

the
SONORA ROOM
restaurant

STARTERS

Bread

house-made bread, garlic scape salted butter, olive oil, balsamic

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Romaine Hearts

romaine, crisp prosciutto, manchego, lemon-garlic dressing, seed crunch

\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Asparagus Salad

asparagus, arugula, parmesan, slow-cooked hen's egg, radishes

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

63 Acres Beef Carpaccio

black garlic emulsion, truffle dressing, crisp parmesan, shimeji mushrooms
cured egg yolk, herb salad

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles
local honey, caramelized nuts, crostini, house-made bread

\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

Please notify your server of any allergies or dietary restrictions

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MAIN COURSES

Sonora Room Quiche

butternut squash, aged cheddar & herb quiche served with daily soup or mixed greens
\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Tuna Sandwich

citrus crusted, seared albacore tuna, toasted focaccia, green olive tapenade, cucumber
served with daily soup or mixed greens

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Grilled Cheese

aged cheddar, provolone, Upper Bench gold, sundried tomato, hot sauce served with
daily soup or mixed greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

63 Acres Beef Burger

7oz grilled burger, tomato jam, bacon, romaine, lemon aioli, brioche bun, served with
daily soup or mixed greens

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

63 Acres Sirloin Steak

mushrooms, arugula, roasted potatoes, red wine jus

\$37

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Pan Seared Rd 17 Char

fingerling potatoes, broccolini, romesco sauce

\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Pasta

spaghetti, chili, garlic, zucchini, arugula pistou, crisp parmesan

\$26

add Chorizo Sausage **\$6**

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah



*All seafood options on this menu are recognized by the
Ocean Wise Program as being sustainable and ocean-friendly*