

*the*  
**SONORA ROOM**  
*r e s t a u r a n t*

**Tapas**

**Bread**

House-made focaccia, sea salted butter, olive oil, balsamic

**\$8**

**Warm Olives**

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

**\$14**

**Daily Soup**

seasonally inspired

**\$14**

**Pear Salad**

butter lettuce, poached pears, brie, candied walnuts, maple dressing

**\$22**

**Beet Salad**

beets, greens, balsamic, pumpkin seed dust, shaved ricotta salata

**\$24**

**Charcuterie**

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

**\$32**