

the
SONORA ROOM
restaurant

STARTERS

Bread

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

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Cabernet Franc

\$14

Daily Soup

seasonally inspired

Suggested Wine Pairing: Server recommendation

\$14

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,

local honey, caramelized nuts, crostini, house-made focaccia

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Athene

\$32

Beet Salad

Plot Twist Farms beet salad, shaved radish, greens, beet puree, goats' cheese brule,

espresso praline

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Romaine Salad

romaine heart, lemon & garlic emulsion, crispy parmesan, manchego, seed crunch, crisp

prosciutto

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Beef Carpaccio

parmesan, pickled grapes, smoked grape emulsion, sourdough crotons

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Cabernet Franc



MAIN COURSES

Ahi Tuna

seared ahi tuna, sweet pepper & caper confit, chickpea puree, spinach cavatelli, corn fried pickled shishito peppers

\$40

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Sonora Room Quiche

mushroom & herb, aged cheddar, served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

\$28

Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, hot sauce, served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay

\$26

Beef Burger

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

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

\$29

Spaghetti

butternut squash, smoked bacon, kale “carbonara” sage & parmesan crunch

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Syrah

\$32

Prawn Risotto

mascarpone, herbed lemon risotto, sautéed prawns, green olive-almond gremolata, squash

Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay

\$34

Charred Cabbage

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

\$32

Enhance Your Meal by Adding

Seasonal Vegetables **\$12**

Herb-roasted potatoes **\$12**

Please notify your server of any allergies or dietary concerns.