

*the*  
**SONORA ROOM**  
*restaurant*

**SHARED ITEMS**

**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 2025 Rosé*

**\$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 2019 Syrah*

**\$32**

**STARTERS**

**Daily Soup**

seasonally inspired

*Suggested Wine Pairing: Server recommendation*

**\$14**

**Beet Salad**

Happy Days goat's cheese croquet, frisee, orange thyme dressing, roasted walnuts

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Merlot*

**\$29**

**Squash Salad**

maple roasted butternut squash, truffle ricotta, toasted pumpkin seeds, shaved Manchego

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay*

**\$29**

**Smoked Salmon Carpaccio**

frozen horseradish yogurt, compressed cucumber, radish, salmon roe, pickled onion,

sourdough

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc*

**\$30**

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**MAIN COURSES**

**Sonora Room Quiche**

butternut squash & goats cheese quiche, aged cheddar

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris*

**\$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 2023 Pinot Noir*

**\$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 2019 Cabernet Sauvignon*

**\$29**

**Crisp Chicken Sandwich**

house fried crisp chicken, choy slaw, smoked mustard honey emulsion, pickled red onions, served with daily soup or mixed greens

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Malbec*

**\$29**

**Spaghetti**

olive oil roast garlic, lemon, parsley, red pepper & toasted chili, parmesan

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Syrah*

**\$30**

**Prawn & Cauliflower Risotto**

cauliflower cream, brown butter cauliflower, crisp parmesan, toasted almonds

*Suggested Wine Pairing: Burrowing Owl Estate 2022 Viognier*

**\$38**

**Sweet Potato**

charred slow-cooked sweet potato steak, cashews, green onion, salsa verde

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Meritage*

**\$38**

**Enhance Your Meal by Adding**

Seasonal Vegetables	<b>\$12</b>
Herb-roasted potatoes	<b>\$12</b>
Grilled prawns	<b>\$16</b>
Grilled Chicken Breast	<b>\$14</b>

**Please notify your server of any allergies or dietary concerns.**