



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

\$33

STARTERS

Daily Soup

seasonally inspired

Suggested Wine Pairing: Server recommendation

\$14

Pea Salad

chilled peas, citrus marinated manchego, honey orange dressing, crisp prosciutto, puffed wild rice, lemon sorbet

Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris

\$30

Cherry Salad

pickled cherries, goat's cheese panna cotta, baked goat's cheese, greens, cherry gel, salted pistachio & pink peppercorn praline

Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Rose

\$29

Smoked Salmon

smoked salmon mousse, pickled radish, cucumber, honey apple caviar, sour dough, smoked emulsion

Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier

\$30



MAIN COURSES

Sonora Room Quiche

broccolini & aged cheddar served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris

\$29

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

\$27

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

\$30

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

Pappardelle Pasta

braised beef short rib, mushrooms, kale, blue cheese, orange star anise gremolata

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Syrah

\$32

Mushrooms on Toast

Sautéed and creamed mixed mushrooms, soft herbs, kale, focaccia, poached egg, crisp parmesan and prosciutto

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Franc

\$30

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	\$12
Herb-roasted potatoes	\$12
Grilled prawns	\$16
Grilled Chicken Breast	\$14

Please notify your server of any allergies or dietary concerns.