

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

\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Asparagus Salad

parmesan, 6-minute hen's egg, truffle dressing, mascarpone, sourdough croutons, living greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Rhubarb Salad

romaine heart, pickled rhubarb, balsamic, baked goat's cheese, pinot noir rhubarb gel

\$24

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Seared Tuna

citrus-crusting seared chilled albacore tuna, beets, citrus, sumac yogurt,

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

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 Athene

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MAIN COURSES

Sonora Room Quiche

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

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Smoked Pork Sandwich

preserved peach BBQ sauce, slaw, ciabatta bun, served with daily soup or mixed greens

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, and 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

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Rd 17 Char

spring minestrone, confit cherry tomatoes, arugula pistou, orzo

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Penne Pasta

kale & smoked bacon carbonara, parmesan herb gremolata

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

63 Acres Steak

grilled 6oz 63 Acres striploin steak, fingerling potatoes, mushrooms, peppercorn sauce

\$39

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Enhance Your Meal by Adding

Vegetables **\$12**

Herb roasted potatoes **\$12**

Roast chicken breast **\$16**

Please notify your server of any allergies or dietary restrictions.