

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

Tapas

Bread & Spreads

house-made focaccia, chickpea lemon hummus,
black bean herb dip, charred eggplant and balsamic
\$15

Salty Snacks

Marinated olives, rosemary, garlic, citrus
Sonora Room spiced nut mix
Confit tomatoes and marinated feta
\$17

Daily Soup

Seasonal creation
\$13

Rhubarb Salad

romaine heart, pickled rhubarb, balsamic, baked goats' cheese, pinot noir rhubarb gel
\$12

Charcuterie Cone

cured daily meat selection, local artisan cheese, house pickles, local honey, caramelized nuts,
\$18

Fried Trio

chicken fried WTF mushrooms, blue cheese
smoked parmesan croquet, sumac yogurt
herb mascarpone polenta bites, lemon aioli
\$17

Please notify your server of any allergies or dietary restrictions

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White Flight

2022 Rosé 2oz

Pale pink in colour, fruity nose showing strawberry, raspberry, rosehip, dried flowers, watermelon and ruby grapefruit zest, off-dry on the palate with lively acidity and notes of violet, blackberry, Asian pear, melon, dried thyme and pepper.

2019 Pinot Gris 2oz

An intense and aromatic nose of grapefruit zest, Anjou pear, honeydew melon, white peach, lemon and cilantro with a touch of white flowers and honey. The dry, crisp and fresh medium-bodied palate adds nectarine, apple, blood orange and just a hint of chamomile

2019 Viognier 2oz

Aromatic jasmine and honeysuckle lead to rich peach, mango, pineapple, cantaloupe and fresh basil notes. The palate is dry and full-bodied yet shows textbook BC restraint and crispness of acidity, the papaya, nectarine and lime, lemon, orange oil, cilantro and mineral notes on the long finish.

Try a flight of all three for \$16

Patio Sippers

Firehall Lager

\$5

Cherry Smash Gin Fiz

\$12

Sparkling White Sangria

\$12