

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*

**Plot Twist Farms Tomatoes**

confit tomatoes, fresh tomatoes, goat's cheese ricotta panna cotta, white balsamic pickled grapes, frisée, lemon gel, sourdough

**\$27**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**Romaine Salad**

romaine heart, lemon, garlic emulsion, parmesan, seed crunch, crisp prosciutto

**\$26**

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

**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, red wine jus sauce

**\$39**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Athene*

**Enhance Your Meal by Adding**

Vegetables	<b>\$12</b>
Herb roasted potatoes	<b>\$12</b>
Roast chicken breast	<b>\$16</b>

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