

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

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Cabernet Franc*

**\$14**

**Daily Soup**

seasonally inspired

*Suggested Wine Pairing: Server recommendation*

**\$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 2018 Athene*

**\$32**

**Beet salad**

brûlée happy days goat cheese, artisan greens, balsamic, beet caramel, pickled beets

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé*

**\$26**

**Egg & Bacon Salad**

romaine heart, soft poached hen's egg, double smoked bacon, crisp parmesan

**\$28**

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

**Albacore Tuna**

tuna carpaccio, truffle mushrooms & potato, sour cream & onion chips

*Suggested Wine Pairing: Wild Goose 2022 Stoney Slope Riesling*

**\$29**

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**MAIN COURSES**

**BC Salmon**

seared BC salmon, parsley crust, fennel, tarragon gnudi, citrus caper butter

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc*

**\$38**

**Sonora Room Quiche**

roasted red pepper goat cheese, aged cheddar, served with daily soup or mixed greens

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*

**\$27**

**Grilled Cheese**

aged cheddar, provolone, brie, sundried tomato, hot sauce, served with daily soup or mixed greens

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay*

**\$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 2017 Meritage*

**\$29**

**Spaghetti**

roasted garlic, blistered tomatoes, olive oil, zucchini, crisp parmesan, chorizo

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

**\$29**

**Squash Risotto**

mascarpone, herbed lemon risotto, crisp genoa salami, green olive-almond gremolata

*Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay*

**\$29**

**Charred Cabbage**

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon*

**\$32**

**Enhance Your Meal by Adding**

Seasonal Vegetables **\$12**

Herb roasted potatoes **\$12**

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