

STARTERS

GF TACOS

jalapeno-lime crème fraîche, roasted corn avocado slaw, white corn tortillas (3 tacos)...

Poblano Chicken 9 Pork Belly 10 Crispy Shrimp 11

GF SPICY ASIAN RIBS

Spicy plum glaze, sesame seeds 14

CRISPY ARTICHOKE HEARTS

Fresh Salinas hearts, Uinta 801 batter, garlic aioli 9

V ROSEMARY GARLIC FRIES

shoestrings, fresh garlic, fresh parmesan, scallion, chimichurri aioli (Vegan: vegan parmesan, black garlic vin) 8

SMALL PLATES | SALADS | SOUPS

GF TOMALES

Scratch tomares, creme fraiche, roasted corn salad
CHOOSE: chicken & mole or green chile & cotija 10

GF PINEAPPLE CHIPOTLE PORK BELLY

Muscat honey, frisee, lime vinaigrette, cheesy grits 11

V GF SONOMA SALAD

Local greens, Red & Gold beets, goat cheese, candied walnut, gravestein apple, onion vinaigrette
full 11 half 7

V GF HEALDSBURG SALAD

Point Reyes bleu, blackberry, roasted corn, toasted pepitas, local greens, candied pecan, black garlic vinaigrette
full 13 half 8

GF KENWOOD CAPRESE

Heirloom tomato, Strawberry, grapes, House mozzarella, Basil, mint, white truffle oil, citrus 13

DOME OVEN PIZZA

**Gluten free crust is available upon request

MARGARITA

San Marzanno tomato, fresh mozz, fresh basil 12

SAUSAGE & PEPPER

House sausage, fresh mozz, San Marzanno tomato, Peruvian cherry pepper 14

BBQ CHICKEN

bacon, scallion, fresh mozz, roasted chicken, spicy BBQ, cilantro 14

MUSHROOM & GOAT CHEESE

Pesto, portabellos, shitas, creamy goat cheese, garlic jam, frisee, white balsamic 15

SPINACH STUFFED MUSHROOMS

roasted portabello mushrooms, creamy spinach, bacon, herbed parmesan crust 12

CALAMARI FRITTI

with sweet chili sauce 13

GF CREAMY SPINACH DIP

Spinach, bacon dip with tortilla chips 11

V FLATBREAD W/DIPS

Dome oven herbed flatbread, roasted red pepper hummus, virgin oil, garlic jam 9

V GF ASIAN CHICKEN SALAD

crispy chicken (or tofu), Kholrabi, cabbage, shitake mushroom, cuties, wasabi almonds, cucumber, onion, miso ginger vinaigrette, local greens, wonton 16

GF BLACKENED PACIFIC SNAPPER SALAD

fresh roasted corn, heirloom tomato, cucumber, boiled egg, queso fresco, roasted jalapeno, red onion, local greens, cilantro lime vinaigrette 17

DUNGENESS CRAB CHOWDER

Corn three ways, potato, bacon, house crackers 10

GF CHICKEN TORTILLA SOUP

Jack, avocado, crema, chips 9

GF STEAK CARPACCIO

pepper/fennel crusted thin prime tenderloin, virgin oil, arugula, roasted tomato, fresh mozzarella, black garlic vinaigrette, parmesan Reggiano 15

LAMB & FETA

white sauce, roasted lamb, feta cheese, grilled artichoke, roasted tomato, oregano, basil, arugula & black garlic vinaigrette 16

CREMINELLI

salami picante, un-cured whiskey salami, San Marzanno tomato, fresh mozz, roasted garlic 15

V VEGAN PIE

San Marzanno tomato, roasted kale, kohlrabi, brussels, vegan parmesan, fresh garlic, shitake mushrooms 14

HAND-HELD

Each served with shoestring or sweet potato fries or fresh-cut fruit

CHICKEN PARMESAN

crispy fried chicken, red sauce, mozzarella. shredded lettuce, tomato, brioche 11

STEAK CAPRESE

Garlic broiled steak, pesto aioli, roasted red pepper, roasted tomato, fresh mozzarella, arugula, onion vinaigrette, toasted roll 14

COUNTRY FRIED CHICKEN SANDWICH

Sonoma pepperjack, citrus aioli, arugula, tomato, onion, smoked peppered bacon, brioche 11

NOR-CAL POBOY

fried oysters, lettuce, tomato, onion, spicy tartar, toasted roll, hot sauce 13

GF CHEESEBURGER

Niman Ranch burger, cheddar, lettuce, tomato, onion, brioche 13

GF SONOMA BURGER

Niman Ranch burger, pepperjack cheese, roasted red pepper, smoked ham, arugula, tomato, red onion, brioche 15

ENTREES

SONOMA POMODORO

Heirloom tomato, roasted tomato, fresh basil, chili butter, spaghetti 17

🔥 PASTA MELISS'

crispy chicken, Creole cream, spaghetti, shitake, bell pepper, andouille sausage 21

EGGPLANT PARMESAN

crispy eggplant, fresh mozz, San Marzanno tomato, pesto & arugula spaghetti, black garlic vin 18

BURATTA RAVIOLIS

buratta mozzarella, roasted tomato, basil, arugula, toasted pine nuts, black truffle oil 22

🔥 BACON, JALAPENO MAC & CHEESE

apple bacon, jalapeno, garlic parmesan and sourdough crust 17

SHRIMP SCAMPI PASTA

pancetta, garlic, butter, white wine, heirloom tomato, grapes, pesto, spaghetti with parmesan Reggiano and toasted pine nuts 28

GF KUROBUTA PORK

twice cooked chop (cooked to medium), apple brandy BBQ glaze, cheesy poblano grits 34

GF MARY'S ORGANIC CHICKEN

marmalade glaze, skillet potatoes, broccolini * please allow additional time in the preparation of this dish as it is "super fresh". 29

GF CALIFORNIA STEELHEAD

toasted orzo pilaf, broccolini and roasted tomato butter 29

GF LAMB BARBACOA

Chipotle braised and slow roasted Utah lamb, chorizo risotto, posole sauce 30

GF FILET MIGNON 8OZ.

Naturally raised beef, skillet potatoes, grilled asparagus 42

SIDES (TO SHARE)

🍷 GF SKILLET POTATOES 7

🍷 GF SAUTEED BROCCOLINI 9

🍷 GF GRILLED ASPARAGUS 12

TOASTED ORZO RICE PILAF

with fennel butter, roasted red pepper and roasted garlic 7

🍷 ROSEMARY GARLIC FRIES 8

GF SPICY SHRIMP SCAMPI

Four jumbo shrimp sauteed with garlic, white wine, chili flakes 12

GF CREAMED SPINACH

applewood bacon, parmesan crust 9

GF SWEET POTATO FRIES

with chimichurri aioli 9

SONOMA
GRILL

+ Wine Bar

🍷 - is / can-be prepared Vegan GF - Gluten Free / available 🔥 - a bit spicy

Consuming raw or uncooked meat, fish, poultry and eggs can lead to foodborne illness