

Dinner Menu

Served 4:00 PM - 10:00 PM

Sonoma's

WINE BAR & GRILL

Starters

Sonoma's House Rolls | 8

Served with honey butter

Chicken Wings (GF) | 19

Choice of buffalo, sweet chili, or BBQ with ranch or bleu cheese

Artisan Cheese & Prosciutto Board (D, P) | 24

Domestic & imported cheeses, Prosciutto di Parma, lahvosh, pickled vegetables, honey

Crispy Brussels Sprouts (N, D, GF) | 15

Orange-white balsamic dressing, beet hummus, manchego, pistachio

Olive Oil Poached Tiger Prawns | 18

Chilled tiger prawns with garlic, red wine vinegar, red onion, sherry-scallion sauce

Roasted Tomato Margherita Flatbread (D) | 16

Fresh mozzarella, basil, marinara, and roasted tomatoes

Soup & Salads

House Pork Green Chili (GF, P, D)

Cup 10 | Bowl 14

Colorado pork green chili, cheddar-jack, sour cream

Chicken & Sausage Gumbo (D)

Cup 10 | Bowl 14

Served with crusty bread

Potato-Leek Soup (D, GFVA)

Cup 8 | Bowl 12

House-made potato-leek soup topped with brioche croutons

L.T.S. (N, D, GF) | 18

Roasted chicken, grilled corn, candied pecans, dates, tomato, goat cheese, avocado, sweet cider vinaigrette

Vineyard Salad (GF, VG) | 12

Garden mix, arugula, cherry tomato, red onion, cucumber, carrot, house vinaigrette

Add Chicken | 7 Salmon | 12 Steak | 15

Caesar Salad (GFVA, D) | 14

Romaine, asiago, croutons, Caesar dressing

Add Chicken | 7 Salmon | 12 Steak | 15

Burrata Caprese (GF, V) | 18

Heirloom tomatoes, smoked burrata, basil pesto, balsamic pearls

Mains

Pan Seared Statler Chicken (P, GF) | 30

Crispy rosemary potatoes, prosciutto wrapped asparagus, lemon glace de poulet

Pair: Chardonnay, La Crema or Sonoma-Cutrer

Mac & Cheese Stuffed Portabello (D, V) | 26

Three-cheese cavatappi, tikka masala vegetables, roasted pepper coulis

Grilled Verlasso Salmon* (D) | 30

Smoked gouda arancini, seasonal vegetables, romesco, charred lemon

Pair: Sauvignon Blanc, Saint Clair or Albariño, Sauvage Spectrum

Sonoma's Seafood Scampi (D) | 30

Jumbo shrimp and littleneck clams tossed with lemon, garlic, shallot, and white wine over pasta

Pair: Chardonnay, Rombauer or Pinot Grigio, Jermann

Grilled Elk Sausage & Peppers (GF, D) | 26

Apple butter demi, smashed fingerlings

Smoked Sesame-Garlic Pork Ribs (D, GF, P) | 40

Sesame-garlic glazed ribs served with fries and battered sweet corn

Steak & Eggs (D) | 42

8oz grilled beef tenderloin, bone marrow hollandaise, sunny-side quail egg, and potato-vegetable hash

 Wine pairing suggestions are available in 3, 6, or 9 ounces.

GF | Gluten Friendly GFVA | Gluten-Friendly Version Available P | Contains Pork D | Contains Dairy V | Vegetarian VG | Vegan N | Contains Nuts

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**We use ingredients that contain the following major food allergens: Milk, Egg, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please inform your server of any allergies or dietary restrictions.

DNNR08.06.2025