



SoNapa Grille

Est 2006

WINE COUNTRY STARTERS

Three Cheese Asiago Bread

Butter flight + extra virgin olive oil 9

Bacon Wrapped Sea Scallops

Arugula & pickled grape - Market Price

Beef Wellington Crostini

Filet + prosciutto + mushroom + brie cheese, garlic toast 19

Lamb Lollichops

Dijon marinated lamb + arugula & pickled grape
3 chops (21) 4 chops (27)

Hot Honey Glazed Chicken Bites

Calabrian chili flakes & chives 16

Zinfandel Braised Korean BBQ Ribs

Baby Back ribs + fries with Asian street sauce + chives & sesame seeds 19

HARVEST & BOWL

Lobster Bisque 11

Mushroom & Brie Bisque 10

SoNapa Signature Salad

Tomatoes, cucumbers, pickled grapes, red onions, goat cheese, pecans, champagne vinaigrette 14

Vintner's Caesar Salad

House-made Chardonnay Caesar dressing + croutons & grated parmesan 14

California Wedge

Iceberg lettuce + crispy prosciutto with tomatoes, pickled red onion, port wine glaze & blue cheese dressing 16

SALAD ENHANCEMENTS

5oz Chicken Grilled or Blackened 5

7oz Salmon Grilled or Blackened 11

4oz Filet Tenderloin 12

CREATE YOUR PAIRING

Your choice of two house favorites - 15

Soup

Half Salad

Half Flatbread (+2 cauliflower crust)

SIDES

Thai Chili Brussels Sprouts 8

Sauteed Spinach 8

Cremini Mushroom Farro 9

Grilled Asparagus 9

Parmesan Risotto 14

BRICK OVEN FLATBREADS

Alexander Valley Mozzarella + tomatoes + basil + olive oil

Central Valley Figs + prosciutto + goat cheese + caramelized onions + arugula + balsamic

Knights Valley Short rib + mushroom & onion + garlic cream + mozzarella

Santa Rosa Chicken + avocado + chipotle pesto + cilantro + red peppers + mozzarella

-Neapolitan style crust 15 / GF Cauliflower +4

FROM OUR GRILL

Cabernet Prime Ribeye

14 oz Creekstone Farms Prime Ribeye + Yukon gold mashed potatoes with cabernet caramelized cipollini onions 68 *Pairs well with GV 'Stonemason Hill' Cabernet Sauvignon*

Filet Medallions

Two 4oz Creekstone Farms Filet Medallions + creamy risotto, finished with blue cheese beurre blanc, champagne arugula & chive oil 47 *Pairs well with Roth Cabernet Sauvignon*

Highway 29 Pork Chop Ribeye

12 oz Heritage Duroc Pork Ribeye + Yukon Gold mashed potatoes, finished with apple & pickled grape hash, Port wine reduction 35 *Pairs well with Elizabeth Rose Pinot Noir*

SoNapa Smash Burger

Two 4 oz patties + cheddar cheese + caramelized onions + house sauce + Kings Hawaiian bun + shoestring fries 19 *Pairs well with Sin Zin Red Zinfandel*

CHEF'S SELECTIONS *Complete your meal with Soup or Salad (+ 7)*

Chicken Marsala

Pan-seared chicken + Marsala mushroom sauce + risotto + asparagus & garlic toast 27

Short Rib & Portobella Mushroom Ravioli

Beef short rib + mushroom ravioli + truffle cream sauce & garlic toast 34

Wagyu Bolognese Fusilli

Slow-simmered Wagyu beef bolognese + fusilli pasta + burrata & garlic toast 27

Carneros Carbonara

Fettuccini + silky parmesan & garlic cream with prosciutto, peas & garlic toast 18
Enhance with grilled chicken (+ 10) or shrimp & scallops (+ 14)

*Sashimi Tuna

Yellowfin tuna + shichimi seasoned then seared rare + coconut sticky rice + Thai chili brussels sprouts with wasabi, pickled ginger & soy sauce 33

Thai Coconut Curry Chicken

Grilled Chicken + coconut rice + Thai coconut curry sauce + brussels sprouts 27

Sonoma Style Salmon

Grilled Atlantic Salmon + cremini mushroom farro, with sautéed spinach, sun-dried tomatoes, goat cheese & citrus beurre blanc 28

Life is short

INDULGENT ENDINGS *Save Room*

Donut Bread Pudding 13

Decadent Flourless Chocolate Torte 10 GF

Traditional New York-Style Cheesecake 12

Silky Vanilla Crème Brûlée 11



We are pleased to accommodate any dietary restrictions including gluten-free needs upon request. Please speak to one of our team members to inquire about specific dietary requirements.

(*) Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

New Item

Guest Favorite



Celebrating the Wines of Sonoma County & Napa Valley

Taste~Toast~Together

ADAM'S TOP PICKS	6oz	9oz	Btl
Silverado Sauvignon Blanc, Napa Valley.....	13	19	52
Singing Tree Chardonnay, Russian River Valley.....	13	19	52
GV "Stonemason Hill" Cabernet, Alexander Valley.....	17	25	67
Chappellet Mountain Cuvee Red Blend, Napa Valley.....	17	25	67

CABERNET SAUVIGNON

EOS Estate Winery, California.....	9	13	35
Roth, Alexander Valley.....	13	18	51
The Vine Keeper by Caymus, Napa Valley	19	28	75
Priest Ranch, Napa Valley.....			80
Frog's Leap, Napa Valley.....			90
Silver Oak, Alexander Valley.....			140
Caymus, Napa Valley.....			140

PINOT NOIR

EOS Estate Winery, California.....	9	13	35
Elizabeth Rose Pinot Noir, Napa Valley.....	14	21	55
ZD, Carneros.....	16	24	65
Belle Glos "Clark & Telephone", Santa Maria.....			80

COMPELLING REDS

Sin Zin Red Zinfandel, Alexander Valley.....	9	13	35
Chockablock Red Blend, Napa Valley	13	19	51
Banshee Mordecai Red Blend, California			47
Oakville Winery Red Zinfandel, Napa Valley.....			60

MERLOT

EOS Estate Winery, California.....	9	13	35
Decoy by Duckhorn, Sonoma County.....	14	21	55
Duckhorn, Napa Valley.....			60

CHARDONNAY

	6oz	9oz	Btl
EOS Estate Winery, California.....	9	13	35
Chalk Hill, Russian River Valley.....	15	22	59
Rombauer, Carneros.....			90
Cakebread Cellars, Napa Valley.....			75

SAUVIGNON BLANC

EOS Estate Winery, California.....	9	13	35
Threadcount by Quilt, California.....	12	18	47

SPARKLING

	Split	Btl
Chandon Brut, Napa Valley Split.....	16	
Domaine Carneros Brut, Los Carneros.....		75
Schramsberg Blanc de Blancs, North Coast.....		85

COMPELLING WHITES

Conundrum White Blend, California.....			40
EOS Estate Winery Pinot Grigio, California.....	9	13	35
Ferrari Carano Pinot Grigio, Sonoma County.....	10	15	39
Wente Vineyards Riesling, Central Coast.....	9	13	35
Ferrari Carano Rosé, Sonoma County.....	11	16	43

SOMADE COCKTAILS

Black & Silver 15
Blackberries, lime juice, El Mexicano tequila, Cointreau

Brown Sugar Old Fashioned 15
Elijah Craig Bourbon, brown sugar, chocolate bitters

Espresso Martini 16
Ketel One Vodka, Kahlúa, espresso

Call Me a Cab 14
Tito's, Cointreau, fresh lime, cranberry, Cabernet reduction

The Pollinator 14
Beefeater Gin, lemon, hibiscus, honey, albumen powder

Key Lime Martini 13
Whipped Vodka, Vanilla Vodka, Licor 43, cream, lime juice

ZERO PROOF CREATIONS

Nojito
Ritual Zero Proof Rum
Mint, lime, agave 12

California Gold
Ritual Zero Proof Rum
Pineapple juice, coconut, lime 12



B E E R S

Yuengling	Corona
Sam Adams	Guinness
Blue Moon	Heineken
Stella Artois	Heineken 00
Coors Light	Miller Lite
Michelob Ultra	Angry Orchard

LITTLE GRAPES MENU 10

Pasta + parmesan cream sauce
Burger + fries
Cheese & marinara flatbread pizza
Chicken Tenders + fries
*Served with complimentary beverage