



LET'S GET STARTED

OUR WAY, EDAMAME

Simply seasoned and charred, grilled lemon, korean dipping sauce 9

WHITE CHEDDAR SPINACH & ARTICHOKE DIP

Served with veggies 13

LOADED HUMMUS

Roasted garlic, feta, basil oil, veggies **No grilled pita* 13

HANDCRAFTED SALADS

Add 3 grilled shrimp 5 | Add grilled chicken 7⁵⁰ | Add grilled salmon 10

HOUSE SALAD

Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan

**No herbed croutons* 7 | 11 Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing

HAIL CAESAR

Hearts of romaine, kale, avocado, crispy capers, parmesan, creamy anchovy dressing

**No herbed croutons* 7 | 11

THE WEDGE

Iceberg lettuce, aged blue cheese, applewood smoked bacon, grape tomatoes,

blue cheese dressing, balsamic glaze **No frizzled onions* 11

PANZANELLA STEAK*

Woodfired tenderloin tips, romaine, kale, radicchio, grape tomatoes, peruvian pearl peppers, castelvetro olives, green beans, aged blue cheese, pesto vinaigrette **No rustic garlic croutons* 20

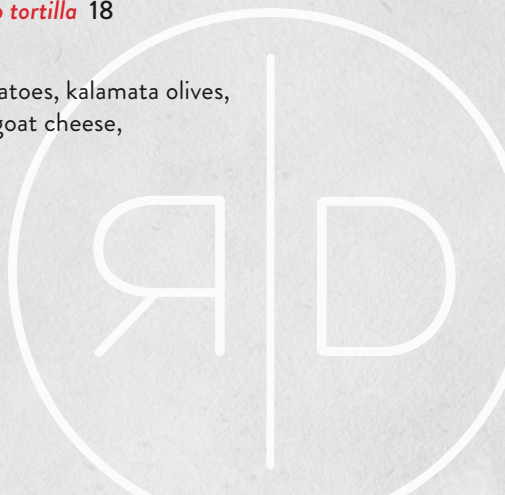
SONORA HOUSE

Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack, cotija, red onion, radish, black beans, pepitas, chipotle-honey vinaigrette, avocado-jalapeno aioli **No crisp tortilla* 18

CHIMICHURRI SALMON*

Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri 19

Gluten-conscious menu items may not meet the definition of "gluten-free" because items containing gluten are prepared in our kitchen.





HANDHELDS

Sub *Gluten-Free Bun* or choose *Lettuce Bun*, choose from sides below

THE CLASSIC*

Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo 13⁵⁰
 Add cheddar, swiss, aged blue cheese, white cheddar +1 Add smoked bacon +2

SWEET CHEESES*

Black angus beef patty, swiss, cheddar, smoked bacon, spicy sriracha aioli
 *No cheese fritter 15⁵⁰

SPICY BLUE*

Black angus beef patty, aged blue cheese, shaved lettuce, vine ripe tomato, serrano chile aioli *No frizzled onions 15⁵⁰

IMPOSSIBLE BURGER

All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 16

HONEY CHICKEN

Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 16

OFF THE GRILL

JULIE'S WOODFIRED CHICKEN

Marinated woodfired chicken breast, roasted garlic broccolini, green beans, peruvian pearl peppers, kale, parmesan, blistered tomato relish, black garlic aioli 20

SIRLOIN STEAK*

Woodfired sirloin, roasted rosemary yukons and cauliflower, cremini mushrooms, garlic butter cream, kale, aged blue cheese, chimichurri 25

ANCHO GLAZED HALF CHICKEN

Woodfired ancho-honey half bird, roasted street corn, cotija *No cilantro-lime rice 21

KC STRIP & MASHERS*

12oz black angus dry-aged woodfired KC strip, garlic butter, mashers, green beans
 *No gravy 32⁵⁰ Add 3 grilled shrimp +5

SIDES

RUSTIC SLAW | GREEN BEANS | SAUTÉED VEGGIES
 GARLIC MASHED POTATOES | BRUSSEL SPROUTS W/ BACON JAM

*Denotes items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns.