

Sonoma Bistro & WineBar



7366 Post Road
North Kingstown
Rhode Island 02852

401-295-0800
www.sonomabistrori.com

Starters

🍷 Calamari: Classic Rhody or Sonoma

Rhody - crispy fried ~ cherry pepper rings ~ scallions ~ marinara sauce 8.99
Sonoma - crispy fried ~ mixed greens ~ diced tomatoes ~ balsamic reduction 8.99

Potato Skins

Traditional - jack and cheddar cheese ~ crispy bacon ~ scallions ~ sour cream 7.99
Chili and Cheese - house made chili ~ jack and cheddar cheese ~ scallions ~ sour cream 7.99

Nachos

Tortilla chips ~ house smoked pulled chicken OR fire roasted chili ~ cheddar and jack cheeses ~ scallions ~ tomatoes ~ diced cherry peppers ~ cilantro ~ sour cream ~ salsa. 8.99

🍷 Wings

Choose from the following: buffalo ~ lemon garlic ~ apricot chipotle ~ feature flavor ~ carrot and celery sticks ~ blue cheese dressing 8.99

Fried Mozzarella

Hand breaded thick cut mozzarella wedges ~ golden fried ~ marinara sauce 7.99

🍷 Baked Mozzarella

Fresh mozzarella cheese ~ old world meat ragout ~ oven-baked ~ parmesan cheese ~ garlic ~ parsley ~ garlic crostini 8.99

Classic Combo

Traditional Skins ~ Fried Mozzarella ~ Lemon Garlic Wings ~ Calamari Sonoma 12.99

Chicken Quesadilla

Smoked chicken ~ scallions ~ cheddar cheese ~ diced tomatoes ~ sour cream 8.99

Hummus

Roasted red pepper and garlic hummus ~ tomatoes ~ kalamata olives ~ toasted pita bread 8.99

🍷 Stuffed Quahog "Stuffie"

A RI classic ~ house made with Narragansett Bay "hogs" 4.00 (each)

Tzatziki

Cucumber and Greek yogurt dip ~ kalamata olives ~ lemon and oregano EVOO ~ toasted pita bread 4.99

🍷 Grilled Lamb Chops *

Three grilled lamb chops ~ fire grilled tomatoes ~ mixed field greens ~ tzatziki ~ toasted pita bread 12.99

Loucaniko

Greek sausages made with orange peel ~ lemon and oregano EVOO ~ toasted pita bread 6.99

Mezze Platter (for two) *

Lamb chops ~ gyro meat ~ feta cheese ~ kalamata olives ~ tomatoes ~ cucumbers ~ loucaniko ~ tzatziki ~ toasted pita bread ~ drizzle of lemon and oregano EVOO. 18.99

🍷 House Favorite

* Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies.

Soups & Salads

Soup du Jour

cup 2.99 bowl 4.99

🍳 Chili

Fire roasted onions ~ tomatoes ~ red chilis ~ slow simmered beef chunks ~ hand crafted spice blend ~
crispy tortillas ~ cheddar jack cheese ~ sour cream 5.99

French Onion Soup

Caramelized onions ~ rich foolproof porter broth ~ toasted croutons ~ Swiss cheese 5.49

House Salad

Mixed field greens ~ cucumber ~ tomatoes ~ balsamic vinaigrette small 3.99 large 5.99

🍳 Caesar's Original "Aviator" Salad

Crisp romaine heart ~ Caesar dressing ~ garlic croutons ~ crumbled bacon ~
shredded parmigiano-reggiano cheese 5.99 add anchovies 1.00

🍳 Harvest Salad

Field greens ~ roasted butternut squash ~ honey glazed shallots ~ cranberry crusted goat cheese ~
toasted pine nuts ~ roma tomatoes ~ cucumbers ~ cranberry apple vinaigrette 9.99

🍳 Grilled Romaine Heart Salad

Lightly charred romaine heart ~ goat cheese ~ fresh herb croutons ~ toasted pistachios ~ red grapes ~
roasted red peppers ~ raspberry basil vinaigrette 8.99

Greek Salad

Field greens ~ tomatoes ~ cucumbers ~ feta cheese ~ kalamata olives ~ capers ~
balsamic vinaigrette small 4.99 large 8.99

Chopped Salad

Chopped romaine lettuce ~ bleu cheese crumbles ~ crumbled bacon ~ diced egg ~ Bermuda onions ~
cheddar and jack cheese ~ hot house tomatoes ~ buttermilk ranch dressing 8.99

Soup and Salad

Crock of soup ~ house salad 7.99

Add your choice of the following to your salad:

Beef Medallions*	5.00	(4) Grilled Shrimp	4.50	Grilled Chicken	3.49
Grilled Ahi Tuna*	5.50	Grilled Salmon*	5.50		

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Grilled Pizzas

OUR DOUGH IS MADE DAILY, HAND STRETCHED, GRILLED OVER AN OPEN FLAME.

Neptune's Favorite

Roasted garlic spread ~ diced roma tomatoes ~ marinated shrimp ~ mozzarella, parmesan cheese ~ fresh basil 11.99

🍷 Harvest Pie

Pesto ~ mozzarella cheese ~ roasted butternut squash ~ honey glazed shallots ~ cinnamon cranberry encrusted goat cheese ~ cranberry and apple reduction 10.99

Margherita

Fresh mozzarella ~ basil ~ parmigiano-reggiano ~ house sauce 8.99

Greek

Feta cheese ~ kalamata olives ~ roasted red peppers ~ scallions ~ oregano ~ EVOO 9.99

Buffalo

Smoked chicken ~ scallions ~ gorgonzola and mozzarella cheese ~ ranch drizzle ~ Bermuda onions 10.99

🍷 Bruschetta

Pesto ~ mozzarella ~ diced tomatoes ~ field greens ~ roma tomatoes ~ garlic ~ parmesan cheese ~ balsamic reduction 9.99

Barbeque Chicken

Smoked chicken ~ Bermuda onions ~ mozzarella and cheddar blend ~ apple bourbon BBQ ~ cilantro 10.99

ADD ANCHOVIES TO ANY PIZZA \$1
GLUTEN FREE PIZZA DOUGH \$2 UPCHARGE

Sandwiches

ALL SANDWICHES SERVED WITH FRESH CUT FRENCH FRIES OR COLE SLAW UNLESS SPECIFIED.
SUBSTITUTE SWEET POTATO FRIES \$1

🍷 Steak Sandwich *

Flat Iron pan-seared sliced beef ~ sautéed onions and mushrooms ~ mozzarella ~ cheddar ~ French baguette 10.99

Chicken Pesto

Grilled chicken ~ Swiss cheese ~ pesto ~ roasted red peppers ~ lettuce ~ rosemary focaccia bread 9.99

Chicken Sonoma

Marinated chicken ~ apricot chipotle mustard ~ cheddar cheese ~ lettuce ~ tomatoes ~ focaccia bread 9.99

Chicken Souvlaki

Grilled chicken ~ pita bread ~ Bermuda onions ~ tomatoes ~ tzatziki sauce
Served with Greek salad, rice or French fries 9.99

Gyro Sandwich

Ground beef and lamb ~ pita bread ~ tomatoes ~ Bermuda onions ~ tzatziki sauce.
Served with Greek salad, rice or French fries. 9.99

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Wraps

ALL WRAPS ARE WHOLE WHEAT AND SERVED WITH FRESH CUT FRENCH FRIES OR COLE SLAW.

Buffalo Chicken Wrap

Crispy chicken ~ house crafted Buffalo sauce ~ crisp bacon ~ lettuce ~ tomatoes ~ Danish bleu cheese ~ ranch dressing 9.99

Ahi Tuna Steak Wrap *

Grilled Ahi tuna steak ~ cole slaw ~ lettuce ~ tomatoes ~ wasabi aioli 10.99

Veggie Wrap

Garlic hummus ~ feta cheese ~ lettuce ~ tomatoes ~ roasted peppers ~ Bermuda onions 8.99

🍷 Chicken on the Vine Wrap

Grilled apricot glazed chicken ~ red grapes ~ Chardonnay and whole grain mustard vinaigrette ~ baby arugula 9.99

Blackened Chicken Caesar Wrap

Blackened chicken ~ Caesar salad 9.99

Black Angus Burgers

OUR BURGERS ARE MADE WITH A 1/2 LB. OF BLACK ANGUS BEEF, CHAR-GRILLED TO PERFECTION, TOPPED WITH LETTUCE AND TOMATOES.
ALL BURGERS SERVED WITH FRESH CUT FRENCH FRIES OR COLE SLAW.

Cheese Burger *

American ~ Swiss cheese ~ or cheddar 9.99

Danish Burger *

Bacon ~ bleu cheese crumbles 10.99

🍷 Bistro Burger *

Seared oyster mushrooms ~ thick sliced grilled tomato ~ Swiss cheese ~ white truffle aioli ~ parsley ~ parmesan fries 11.99

🍷 Goat Cheese Burger *

Goat cheese ~ roasted red peppers 10.99

🍷 Sonoma Burger *

Mushrooms ~ onions ~ cheddar cheese ~ apricot chipotle mustard 10.99

Texas Burger *

Crispy onion strings ~ applewood bacon ~ cheddar cheese ~ zesty BBQ sauce 10.99

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Entrées

YOUR SERVER WILL DESCRIBE TODAY'S SIDE OPTIONS.
SUBSTITUTE SWEET POTATO FRIES \$1 SUBSTITUTE GLUTEN FREE PASTA \$2

🍷 Bistro Steak Frites*

Pan seared 12 oz. bistro filet ~ house steak sauce ~ garlic parmesan fries 18.99

🍷 Sautéed Beef Tips*

Seared oyster mushrooms ~ rosemary Pinot Noir wine sauce ~ fresh pappardelle noodles 15.99

Grilled Beef Medallions*

12 oz. medallions ~ crispy pepper straws ~ smoked paprika aioli 18.99

Lamb Chops*

Five char-grilled lamb chops with lemon ~ oregano ~ EVOO 21.99

Rib Eye Steak*

12 oz. choice char-grilled rib eye steak ~ garlic and herb butter 20.99

Baked Stuffed Shrimp

Five Gulf shrimp filled with a lobster and crab stuffing ~ herb butter ~ sherry 18.99

Boston Baked Haddock

10 oz. North Atlantic haddock filet ~ seasoned crumb topping ~ sweet Cabot Farms butter. 15.99

🍷 Salmon*

8 oz. sustainably harvested Atlantic salmon ~ red grapefruit and basil marmalade 18.99

Grilled Spiced Tuna*

*Sonoma spiced and grilled Ahi tuna ~ wasabi ranch drizzle ~ shaved Asian vegetable medley ~
toasted sesame seed jasmine rice 19.99*

Fish and Chips

10 oz. North Atlantic haddock filet ~ English style batter ~ fresh cut French fries ~ cole slaw ~ tartar sauce 12.99

🍷 Roasted Statler Chicken Breast*

Fresh mixed herb and butter basted Statler chicken ~ Madeira reduction ~ roast potatoes ~ today's vegetable 17.99

Chicken Marsala

Sautéed boneless chicken breast ~ mushrooms ~ marsala wine butter sauce 15.99

Chicken Parmesan

Panko encrusted chicken breast ~ marinara sauce ~ fresh mozzarella ~ penne pasta ~ garlic crostini 16.99

Scampi

*Gulf shrimp ~ fresh garlic ~ diced tomatoes ~ lemon ~ basil ~ Pinot Grigio butter sauce ~
linguini ~ garlic crostini 18.99*

🍷 Native Lobster and Sea Scallop Risotto

Native lobster and sea scallops ~ imported arborio rice ~ seafood broth ~ crisp bacon ~ fried sage 21.95

🍷 Baked Pinot Noir Cavatelli*

Fresh cavatelli ~ Pinot Noir tomato sauce ~ fresh mozzarella ~ four Gulf shrimp ~ stone hearth oven finished 16.99

🍷 House Favorite

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Red Wines by the Glass

Canyon Road Merlot	California	6.5	22.
Canyon Road Cabernet Sauvignon	California	6.5	22.
J. Lohr "Seven Oaks" Cabernet Sauvignon	California	8.5	32.
Estancia Cabernet Sauvignon	California	8.	29.
Cannonball Cabernet Sauvignon	California		
Concannon Pinot Noir	California	7.5	29.
Mad Fish Shiraz	Australia	7.5	29.
Cecchi Chianti DOCG	Italy	7.5	28.
Ravenswood "Vintners Blend" Red Zinfandel	California	8.	30.
Montes Malbec	Chile	7.5	28.
Apothic Red	California	8.	29.
Drops of Jupiter Red Blend	California		
Blackstone Merlot	California	9.	25.
Sonoma Red Sangria	California	7.5	25.

North American Reds

202	Ferrari-Carano Merlot	Sonoma	42.
210	Beringer Knights Valley Cabernet Sauvignon	Sonoma	39.
211	Frei Brothers Alexander Valley Cabernet Sauvignon	Sonoma	39.
212	Louis M. Martini Sonoma Cabernet Sauvignon	Sonoma	34.
213	Rodney Strong Sonoma Cabernet Sauvignon	Sonoma	37.
215	Ravenswood "Vintners Blend" Zinfandel	Sonoma	30.
216	Estancia Cabernet Sauvignon	California	29.
217	Landmark Syrah, Sonoma	Sonoma	49.
219	Blackstone Merlot	California	25.
220	Apothic Red	California	29.
225	Concannon Pinot Noir	California	29.
227	J. Lohr "Seven Oaks" Cabernet Sauvignon	Paso Robles	32.
228	Smith and Hook Cabernet Sauvignon	California	39.
229	Chateau St. Jean Cabernet Sauvignon	California	29.
232	Frog's Leap Cabernet Sauvignon	Napa Valley	59.
233	Shooting Star Red Zinfandel	California	27.
234a	Canyon Road Cabernet Sauvignon	California	22.
234b	Canyon Road Merlot	California	22.

International Reds

235	Boutari Nemea Red	Greece	29.
236	DaVinci Chianti DOCG	Italy	29.
237	Banfi Chianti Classico Riserva	Italy	35.
238	Frescobaldi Nipozzano Riserva	Italy	39.
239	Cecchi Chianti DOCG	Italy	28.
241	Trivento Malbec	Argentina	28.
242	Mad Fish Shiraz	Australia	29.

White Wines by the Glass

Canyon Road Chardonnay	California	6.5	22.
Kendall-Jackson "Vintner's Reserve" Chardonnay	California	8.5	30.
William Hill Chardonnay	California	7.5	28.
Sharpe Hill Chardonnay	Connecticut		
Murphy-Goode Sauvignon Blanc "The Fume"	California	8.	29.
Cannonball Sauvignon Blanc	California		
Brancott Estae Sauvignon Blanc	New Zealand		
Beringer White Zinfandel	California	6.	22.
Beringer White Merlot	California		
Starling Castle Riesling	California	7.5	28.
Estancia Pinot Grigio	California	7.5	28.
Canyon Road Pinot Grigio	California	6.5	22.
Starling Castle Gewurtztraminer	Germany		
Kenwood Yulupa Brut Sparkling Wine Sonoma (187 ml)	California	7.5	
Maschio Prosecco Sparkling (187 ml)	Italy	8.	
Ruffino Moscato D'asti	Italy	9.	33.
Sonoma White Sangria		7.5	25.

North American Whites

108	Ferrari-Carano Chardonnay	Sonoma	50.
109	Frei Brothers Sonoma Chardonnay	Sonoma	29.
112	William Hill Chardonnay	Central Coast	28.
114	Simi Sauvignon Blanc	Sonoma	29.
119	Kendall-Jackson "Vintner's Reserve" Chardonnay	California	30.
121	Clos du Bois Chardonnay	California	29.
122	Canyon Road Chardonnay	California	22.
124	Cakebread Chardonnay	Napa Valley	60.
127	Murphy-Goode Sauvignon Blanc "The Fume"	California	29.
128	Canyon Road Pinot Grigio	California	22.
129	Estancia Pinot Grigio	California	28.
130	Acrobat Pinot Gris	Oregon	31.
131	Starling Castle Riesling Riesling	California	28.
134	Beringer White Zinfandel	California	22.

International Whites

135	Due Torri Pinot Grigio	Italy	25.
136	Santa Margherita Pinot Grigio	Italy	39.
137	Candoni Pinot Grigio	Italy	25.
140	Boutari Moschofilero	Greece	29.
141	Kim Crawford Sauvignon Blanc	New Zealand	37.