

# Private Dining Menu A

## First Course \$48 Per Person Choose One

**Vineyard Salad (GF, VG)**  
Garden mix, arugula, cherry tomato, red onion, cucumber, carrot, house vinaigrette

**Caesar Salad (GFVA, D)**  
Romaine, asiago, croutons, Caesar dressing

**Cup of Green Chili**  
Colorado-style pork green chili, cheddar-jack, sour cream

**Cup of Loaded Potato Soup**  
House-made with bacon, cheddar, and sour cream blended into the soup, topped with green onion

## Main Course Choose One

**Roasted Half Chicken**  
Wild mushroom & Boursin bread pudding, grilled broccolini, glace de poulet  
*Pair: Chardonnay, La Crema or Sonoma-Cutrer*

**Grilled Verlasso Salmon**  
Spicy wine-orange cucumber salsa, saffron-asiago arancini, seasonal vegetables  
*Pair: Sauvignon Blanc, Saint Clair or Albariño, Sauvage Spectrum*

**Sonoma's Seafood Scampi**  
Jumbo shrimp and littleneck clams tossed with lemon, garlic, shallot, and white wine over garganellia pasta  
*Pair: Chardonnay, Rombauer or Pinot Grigio, Jermann*


**Creamy Calabrian Ravioli (D, V)**  
Ravioli stuffed with goat cheese and Calabrian pepper, served with sage brown butter and roasted tomatoes  
*Pair: Pinot Noir, Talbott Kali Hart or Chianti, Lamole di Lamole*

## Dessert Course Choose One

**Batter-Fried Chocolate Chip Cookie | 9**  
Espresso ice cream, warm caramel drizzle

**Vegan Banana Cake (VG) | 8**  
whipped coconut cream

**Key Lime Pie (GF) | 9**  
Tangy lime custard in a gluten-free crust

 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.

# Private Dining Menu B

## First Course \$48 Per Person Choose One

**Vineyard Salad (GF, VG)**  
Garden mix, arugula, cherry tomato, red onion, cucumber, carrot, house vinaigrette

**Caesar Salad (GFVA, D)**  
Romaine, asiago, croutons, Caesar dressing

**Cup of Green Chili**  
Colorado-style pork green chili, cheddar-jack, sour cream

**Cup of Loaded Potato Soup**  
House-made with bacon, cheddar, and sour cream blended into the soup, topped with green onion

## Main Course Choose One

**Roasted Half Chicken**  
Wild mushroom & Boursin bread pudding, grilled broccolini, glace de poulet  
*Pair: Chardonnay, La Crema or Sonoma-Cutrer*

**Grilled Verlasso Salmon**  
Spicy wine-orange cucumber salsa, saffron-asiago arancini, seasonal vegetables  
*Pair: Sauvignon Blanc, Saint Clair or Albariño, Sauvage Spectrum*

**Pork Chop Porterhouse**  
Bleu-onion crust, pink peppercorn garlic mash, corn ribs, Palisade peach gravy  
*Pair: Zinfandel, Federalist or Malbec, Alta Vista*


**New York Strip (D) Add \$10**  
Twelve ounce prime strip, garlic mashed potatoes, smashed Brussels sprouts, blackberry glace de viande  
*Pair: Cabernet, St. Francis or Haut Medoc, Chateau Beaumont*

## Dessert Course Choose One

**Batter-Fried Chocolate Chip Cookie**  
Espresso ice cream, warm caramel drizzle

**Vegan Banana Cake (VG)**  
whipped coconut cream

**Key Lime Pie (GF)**  
Tangy lime custard in a gluten-free crust

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

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# Private Dining Menu C

## First Course \$48 Per Person

Choose One

**Vineyard Salad (GF, VG)**  
Garden mix, arugula, cherry tomato, red onion, cucumber, carrot, house vinaigrette

**Caesar Salad (GFVA, D)**  
Romaine, asiago, croutons, Caesar dressing

**Cup of Green Chili**  
Colorado-style pork green chili, cheddar-jack, sour cream

**Cup of Loaded Potato Soup**  
House-made with bacon, cheddar, and sour cream blended into the soup, topped with green onion

## Main Course

Choose One

**Roasted Half Chicken**  
Wild mushroom & Boursin bread pudding, grilled broccolini, glace de poulet  
*Pair: Chardonnay, La Crema or Sonoma-Cutrer*

**Grilled Verlasso Salmon**  
Spicy wine-orange cucumber salsa, saffron-asiago arancini, seasonal vegetables  
*Pair: Sauvignon Blanc, Saint Clair or Albariño, Sauvage Spectrum*

**Brewhouse Short Rib (D) Add \$10**  
Beer-braised short rib with mustard and horseradish, served with potato gratin and purée de braise  
*Pair: Cabernet, Franciscan or Red Blend, Abstract*

**New York Strip (D) Add \$10**  
Twelve ounce prime strip, garlic mashed potatoes, smashed Brussels sprouts, blackberry glace de viande  
*Pair: Cabernet, St. Francis or Haut Medoc, Chateau Beaumont*


## Dessert Course

Choose One

**Batter-Fried Chocolate Chip Cookie | 9**  
Espresso ice cream, warm caramel drizzle

**Vegan Banana Cake (VG) | 8**  
whipped coconut cream

**Key Lime Pie (GF) | 9**  
Tangy lime custard in a gluten-free crust

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

**GF | Gluten-Friendly** **GFVA | Gluten-Friendly Version Available**  
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# Private Dining Menu D

## First Course \$35 Per Person

Choose One

**Vineyard Salad (GF, VG)**  
Garden mix, arugula, cherry tomato, red onion, cucumber, carrot, house vinaigrette

**Caesar Salad (GFVA, D)**  
Romaine, asiago, croutons, Caesar dressing

**Cup of Green Chili**  
Colorado-style pork green chili, cheddar-jack, sour cream

**Cup of Loaded Potato Soup**  
House-made with bacon, cheddar, and sour cream blended into the soup, topped with green onion

## Main Course

Choose One

**Sonoma's Diner Burger\* (D, GFVA)**  
Smashed Angus beef patty with sautéed onion, Sonoma's sauce, American cheese, pickle, and your choice of side

**Pueblo Chili Burger\* (D, P, GFVA)**  
Open-faced burger topped with house pork green chili, pepper jack cheese, sour cream, and a side

**Coco Curry Chicken Sandwich (N)**  
Coconut curry chicken, grapes, walnuts, celery, onion, Jamaican coco bread

**Barrel-Aged Short Rib Dip\* (D)**  
Braised short rib, sautéed onions, mushrooms, provolone, grain mustard & horseradish sauce

## Dessert Course

Choose One

**Batter-Fried Chocolate Chip Cookie**  
Espresso ice cream, warm caramel drizzle

**Vegan Banana Cake (VG)**  
whipped coconut cream

**Key Lime Pie (GF)**  
Tangy lime custard in a gluten-free crust

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

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