



## LET'S GET STARTED

### OUR WAY, EDAMAME

Simply seasoned and charred, grilled lemon, korean dipping sauce 8<sup>50</sup>

### WHITE CHEDDAR SPINACH & ARTICHOKE DIP

Served with veggies 12<sup>95</sup>

### LOADED HUMMUS

Roasted garlic, feta, basil oil, veggies *\*No grilled pita* 12<sup>50</sup>

## HANDCRAFTED SALADS & SOUP

Add 3 grilled shrimp 5 | Add grilled chicken 7<sup>50</sup> | Add grilled salmon 10

### HOUSE SALAD

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

*\*No herbed croutons* 6<sup>95</sup> | 10<sup>95</sup> 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* 6<sup>95</sup> | 10<sup>95</sup>

### THE WEDGE

Iceberg lettuce, aged blue cheese, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze *\*No frizzled onions* 10<sup>50</sup>

### STEAKHOUSE COBB

Woodfired sirloin, smoked bacon, romaine and arugula, aged blue cheese, grape tomatoes, red onion, radish, avocado, egg, blue cheese dressing, chimichurri\* 18<sup>95</sup>

### 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* 16<sup>95</sup>

### CHIMICHURRI SALMON

Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri\* 18<sup>95</sup>

### CLASSIC TOMATO SOUP

*\*No cheese fritter* 5 | 7

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\* 13<sup>50</sup>  
 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 15<sup>25</sup>

### SPICY BLUE

Black angus beef patty, aged blue cheese, shaved lettuce, vine ripe tomato, serrano chile aioli\* \*No frizzled onions 15<sup>25</sup>

### IMPOSSIBLE BURGER

All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 15<sup>95</sup>

### HONEY CHICKEN

Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 15<sup>25</sup>

## HOUSE SPECIALTIES

### JULIE'S WOODFIRED CHICKEN

Marinated grilled chicken breast, market vegetables, arugula, kale, goat cheese, basil oil 17<sup>25</sup>

## OFF THE GRILL

### SALMON ROMESCO

Pikes woodfired salmon, vegetable saute, romesco sauce\* 20<sup>95</sup>

### SIRLOIN STEAK

Woodfired sirloin, roasted rosemary yukons and brussels, broccoli, chimichurri butter, black garlic aioli\* 22<sup>50</sup>

### ANCHO GLAZED HALF CHICKEN

Woodfired ancho-honey half bird, roasted street corn, cotija \*No cilantro-lime rice 20<sup>95</sup>

### KC STRIP & MASHERS

12oz black angus dry-aged woodfired KC strip, garlic butter, mashers, green beans\* 27<sup>95</sup>  
 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.