



Delectably Delicious. Fabulously Fresh. Wonderful Wines.
Dinner Menu – Daily 3pm to Close.

Soup and Ladle

Chicken Tortilla Cup 6 | Bowl 8
*Our special recipe, topped with cheese;
Soon to become your favorite. Hearty & delicious.*

Lentil-Cumin Chili (GF, V) Cup 6 | Bowl 8
*Hearty and packed with flavor – you wouldn't know it's
meatless. Served with shredded cheese and scallions
with a touch of creme.*

Crunchy Greens

Cranberry and Almond Salad (GF, #) 13
*Mixed greens, dried cranberries, almonds, feta, and
bacon tossed in red wine vinaigrette. Perfect with a
Chardonnay.*

Nicoise (GF, V) 13
*Artichoke hearts, hard boiled eggs, green beans,
potatoes, olives, white beans and cherry tomatoes with a
light dressing. OMG delicious!*

Extras: Grilled Chicken 9
Seared Shrimp; Salmon 12
Blackened Tuna 13

Cheese and Charcuterie Plates

West Coast Cheese Plate 19
*A selection of fine West Coast cheeses: Rogue smoked
blue, Manchego, Brie, Chevre with lavender honey.
Accompanied with extra goodies. Excellente!*

Charcuterie and Cheese Plate 26
*A beautiful combination of meats and cheeses served
with rosemary focaccia. Our most popular item.*

Light Fare and Small Plates

Brie and Fig Jam Crostini (V) 13
*Nicely spiced homemade fig spread layered on toasted
bread with warm brie, shredded green apples, pepitas,
and cranberries.*

Avocado Smash Garlic Shrimp Crostini[^] 15
*Just exactly what it sounds like. Smash some spicy
avocado, top with a freshly sautéed garlic shrimp and
voila! Yum!*

Smoked Salmon Tostada[^] 13
*Slightly smoked salmon tossed in lime juice with slivers of
onion and tomato. Topped with avocado and crema.*

Asian Lettuce Wraps 15
*Spiced turkey burger, diced crispy veggies and butter
lettuce ready for construction by you and then the
impending devouring.*

Hot Cheesy Artichoke Dip with Crisps (V) 13
Baked in a dish for sharing. Chef Walter's special recipe.

Nibbles Trio 13
*A tasty trio of marinated olives, spiced nuts, and
charcuterie/cheese skewers. A perfect complement
to a Pinot Noir.*

Spanish Tapas 15
*Chorizo, Manchego cheese, and olives with focaccia
bread.*

Getting Serious – Bigger Plates

Surf and Surf [^] (GF) 22
*Lovely chunk of Icelandic Cod topped with three sautéed
shrimp. Pea and edamame risotto with veggies on the
side.*

Pacific Coast Salmon[^] (GF) 22
*Perfectly pan seared salmon served on our fabulous
mushroom risotto and veggies.*

Hanger Steak[^] (GF) 24
*Sits on house-made cherry chutney, horseradish.
Hasselback potato and fresh veggies.*

Pulled Beef Short Ribs 24
*Short rib braised to perfection. Served on a mound of
fettuccini with a demi-glace you won't forget.*

Greek Chicken Skewer 20
*Marinated and grilled chicken breast skewer tops a
toasted pita bread with tzatziki and Greek salad on the
side.*

Summer Greens Fettuccine (V) 18
*Leek, pea, edamame, spinach, and asparagus, tossed in
fettuccine with shaved parmesan and a touch of lemon.*

Pork Chop 22
*8oz. pork chop served with a Hasselback potato and side
of veggies.*

Bacon, Sun-Dried Tom, Truffle Mac & Cheese 15
Topped with parsley breadcrumbs. Nuff said.

Summer Roasted Veggies with Burrata (V) (GFO) 20
*Marinated and roasted platter of veggies with a warm
grilled burrata, then drizzled in olive oil and special
spices. Served with our homemade focaccia.*

Getting Casual

Sonoma Cellar Burger[^] 15
*The classic burger with a bistro twist: cabbage, red onion
in a Dijonaise vinaigrette, Gruyere, tomato on brioche.
Side salad or roasted potatoes.*

The Hangover Burger[^] 17
*Our classic burger with cabbage Dijonaise, bacon,
tomato, a fried egg and Gruyere cheese. This will cure
anything! Side salad or roasted potatoes.*

Pretty Darn Famous SoCel Fish Tacos (3)[^] 15
*Farm-raised and sustainable white fish marinated in lime
juice, garlic, chili powder and cumin topped with a
pineapple salsa.*

Carne Asada Tacos (3)[^] 15
*Cilantro/lime-marinated aged rib-eye topped with fresh
slaw, chipotle crema, onion, cilantro and fresh lime.*

Turkey Burger 15
*Our special spiced, revved up burger. Cheddar,
guacamole, lettuce, tomato, & sriracha mayo. Side salad
or roasted potatoes.*

Grilled Veggie Dagwood (V) 15
*Grilled peppers, onions, portabellas, goat cheese; all
melty and seasoned just right. Side salad or roasted
potatoes.*

GF – Gluten Free | V – Vegetarian | # Can be made Vegetarian

[^] Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items are served raw or undercooked or may contain raw or undercooked ingredients. We have peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.

** Please inform your server if you have any food allergies or dietary needs. **

207 King Street | Old Town Alexandria, VA | mysonomacellar.com | infosonomacellar@gmail.com



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Sides

Honey Glazed Roasted Brussels Sprouts (V)	8
Mushroom Risotto	10
Seasonal Veggies	5
Cranberry Almond Side Salad	8

Sweets for the Sweet

Chocolate Panna Cotta with Berries (GF)	10
Add a chase of tawny port for a great pairing	15
Flourless Chocolate Cake (GF)	10
A gluten free chocolate decadent cake.	
Coconut Hawaiian Butter Mochi (GF)	10
Delectable rice flour mochi squares served with fresh berries.	
Rhubarb Custard Cake	12
Served with a scoop of homemade strawberry sorbet.	

Homemade Vanilla Icecream

1 scoop	4
2 scoops	8

Drinks

Brewed Coffee DeCaf	4
Pour Over Coffee	5
Kusmi Tea	
12 oz Cup	5
24 oz. Pot	8
Can of Soda – Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water	
12 oz. 28 oz.....	3.5 7
Unsweetened Ice Tea	3

Beers and Ciders

6

- ACE Apple Cider, CA
- ACE Perry Pear Cider, CA
- Bear Republic, Racer 5 IPA, CA
- Evolution Craft, Coffee Stout, MD
- Evolution Craft, Exile Red, MD
- North Coast Scrimshaw Pilsner, CA
- Port City Essential Ale, VA
- Port City Optimal Wit, VA
- Port City Downright Pilsner, VA
- Port City Monumental IPA, VA

Bucket O’ Beer - 20

four beers – icy cold. cool

Sorry, we cannot split/separate checks on parties of six or more.

Kitchen closes at 10:00 p.m. Friday –
Saturday
Kitchen closes at 9:30 p.m. Sunday –
Thursday

Wines by the Glass or by the Bottle
6 oz. | Bottle

Whites

Sparkling: Pierre Chainier Seduction Brut, Loire, FR; NV citrus cream pear lime	10 36
Sauv Blanc: Benziger, North Coast, CA; 2019 Honeysuckle citrus mango hibiscus	12 45
Riesling: Union Sacre Fräulein, Paso Robles, CA; 2018 lemon white chocolate white pepper passionfruit	12 44
Pinot Grigio, Punzi, Friuli, Italy; 2020 apple lemont pear white florals	7 26
Chenin Blanc: Field Recordings, Central Coast, CA; 2019 savory spices dry melon dried leaves	11 42
Grüner Veltliner: Sineann, Columbia Gorge, WA; 2019 lemon zest green apple green lentil aroma honeysuckle	12 42
Chardonnay: Scott Family Estate, Arroyo Secco, CA; 2018 white peach vanilla butter pastry crème	11 42
Chardonnay: Lake Sonoma, Russian River Valley, CA; 2018 butter lemon pear pineapple	14 56
White Blend: Rootdown, Es Okay, Mendocino, CA; 2020 lemon apple cream florals	12 46
Viognier: K Vintners, Columbia Valley, WA; 2018 Meyer Lemon beeswax honeysuckle savory spices	14 56

Rosé

Stolpman: Ballard Canyon, CA; 2019 White peach lychee rose petal rhubarb	12 49
Bieler Père et Fils Réserve, Bandol, FR; 2019 peach white grapefruit strawberry nectarine	13 54
Send Nudes Rose of Pinot Noir, Sonoma Coast, CA; 2020 ripe peach watermelon ginger grapefruit	12 46

Reds

Pinot Noir: Coeur de Terre, Willamette Valley, OR; 2017 rose petals clove vanilla spice cherry	12 49
Pinot Noir: Bloodroot Cellars, Sonoma, CA 2018 cranberry rhubarb tea dried herbs	14 56
Cab. Franc: Field Recordings, Paso Robles, CA; 2020 tart cherry raspberry black pepper hint of spices	14 58
Red Blend: Rootdown, Es Okay, Mendocino, CA; 2019 blackberry ripe plum asian spices chocolate vanilla	12 46
Syrah: Andrew Murray, Sta. Ynez Valley, CA; 2017 dark berries black olives leather herbs	11 42
Malbec: Waterbrook, Columbia Valley, WA; 2017 vanilla baking spices plum herbs cherry	10 38
Rhone Blend: Le Cigare Volant, Monterey Co. CA; 2018 red & black currant blackberry dried mint cracked pepper	10 37
Zinfandel: Foppiano Vineyards, RRV, CA; 2016 red raspberry blueberry white pepper cedar	12 52
Cab Sauv: Mercer Reserve, Horse Heaven Hills, WA; 2018 fresh sage toasted vanilla wild herbs ripe red fruit	13 55
Cab Sauv: Tyros, Napa Valley, CA; 2015 black cherries black plum rose petal vanilla bay leaf	20 90

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