

Shared Plates

An Assortment of Mediterranean Olives	\$7
Chef Catie's Cheese Board	\$16
4 Imported & Domestic Cheese, Roasted Garlic, Pepper Drops & Fruit	
Deli Picnic with Cheese	\$22
4 Cured Meats, 4 Interesting Cheeses, Roasted Garlic & Cornichons	
Fire Roasted Red Pepper Hummus	\$10
Pita Triangles	
Oysters Rockefeller ~ 6	\$15
On the Half Shell, Broiled with Spinach & Buttered Bread Crumbs	
Our Famous Onion Rings	\$8
You Won't Want to Share!	
Smoked Norwegian Trout	\$16
Thinly Sliced on Flat Bread with Yogurt, Dill and Cucumber Cream	
Crunchy Chicken Bites With Sriracha Mango Sauce	\$12
Warm Crab and Corn Dip	\$15
House Made Potato Chips	
Blistered Edamame with Chipotle Red Pepper Aioli	\$8
Mozzarella Wedges	\$12
Panko and Oregano Breaded Cheese On Italian Marinara Sauce	

Bruschetta ~ Choice of 4 ~ \$16

Brie with Fig & Port Jam
Artichoke, Spinach and Ricotta
Smoked Gouda and Grilled Pear
Fresh Mozzarella, Overnight Tomato & Balsamic
Idaho Smoked Trout and Chive Boursin
Goat Cheese and Woodland Mushroom Duxelles
Seared Ahi Tuna with Sriracha Louis Sauce
Morbier French Cow's Milk Cheese & Red Pepper Pesto

Soups & Salads

TerraCotta Soup Inspiration	\$6
French Onion Soup	\$8 / 12
Topped with Melting Jarlsberg and Provolone	
Casa Salad	\$6 / 9
Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	
Wedge Salad	\$12
Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese	
Grilled Pear, Parmesan Frico and Pecan Salad	\$12
On a Nest of Crisp Greens ~ Pomegranate Vinaigrette	
Roasted Butternut Squash Salad	\$14
Quinoa, Crispy Beets, Cranberries & Pumpkin Seeds on Spinach	
Burrata Salad	\$16
Organic Field Greens, Basil Pesto, Grape Tomatoes & Balsamic	
Spinach Salad with Warm Bacon Dressing	\$14
Crisp Pork Belly, Creminis, Hard Boiled Egg, Overnight Tomatoes	
Brussels Sprout Caesar	\$12
Shaved Sprouts, Parmesan, Grape Tomatoes and Croutons	
Simply the Best	\$18
Planked Salmon Crusted with Whole Grain Mustard & Brown Sugar, Organic Field Greens, Fresh Fruit ~ Pomegranate Vinaigrette	
Bloody Mary Flank Steak Salad	\$18
Marinated, Grilled and Sliced New Mexico Beef on Mixed Greens, Tomatoes, Celery and Olives ~ Bloody Mary Dressing	
Catherine's Chicken Salad	\$15
With Grapes & Tarragon on Iceburg, Sprinkled with Almonds	

Water & Bread Served on Request. Gluten Free Bread Available. Consuming undercooked meats may increase your risk of food-borne illness.
A 20% gratuity will be added to all parties 6 or larger.

Chef's Entrées

Planked Salmon	\$22
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	
Southern Fried Chicken	\$18
Braised Collard Greens with Bacon ~ Longhorn Cheddar Grits Cooked to Order ~ Please Allow 25 Minutes	
Grilled Flank Steak	\$23
Marinated in Coffee and Cola, Smokey Paprika Compound Butter Oven Roasted Yukon Gold Potatoes ~ Market Vegetables	
Baltimore Crab Cake	\$20 / 26
Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinager Slaw ~ Yukon Gold Waffle Fries	
Rancher's Reserve Tenderloin of Beef	\$35
New Mexico Fillet with Cremini Mushroom Demi Glace Buttery Mashed Potatoes ~ Sautéed Fresh Spinach	
Catie's Barbecue Platter	\$24
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbeuce Sauce ~ Collard Greens and Cheese Grits	
Pork Schnitzel	\$24
Organic Heritage Pork Cutlet Dipped in Egg and Seasoned Panko Lemon & Capers, Red Cabbage with Apples ~ Roasted Potatoes	
Winter Vegetable Pot Pie	\$22
Sautéed Red Pepper, Butternut Squash, Cremini Mushrooms, Peas and Caramelized Pearl Onions ~ Baked with a Flaky Crust	
Branzino Fillet	\$30
Pan Seared Flaky Mild White Fish on Roasted Spaghetti Squash with Smoked Garlic, Capers and Brown Butter	
Lamb Kebob	\$24
Talus Wind Ground Lamb Kofta with Grilled Vegetables, Quinoa Salad, Tzatziki, Red Pepper Hummus, Dolmas, Warm Naan	
Fish & Chips	\$20
Crispy Grouper with Yukon Gold Waffle Fries ~ Vinaigrette Slaw	

Winter Flavors Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Appetizer, Entrée & Dessert

\$35

TerraCotta Soup Inspiration Or Casa Salad

\$6

Shepherd's Pie

Ground Short Rib and Angus Chuck Beef with Carrots, Peas, Mushrooms, Onions, and Garlic ~ Yukon Gold and Parmesan Mashed Potatoes
\$24

Duck Confit

Slowly Cooked Tender Duck Leg and Thigh ~ Dark Cherry & Thyme Gastrique
Roasted Butternut Squash ~ Market Vegetables
\$25

Spinach and Ricotta Stuffed Pasta Shells

Oven Roasted Spaghetti Squash ~ Hearty Italian Marinara ~ Shaved Parmigiano - Reggiano
\$24

PEI Mussels

Steamed with Artichoke Hearts, Pork Belly, Tomato, Parsley, Garlic, White Wine and Root Vegetable Crispies ~ Aioli Crostini
\$24

Warm Apple Tart Tatin

Sliced Fall Apples Baked on a Pastry Crust With Caramel Dizzle and a Scoop of Cinnamon Brown Sugar Ice Cream
\$8

Gingerbread Trifle

Layers of Cake, Sherry Cream, Orange Apricot Compote and Whipped Cream
\$8

Panini, Sandwiches & Burgers

AVAILABLE UNTIL 4:00 PM

Add: Casa Salad, Soup +\$3 Waffle Fries +\$2
Onion Rings +\$5 Cup of Onion Soup + \$6

Grilled Chicken Breast	\$12
Basil Pesto and Creamy Brie House Made Parmesan Potato Chips Choice of Country White, Whole Wheat or Rye - GF Bread +\$1.50	
Smoked Brisket	\$12
Tender Beef with Colby Cheddar & Chipotle Ranch On a Torta Roll ~ House Made Parmesan Chips	
Roasted Turkey Breast	\$12
Smoked Gouda, Cranberry Jam, Lettuce and Tomato Choice of Country White, Whole Wheat or Rye - GF Bread +\$1.50	
Cubano	\$14
Sliced Ham, Applewood Smoked Pork Loin, Swiss Cheese, Pickles and Spicy Honey Mustard on a Torta Roll ~ Parmesan Potato Chips	
Pastrami Reuben	\$14
Swiss Cheese & Sauerkraut on Marbled Rye ~ 1000 Island Dressing on Request ~ House Made Parmesan Chips	
Italian Hero	\$14
Prosciutto, Genoa, Capicola, Mortadella and Provolone with Overnight Tomatoes, Lettuce, and Red Pepper Pesto on Torta Roll ~~~~	
French Onion Burger	\$16
1/2 Lb Ground Brisket & Chuck ~ Caramelized Onions with Sherry ~ Melting Provolone and Swiss ~ Smoked Garlic Aioli ~ Waffle Fries	
Cremini Mushroom Burger	\$14
Studded with Onions, Legumes, Corn, Peppers, and Grains Red Pepper Pesto, Pickle, Lettuce & Tomato ~ Waffle Fries	
Crab Cake Burger	\$16
Lettuce ~ Tarter Sauce ~ Pickle ~ Waffle Fries	

TerraCotta
wine bistro

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