

## Shared Plates

An Assortment of Mediterranean Olives .....	\$7
Chef Catie's Cheese Board .....	\$16
4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	
Deli Picnic with Cheese .....	\$22
4 Cured Meats, 4 Interesting Cheeses, Roasted Garlic & Cornichons	
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	
Warm Crab and Corn Dip .....	\$15
House Made Potato Chips	
Grilled Globe Artichoke with Lemon Butter .....	\$15
Jumbo Shrimp Cocktail .....	\$16
Bloody Mary Cocktail 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
- Chicken Liver Mousse, Chopped Egg and Red Onion

## 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
Jewel Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese	
Caesar Salad .....	\$8
Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	
Burrata Salad .....	\$16
Romaine Lettuce, Basil Pesto, Grape Tomatoes & Balsamic	
Grilled Pear, Parmesan Frico and Pecan Salad .....	\$12
On a Nest of Crisp Greens ~ Pomegranate Vinaigrette	
Spinach Salad with Warm Bacon Dressing .....	\$14
Crisp Pork Belly, Creminis, Hard Boiled Egg, Overnight Tomatoes	
Large Shrimp Greek Salad .....	\$18
Romaine, Cucumber, Tomato, Celery, Olives and Feta Lemon Oregano Vinaigrette	
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 .....	\$16
With Grapes & Tarragon on Baby Iceberg, Sprinkled with Almonds	

## Chef's Entrées

Planked Salmon .....	\$24
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Spring Asparagus	
Baltimore Crab Cake .....	\$20 / 26
Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinegarr Slaw ~ Yukon Gold Waffle Fries	
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	
Fish & Chips .....	\$20
Crispy Grouper with Yukon Gold Waffle Fries ~ Vinaigrette Slaw	
Lamb Kebob .....	\$24
Talus Wind Ground Lamb Kofta and Grilled Vegetables, Quinoa Salad, Tzatziki, Red Pepper Hummus, Dolmas, Warm Naan	
Chicken Schnitzel .....	\$24
Free Range Boneless Breast Dipped in Egg and Seasoned Panko Topped with Lemon & Capers ~ Buttery Mashed Potatoes and Fresh Spinach	
PEI Mussels .....	\$24
Steamed with Artichoke Hearts, Pork Belly, Tomato, Parsley, Garlic, White Wine and Root Vegetable Crispies ~ Aioli Crostini	
Primavera Pot Pie .....	\$22
Asparagus, Early Peas, Onions, Red Pepper and Corn In a Light Veloute Topped with Flaky Pastry Crust	

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.

## 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	
Salmon "Bacon" BLT .....	\$14
Cured, Smoked and Roasted with Lettuce, Tomato & Dijonaise Country White, Whole Wheat or Rye - GF Bread +\$1.50	
Roast Beef Stack .....	\$14
Chive Bousin, Lettuce, Tomato & Pepperoncini on Torta Roll	
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 Provalone and Swiss ~ Smoked Garlic Aioli ~ Waffle Fries	
Crab Cake Burger .....	\$16
Lettuce ~ Tarter Sauce ~ Pickle ~ Waffle Fries	
Cremeni Mushroom Burger .....	\$14
Studded with Onions, Legumes, Corn, Peppers, and Grains Red Pepper Pesto, Pickle, Lettuce & Tomato ~ Waffle Fries	

## Sweet Indulgences

Key Lime Pie .....	\$8
Sweet, Tart and Refreshing	
Melting Chocolate Cake (GF) .....	\$8
With Raspberry Sauce	
Crème Brulee (GF) .....	\$8
Strawberry Waffle Trifle in a Jar .....	\$8
Layers of Ripe Berries, Grand Marnier Infused Pastry Cream and Waffle Pieces	
Olive Oil Carrot Cake (GF) .....	\$8
Carrots, Pineapple and Raisins with Cream Cheese Frosting	
Callebaut Dark Chocolate Mousse (GF) .....	\$8
Accented with Bordeaux Maraschino Cherry	
Ice Cream .....	\$6
Vanilla, Caramell or Cinnamon Brown Sugar	
Sorbet of the Day .....	\$6

## Beverages

Regular or Decaffeinated Coffee (1 refill) .....	\$3
Hot Tea .....	\$3
Iced Tea .....	\$3
Coke, Diet Coke, Sprite, .....	\$2
Espresso .....	\$4
Cappuccino .....	\$4.50
Orange or Lemon Pelligrino .....	\$3.50
Sparkling or Still Water ~ Large .....	\$6

**TERRACOTTA**  
 wine bistro

505.989.1166  
[terracottawinebistro.com](http://terracottawinebistro.com)

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