

Spring!

Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Appetizer, Entrée & Dessert

\$35

TerraCotta Soup Inspiration Or Casa Salad

Lamb Kebob

Talus Wind Ground Lamb Kofta and Grilled Vegetables, Quinoa Salad, Tzatziki, Red Pepper Hummus, Dolmas, Warm Nean \$24

Chicken Schnitzel

Free Range Boneless Breast Dipped in Egg and Seasoned Panko Topped with Lemon & Capers ~ Buttery Mashed Potatoes and Spinach \$24

PEI Mussels

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

Primavera Pot Pie

Asparagus, Early Peas, Onions, Red Pepper and Corn In a Light Veloute Topped with Flaky Pastry Crust \$22

Strawberry Waffle Trifle in a Jar

Layers of Ripe Berries, Grand Manier Infused Pastry Cream and Waffle Pieces \$8

Crème Brulee (GF)

\$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

Basil Pesto and Creamy Brie House Made Parmesan Potato Chips
Choice of Country White, Whole Wheat or Rye - GF Bread +\$1.50

\$12

Smoked Brisket

Tender Beef with Colby Cheddar & Chipotle Ranch On a Torta Roll ~
House Made Parmesan Chips

\$12

Roasted Turkey Breast

Smoked Gouda, Cranberry Jam, Lettuce and Tomato
Choice of Country White, Whole Wheat or Rye - GF Bread +\$1.50

\$12

Cubano

Sliced Ham, Applewood Smoked Pork Loin, Swiss Cheese, Pickles
and Spicy Honey Mustard on a Torta Roll ~ Parmesan Potato Chips

\$14

Salmon "Bacon" BLT

Cured, Smoked and Roasted with Lettuce, Tomato & Dijonaise
Country White, Whole Wheat or Rye - GF Bread +\$1.50

\$14

Roast Beef Stack

Chive Bousin, Lettuce, Tomato & Peppercini on Torta Roll

\$14

Italian Hero

Prosciutto, Genoa, Capicola, Mortadella and Provolone with
Overnight Tomatoes, Lettuce, and Red Pepper Pesto on Torta Roll

\$14

French Onion Burger

1/2 Lb Ground Brisket & Chuck ~ Caramelized Onions with Sherry ~
Melting Provolone and Swiss ~ Smoked Garlic Aioli ~ Waffle Fries

\$16

Crab Cake Burger

Lettuce ~ Tarter Sauce ~ Pickle ~ Waffle Fries

\$16

Cremini Mushroom Burger

Shredded with Onions, Legumes, Corn, Peppers, and Grains
Red Pepper Pesto, Pickle, Lettuce & Tomato ~ Waffle Fries

\$14

wine bistro
TerraCotta

505.989.1166

terraccottawinebistro.com

304 JOHNSON STREET | SANTA FE, NM 87501

Shared Plates

An Assortment of Mediterranean Olives	\$7
Chef Cattie'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	
Chicken Liver Mousse	\$12
Chopped Egg, Red Onion, Cornichons and Crackers	
Oysters Rockefeller ~ 6	\$16
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	
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 Croitons ~ Caesar Dressing	
Grilled Pear, Parmesan Frico and Pecan Salad	\$12
On a Nest of Crisp Greens ~ Pomegranate Vinaigrette	
Burrata Salad	\$16
Romaine Lettuce, Basil Pesto, Grape Tomatoes & Balsamic	
Spinach Salad with Warm Bacon Dressing	\$14
Crisp Pork Belly, Geminis, 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 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	\$24
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Spring Asparagus	
Southern Fried Chicken	\$21
Braised Collard Greens with Bacon ~ Longhorn Cheddar Grits Cooked to Order ~ Please Allow 25 Minutes	
Grilled Flank Steak	\$24
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 Vinegar 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 Barbecue Sauce ~ Collard Greens and Cheese Grits	
Branzino Fillet	\$30
Pan Seared Flaky Mild White Fish with Smoked Garlic, Capers and Brown Butter ~ Spring Asparagus, Roasted Yukon Gold Potatoes	
Duck Confit	\$25
Slowly Cooked Tender Duck Leg and Thigh ~ Apricot, Orange and Cranberry Chutney, Asparagus ~ Polenta Wedge	
Fish & Chips	\$20
Crispy Grouper with Yukon Gold Waffle Fries ~ Vinaigrette Slaw	
Stone Ground Polenta Wedges	\$22
On a Bed of Spinach and Grilled Market Vegetables Sprinkled with Moody Blue Smoked Cheese	