

**Spring!**  
**Prix-Fixe or A La Carte**

Prix-Fixe Menu ~ Appetizer, Entrée & Dessert

\$35

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 TerraCotta Soup Inspiration Or Casa Salad

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 Lamb Kebob

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

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 Strawberry Waffle Trifle in a Jar

Layers of Ripe Berries, Grand Marnier 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 ..... \$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

Cremini Mushroom Burger ..... \$14

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

**TERRACOTTA**  
 wine bistro

505.989.1166  
 terracottawinebistro.com

304 JOHNSON STREET | SANTA FE, NM 87501

## 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	
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 Croutons ~ 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, 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	

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	