

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	
Blistered Shishito Peppers with Apricot Sauce	\$12
Jumbo Shrimp Cocktail	\$16
Bloody Mary Cocktail Sauce	

Bruschetta ~ Choice of 4 ~ \$16

Brie with Fig & Port Jam
Greek Shrimp, Feta and Guacamole
Smoked Gouda and Grilled Peach
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
Gem Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese	
Caesar Salad	\$8
Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	
Grilled Peach, Parmesan Frico and Pecan Salad	\$12
On a Nest of Crisp Greens ~ Pomegranate Vinaigrette	
Watermelon, Cucumber and Feta	\$14
On Red Romaine and Mint ~ Lemon Vinaigrette	
Mezze Plate	\$18
Roasted Red Pepper Hummus ~ Pickled Tri-Color Cauliflower ~ Carrot, Feta & Raisin Salad ~ Quinoa Salad ~ Kale Pesto ~ Dolmas ~ Peperoncini ~ Flat Bread	
Simply the Best	\$18
Planked Salmon Crusted with Whole Grain Mustard & Brown Sugar, Organic Field Greens, Fresh Fruit ~ Pomegranate Vinaigrette	
Large Shrimp Greek Salad	\$18
Romaine, Cucumber, Tomato, Celery, Olives and Feta Lemon Oregano 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 Gem 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 Fresh Spinach	
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	
Branzino Fillet	\$30
Pan Seared Flaky Mild White Fish with Herb Sauce Verde ~ Tri Color Cauliflower and Roasted Yukon Gold Potatoes	
Fish & Chips	\$20
Crispy Grouper with Yukon Gold Waffle Fries ~ Vinaigrette Slaw	
Chicken Schnitzel	\$24
Free Range Breast Dipped in Egg and Seasoned Panko Topped with Lemon & Capers ~ Mashed Potatoes and Grilled Vegetables	
Seared Ahi Tuna	\$26
Sushi Grade Tuna Served Rare ~ Sriracha Mango Drizzle Seaweed Salad ~ Rice Noodle Salad Studded with Asian Vegetables	
Lamb Kebob	\$24
Talus Wind Ground Lamb Kofta and Grilled Vegetables, Quinoa Salad, Tzatziki, Red Pepper Hummus, Dolmas, Flat Bread	
Stone Ground Polenta Wedges	\$22
On a Bed of Spinach and Grilled Market Vegetables Sprinkled with Moody Blue Smoked Cheese	

Summer! Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Appetizer, Entrée & Dessert

\$35

TerraCotta Soup Inspiration Or Casa Salad

Catie's Barbecue Platter

Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Collard Greens and Cheese Grits
\$25

PEI Mussels

Sautéed with Shishitos, Pork Belly, Tomato, Parsley, Garlic, White Wine and Root Vegetable Crispies ~ Aioli Crostini
\$25

Roasted 1/2 Spring Chicken

Lightly Smoked Over Fruit Wood and Oven Roasted, Grilled Peaches and Fresh Tarragon ~ Yukon Gold Potatoes and Tri Color Cauliflower
\$25

Summer Ratatouille

The Season's Best Vegetables Simmered in Olive Oil ~ Stuffed in a Roasted Red Pepper ~ Sprinkled with Quinoa Crumble and Toasted Chick Peas
\$25

Summer Berry 'Pudding' in a Jar

Blueberries, Raspberries & Blackberries with Vanilla Cream & White Cake
\$8

S'Mores

Just Like When You Were a Kid ~ But with a Scoop of Vanilla Ice Cream
\$8

Sweet Indulgences

Key Lime Pie

Sweet, Tart and Refreshing
\$8

S'Mores

Just Like When You Were a Kid - But with a Scoop of Vanilla Ice Cream
\$8

Melting Chocolate Cake (GF)

With Raspberry Sauce
\$8

Crème Brulee (GF)

\$8

Banana Split (GF)

An Old Fashioned Summer Treat - To Split
\$12

Callebaut Dark Chocolate Mousse (GF)

Accented with Bordeaux Maraschino Cherry
\$8

Summer Berry 'Pudding' in a Jar

Luscious Berries with Vanilla Cream & White Cake
\$8

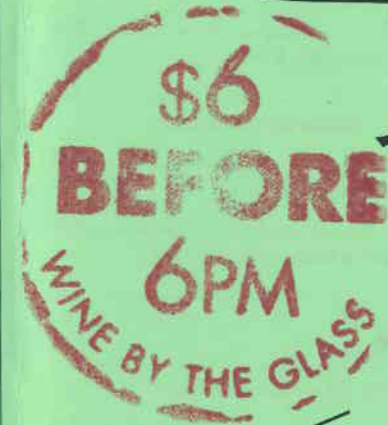
Ice Cream

Vanilla, Caramel or Chocolate
\$6

Sorbet of the Day

\$6

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.



wine bistro

TerraCotta

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