

Panini, Sandwiches & Burgers

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 +\$2.00	
Smoked Brisket	\$12
Tender Beef with Colby Cheddar & Barbecue Sauce 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 +\$2.00	
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 +\$2.00	
Roast Beef Stack	\$14
Chive Boursin, Lettuce, Tomato & Pepperoncini on Torta Roll	
Uncured Pastrami Reuben	\$14
Swiss Cheese & Sauerkraut on Marbled Rye ~ Honey Mustard ~ House Made Parmesan Chips ~~~~	
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	

Sweet Indulgences

Key Lime Pie	\$8
Sweet, Tart and Refreshing	
Melting Chocolate Cake (GF)	\$8
With Raspberry Sauce	
Crème Brulee (GF)	\$8
S'Mores	\$8
Just Like When You Were a Kid - But with a Scoop of Vanilla Ice Cream	
Summer Berry 'Pudding' in a Jar	\$8
Luscious Berries with Vanilla Cream & White Cake	
Banana Split (GF)	\$12
An Old Fashioned Summer Treat - To Split	
Callebaut Dark Chocolate Mousse (GF)	\$8
Accented with Bordeaux Maraschino Cherry	
Ice Cream	\$6
Vanilla, Caramel or Chocolate	
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

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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	
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	
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 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	
Baltimore Crab Cake	\$20 / 26
Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinegar Slaw ~ Yukon Gold Waffle Fries	
Catie's Barbecue Platter	\$25
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue 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, Flat Bread	
Chicken Schnitzel	\$24
Free Range Breast Dipped in Egg and Seasoned Panko, Topped with Lemon & Capers ~ Mashed Potatoes and Grilled Vegetables	
PEI Mussels	\$25
Sautéed with Shishitos, Pork Belly, Tomato, Parsley, Garlic, White Wine and Root Vegetable Crispies ~ Aioli Crostini	
Seared Ahi Tuna	\$26
Sushi Grade Tuna Served Rare ~ Sriracha Mango Drizzle ~ Seaweed Salad ~ Rice Noodle Salad Studded with Asian Vegetables	
Summer Ratatouille	\$25
The Season's Best Vegetables Simmered in Olive Oil ~ Stuffed in a Roasted Red Pepper ~ Sprinkled with Quinoa Crumble and Toasted Chick Peas	

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.