TerraCotta Wine Bistro

Dinner
($25 per person)

20% OFF ALL BOTTLES OF WINE

HAPPY HOUR BEFORE 6pm OVER 40 WINES FOR $6 A GLASS

Starter

Casa Salad - Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies - Pomegranate Vinaigrette

Today's Soup Inspiration

Entree

Chicken Pot Pie - Organic Chicken, Cremini Mushrooms, Caramelized Onions, Peas, Red Pepper, Carrots and Celery- Crowned with a flaky Pastry Crust

Planked Salmon - Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar- Roasted Yukon Golds and Fresh Spinach

Catie's Barbecue Platter - Smoked Beef Brisket with Bourbon Barbecue Sauce- St Louis Pork Ribs with Golden Barbecue Sauce- Collard Greens and Cheese Grits

Stone Ground Polenta Wedges - On a Bed of Spinach and grilled Market Vegetables Sprinkled with Moody Blue Smoked Cheese

Dessert

Callebaut Dark Chocolate Mousse (GF) - Accented with Bordeaux Maraschino Cherry

Honey Almond Cheesecake

Ice Cream Inspiration

TerraCotta Wine Bistro

NM RESTAURANT WEEK

TerraCotta Wine Bistro

Lunch
($20.00 per person)

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HAPPY HOUR BEFORE 6pm OVER 40 WINES FOR $6 A GLASS

Choose 2 Courses for $20 or Choose all 3 courses for $25

appetizer

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Ice Cream Inspiration