

Shared Plates

An Assortment of Mediterranean Olives	\$14
With Basil Pesto and Pita	
Chef Catie's Cheese Board	\$16
4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	
Oysters Casino On the Half Shell ~ 6	\$18
Broiled with Red Pepper, Garlic, Onion, Bacon and Panko Crumbs	
Our Famous Onion Rings	\$8
You Won't Want to Share!	
Warm Shrimp, Ricotta and Caramelized Corn Dip	\$16
House Made Potato Chips	
Crunchy Spicy Green Beans	\$8
Sweet and Tart Dip	
Jumbo Shrimp Cocktail	\$18
Traditional Cocktail Sauce	

Bruschetta ~ Choice of 4 ~ \$22

Brie with Fig & Port Jam
Spiced Shrimp, Feta and Guacamole
Smoked Gouda and Grilled Pear
Fresh Mozzarella, Grape Tomato & Balsamic
Smoked Idaho Trout and Preserved Lemon Ricotta
Goat Cheese and Curried Fruit Chutney
Italian Prosciutto, Basil Pesto and Parmesan
Olive and Spring Vegetable Tapenade

Soups & Salads

TerraCotta Soup Inspiration	\$8
French Onion Soup	\$10 / 12
Topped with Melting Jarlsberg and Provolone	
Casa Salad	\$8 / 10
Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	
Wedge Salad	\$10 / 15
Gem Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese Served with Ranch Dressing	
Caesar Salad	\$9 / 15
Baby Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	
Grilled Pear, Parmesan Frico and Walnut Salad	\$10 / 15
On a Nest of Crisp Greens ~ Blood Orange Vinaigrette	
Roasted Beet Tartare	\$14
With Garden Greens, Thinly Sliced Spring Onions and Yogurt Crème Fraiche Pomegranate Molasses Vinaigrette	
Watermelon and Tucumcari Feta Salad	\$10 / 15
With Pickled Red Onion and Mint Vinaigrette	
Simply the Best	\$22
Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Pomegranate Dressing	

Chef's Entrées

Planked Salmon	\$26
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	
Southern Fried Chicken Breast	\$22
Soaked in Buttermilk and Double Battered ~ With Local Hot Honey Grits with Jack & Cheddar Cheese ~ Grilled Market Vegetables	
Baltimore Crab Cake	\$24 / 30
Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinegar Slaw ~ Waffle Fries	
Rancher's Reserve Rib-Eye Steak	\$38
Well Marbled Tender Beef With Cremini Mushroom Marsala Sauce, Oven Roasted Yukon Gold Potatoes and Market Vegetables	
Branzino Fillet	\$32
Pan Seared Flaky Mild White Fish with Preserved Lemon Butter ~ Market Vegetables and Roasted Yukon Gold Potatoes	
Rustic Vegetable Ratatouille	\$25
A Garden Harvest of Sautéed Vegetables and Herbs Crowned with Crispy Stone Ground Polenta Wedges Dusted with Parmesan Cheese	
Fish & Chips	\$23
Crispy Grouper Fillets with Waffle Fries ~ Vinaigrette Slaw	
Catie's Barbecue Platter	\$28
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cole Slaw and Cheese Grits	

Summer! Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert

\$45

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Choice of Soup Inspiration, Casa Or Caesar Salad

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Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$30

Ahi Tuna Nicoise Salad

Seared Sushi Grade Ahi with Roasted Yukon Golds, Haricot Vert,
Hard Cooked Egg, Cherry Tomatoes, Artichoke Hearts and Olives
Dijon Herb Vinaigrette
\$30

Roasted 1/2 Spring Chicken

Oven Roasted and Brushed with Orange and Tarragon Glaze
Market Vegetables and Oven Roasted Yukon Golds
\$28

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Choice of Any Dessert on Our List

Sweet Indulgences

S'Mores

Just Like When You Were a Kid - But with a Scoop of Vanilla Ice Cream
\$9

Crystalized Ginger and Lemon Crème Brulee (GF)

Burnt Sugar Brittle on Rich and Creamy Vanilla Custard
\$9

Melting Chocolate Cake (GF)

With Wild Berry Sauce
\$9

Key Lime Pie

Sweet, Tart and Refreshing ~ Accented with Ripe Berries
\$9

Ice Cream

\$6

Sorbet of the Day

\$6

Water & Bread Served on Request. Gluten Free Bread Available +\$2
Consuming undercooked meats
may increase your risk of food-borne illness.
20% gratuity will be added to all parties 6 or larger.

Terracotta
wine bistro

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