

Shared Plates

An Assortment of Mediterranean Olives With Basil Pesto and Pita	\$14
Chef Catie's Cheese Board 4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	\$18
Oysters Casino On the Half Shell ~ 6 Broiled with Red Pepper, Garlic, Onion, Bacon and Panko Crumbs	\$18
Our Famous Onion Rings You Won't Want to Share!	\$9
Warm Shrimp, Ricotta and Caramelized Corn Dip House Made Potato Chips	\$18
Fire Roasted Red Pepper Hummus Chick Peas, Ground Sunflower Seeds and Preserved Lemon Accompanied by Crudite and Pita Triangles	\$12
Jumbo Shrimp Cocktail Traditional Cocktail Sauce	\$18
 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	
Salmon 'Bacon' and Preserved Lemon Ricotta	
Italian Sopressata, Basil Pesto and Parmesan	
Red Pepper Hummus, Cucumber, Sunflower Seeds	
Olive and Vegetable Tapenade	

Soups & Salads

TerraCotta Soup inspiration	\$8
French Onion Soup Topped with Melting Jarlsberg and Provolone	\$12 / 14
Casa Salad Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	\$8 / 10
Wedge Salad Gem Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese Served with Ranch Dressing	\$10 / 15
Caesar Salad Baby Romaine, Frico, Tomatoes, White Anchovies and Croutons ~ Caesar Dressing	\$10 / 15
Grilled Pear, Parmesan Frico and Walnut Salad On a Nest of Crisp Greens ~ Blood Orange Vinaigrette	\$10 / 15
Texas 'Caviar' Black Eyed Peas, Roasted Corn, Colorful Vegetables On a Gathering of Greens ~ Toasted Cumin Vinaigrette	\$10
Simply the Best Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Pomegranate Dressing	\$26

Chef's Entrées

Planked Salmon Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	\$28
Southern Fried Chicken Breast Soaked in Buttermilk and Double Breaded ~ Sweet and Spicy Sauce Grits with Jack & Cheddar Cheese ~ Grilled Market Vegetables	\$22
Crawfish Cakes Studded with Sweet Corn, Celery and a Touch of Old Bay ~ Tartar Sauce, Cider Vinegar Cole Slaw ~ Waffle Fries	\$26 / 34
Rancher's Reserve Rib-Eye Steak Well Marbled Tender Beef With Cremini Mushroom Marsala Sauce, Oven Roasted Yukon Gold Potatoes and Market Vegetables	\$39
Branzino Fillet Pan Seared Flaky Mild White Fish with Preserved Lemon Butter ~ Market Vegetables and Roasted Yukon Gold Potatoes	\$34
Rustic Vegetable Ratatouille A Garden Harvest of Sautéed Vegetables and Herbs Crowned with Crispy Stone Ground Polenta Wedges Dusted with Parmesan Cheese	\$25
Fish & Chips Crispy Grouper Fillets with Waffle Fries ~ Apple Cider Vinaigrette Slaw	\$25
Catie's Barbecue Platter Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cider Vinegar Cole Slaw and Cheese Grits	\$30

Chef's Specials Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert
\$45

Choice of Soup Inspiration, Casa Or Caesar Salad

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko
Finished with Capers, Lemon & Tomatoes
Red Cabbage with Apples ~ Roasted Yukon Golds
\$30

Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$32

Oven Roasted 1/2 Chicken

Oven Roasted and Brushed with Orange Gastrique
Market Vegetables and Oven Roasted Yukon Golds
\$30

Choice of Any Dessert on Our List

Sweet Indulgences

Strawberry Shortcake Parfait
Vanilla Cake, Rich Pastry Cream, Macerated Spring Berries
Topped with a Bordeaux Marachino Cherry
\$9

Crème Brulee Cheesecake
Creamy Traditional Cheesecake Finished with Caramelized Sugar
\$9

Melting Chocolate Cake (GF)
\$9

Key Lime Pie
Sweet, Tart and Refreshing
\$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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