

## Shared Plates

An Assortment of Mediterranean Olives .....	\$16
With Basil Pesto and Pita	
Chef Catie's Cheese Board .....	\$18
4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	
Oysters On the Half Shell ~ 6 .....	\$18
Chilled and Topped with Watermelon Mignonette Sauce	
Our Famous Onion Rings .....	\$10
Chiptole Ranch Dip ~ You Won't Want to Share!	
Warm Shrimp, Ricotta and Caramelized Corn Dip .....	\$18
House Made Potato Chips	
Fire Roasted Red Pepper Hummus .....	\$12
Chick Peas, Ground Sunflower Seeds and Preserved Lemon Accompanied by Crudite and Pita Triangles	
Jumbo Shrimp Cocktail .....	\$18
Traditional Cocktail Sauce	

## Bruschetta ~ Choice of 4 ~ \$24

Brie with Fig & Port Jam  
Spiced Shrimp, Feta and Guacamole  
Smoked Gouda and Grilled Apple  
Fresh Mozzarella, Grape Tomato & Balsamic  
Salmon 'Bacon' and Preserved Lemon Ricotta  
Italian Sopressata, Basil Pesto and Parmesan  
Red Pepper Hummus, Cucumber, Sunflower Seeds  
Prosciutto, Mascarpone and Apricot Preserves

## Soups & Salads

TerraCotta Soup Inspiration .....	\$8
French Onion Soup .....	\$12 / 14
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 .....	\$12 / 16
Gem Iceberg, Tomatoes, Cucumber, Sliced Egg, Bacon, Blue Cheese Served with Ranch Dressing	
Greek Salad .....	\$12 / 16
Romaine, Cucumber, Tomato, Red Onion, Olives and Feta Lemon Oregano Vinaigrette	
Caesar Salad .....	\$12 / 16
Baby Romaine, Frico, Tomatoes, White Anchovies and Croutons ~ Caesar Dressing	
Watermelon, Cucumber and Blue Cheese Crumbles .....	\$14
With Shaved Red Onion On Mixed Greens ~ Mint Dressing	
Simply the Best .....	\$30
Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Pomegranate Dressing	

## Chef's Entrées

Planked Salmon .....	\$30
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	
Southern Fried Chicken Breast .....	\$24
Soaked in Buttermilk and Double Breaded ~ Sweet and Spicy Sauce Waffle Fries ~ Grilled Market Vegetables	
Crawfish Cakes .....	\$26 / 34
Studded with Sweet Corn, Celery and a Touch of Old Bay ~ Tartar Sauce, Cider Vinegar Cole Slaw ~ Waffle Fries	
Rancher's Reserve Rib-Eye Steak .....	\$40
Well Marbled Tender Beef With Cremini Mushroom Marsala Sauce, Oven Roasted Yukon Gold Potatoes and Market Vegetables	
Flounder Francaise .....	\$34
Delicate White Fish Fillets Dipped in Egg Batter, Lightly Sautéed and Served with Summer Herb Aioli ~ Market Vegetables ~ Roasted Yukon Gold Potatoes	
Sicilian Caponata .....	\$25
Chunky Eggplant, Squash, Red Pepper, Sweet Onions and Olives Sautéed in a Sweet and Sour Sauce ~ Polenta Fries	
Fish & Chips .....	\$25
Crispy Grouper Fillets with Waffle Fries ~ Apple Cider Vinaigrette Slaw	
Catie's Barbecue Platter .....	\$30
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cider Vinegar Cole Slaw and Waffle Fries	

## Chef's Specials Prix-Fixe or A La Carte

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

\$46

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Choice of Soup Inspiration Or Casa Salad

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Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko and Parmesan  
Finished with Capers, Lemon & Tomatoes  
Red Cabbage with Apples ~ Roasted Yukon Golds  
\$32

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  
\$32

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Choice of Any Dessert on Our List

## Sweet Indulgences

Strawberry Shortcake Parfait

Vanilla Pound Cake, Rich Pastry Cream, Macerated Summer 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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