

Shared Plates

An Assortment of Mediterranean Olives	\$16
With Basil Pesto and Pita	
Chef Catie's Cheese Board	\$18
4 Importer & Domestic Cheeses, Roasted Garlic & Fruit	
Oysters On the Half Shell ~ 6	\$18
Chilled and Topped with Mignonette Sauce	
Our Famous Onion Rings	\$10
Chipotle 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
Italian Sopressata, Basil Pesto Ricotta
Smoked Gouda and Grilled Pear
Fresh Mozzarella, Grape Tomato & Balsamic
Salmon 'Bacon' and Preserved Lemon Ricotta
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 ~ Raspberry 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, Parmesan Frico, Tomatoes, Anchovies and Croutons ~ Caesar Dressing	
Grilled Pear, Crumbled Blue and Walnut Salad	\$12 / 16
On a Nest of Crisp Greens ~ Raspberry Vinaigrette	
Simply the Best	\$30
Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Raspberry 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	
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 Demi-Glace, Oven Roasted Yukon Gold Potatoes and Market Vegetables	
Bourbon Honey Pork	\$26
Tender Shredded Pork with a Zesty Glaze ~ Crispy Grit Cake ~ Apple Cider Vinaigrette Slaw	
Flounder Francaise	\$34
Delicate White Fish Fillets Dipped in Egg Batter, Sautéed and Served with 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

Please Allow 25 Minutes

\$32

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Choice of Any Dessert on Our List

Sweet Indulgences

Dessert Of The Day

Ask Your Server For Today's Delicious Offering

\$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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