

Shared Plates

An Assortment of Mediterranean Olives	\$16
With Basil Pesto and Pita	
Chef Catie's Cheese Board	\$18
4 Imported & Domestic Cheeses & Fruit	
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	
Ahi Bites	\$18
Raw Sushi Grade Ahi Tuna Marinated in Sesame, Ginger and Soy On a Nest of Seaweed Salad ~ Sprinkled with Edamame	
Crispy Chicken Fillets	\$15
Fried Chicken Tenders with Hot Honey	
Jumbo Shrimp Cocktail	\$18
Traditional Cocktail Sauce	

Bruschetta ~ Choice of 4 ~ \$24

Brie with Fig & Port Jam
Spiced Shrimp, Feta and Guacamole
Artichoke and Red Pepper Tapenade
Smoked Gouda and Grilled Pear
Fresh Mozzarella, Tomato, Balsamic & Basil Pesto
Salmon Mousse with Snipped Chives
Fromage Blanc, Caramelized Onions & Smoked Bacon
Prosciutto, Mascarpone and Apricot Preserves

Soups & Side Salads

TerraCotta Soup Inspiration	\$10 / 12
French Onion Soup	\$12 / 15
Topped with Melting Jarlsberg and Provolone	
Casa Salad	\$10
Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Wonton Crispies ~ Raspberry Vinaigrette	
Wedge Salad	\$12
Gem Iceberg, Tomatoes, Cucumber, Sliced Egg, Bacon, Blue Cheese Served with Ranch Dressing	
Caesar Salad	\$12
Baby Romaine, Parmesan Frico, Tomatoes, Anchovies and Croutons Traditional Caesar Dressing	
Grilled Pear, Crumbled Blue and Walnut Salad	\$12
On a Nest of Crisp Greens ~ Raspberry Vinaigrette	
Greek Salad	\$12
Romaine, Cucumber, Tomato, Red Onion, Olives and Feta Lemon Oregano Vinaigrette	
Simply the Best	\$34
Planked Salmon with Whole Grain Mustard & Brown Sugar Spring Mix Greens, Fresh Fruit ~ Raspberry Dressing	
Bakery Bread Basket	\$4

Chef's Entrées

Planked Salmon	\$35
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	
Crawfish Cakes	\$28 / 38
Studded with Sweet Corn, Celery and a Touch of Old Bay ~ Tartar Sauce, Cole Slaw ~ Waffle Fries	
Rancher's Reserve Rib-Eye Steak	\$46
Well Marbled Tender Beef With Cremini Mushroom Demi-Glace, Oven Roasted Yukon Gold Potatoes and Market Vegetables	
Flounder Francaise	\$34
Delicate White Fish Fillets Dipped in Egg Batter, Sautéed and Served with Herb Aioli ~ Market Vegetables ~ Roasted Yukon Gold Potatoes	
Zucchini Parmesan	\$28
Roasted Zucchini Plank Crowned with Summer Ratatouille, Marinara, Mozzarella and Parmesan	
Oven Roasted 1/2 Chicken	\$34
Brushed with Tangy Orange Gastrique Market Vegetables and Oven Roasted Yukon Golds Please Allow 25 Minutes	
Fish & Chips	\$29
Crispy Grouper Fillets & Waffle Fries ~ Cole Slaw	
Catie's Barbecue Platter	\$34
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cole Slaw and Baked Beans	

Chef's Specials Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert
\$50

Choice of Soup Inspiration Or Casa Salad

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko and Parmesan
Finished with Capers, Lemon & Tomatoes
Grilled Market Vegetables ~ Roasted Yukon Golds
\$34

Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$34

Tenderloin Shepherd's Pie

Beef Tenderloin with Carrots, Red Pepper, Mushrooms & Onions
Crowned with Yukon Gold Mashed Potatoes ~ Market Vegetables
\$35

Choice of Any Dessert on Our List

Sweet Indulgences

Carrot Cake

With Cream Cheese Frosting
\$10

Crème Brulee Cheesecake

Creamy Traditional Cheesecake Finished with Caramelized Sugar
\$10

Melting Chocolate Cake (GF)

\$10

Key Lime Pie

Sweet, Tart and Refreshing
\$10

Ice Cream of the Day

\$7

Sorbet of the Day

\$7

Water is 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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