

T E R R A S

APPETIZERS

BEET HUMMUS V	12
with lavash crackers, crudite & pistachio dukkah	
CALIFORNIA OLIVES V GF NF	8
with arizona citrus & rosemary	
CHARRED HEARTS OF PALM V GF NF	12
with soft tofu, avocado, citrus, wasabi & black vinegar	
SMASHED AVOCADO V NF	12
with hempseed, calabrian chili & za'atar flatbread	
CRUDO LETTUCE WRAPS GF NF	15
with baja kampachi, sweet potato, avocado, lime leaf & chiles	
MUSHROOM - LENTIL PATE V	13
with chive cream, pickled mushrooms & pretzle toast	
GEM LETTUICES V NF	15
with sourdough & sunflower crunch & black garlic vinaigrette	
OVEN ROASTED SUNCHOKES V GF NF	12
with pickled ginger aioli & spicy sunflower seeds	

DESSERTS

CHOCOLATE CAKE V GF	10
with marshmallow & graham crunch	
LEMON CASHEW CHEESECAKE V GF	10
with blueberry	
MATCHA SPELT CAKE V	10
with coconut matcha granita & toasted almonds	

ENTRÉES

SONORAN CHICKPEA PASTA V GF	16
with smokey butternut queso, brussels sprouts & black olive-sesame crumb	
FIRE ROASTED CAULIFLOWER V GF	15
served over herby quinoa with red pepper jam, pickled walnuts & tahini	
HEN OF THE WOODS MUSHROOMS V GF NF	18
with rainbow beets, tarragon & crispy rice	
WILD CONFIT SALMON* GF NF	24
with fingerling potatoes & kale soubise	
HEMP CRUSTED TUNA* GF NF	24
with grilled cabbage & togarashi aioli	
FIRE ROASTED CHICKEN GF NF	22
with delicata squash, shishito peppers & sunflower jimmy nardello butter	
GRASS FED BEEF TENDERLOIN GF NF	32
with black pepper oats, broccoli & bay leaf oil	

GF Gluten Free **NF** Nut Free **V** Vegan All GF items listed above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free. Please let us know if you have a food allergy or sensitivity.

*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

WHITE

PINOT GRIGIO	La Cappuccina, Veneto, Italy	12	48
PINOT BLANC, SUR LIE	Harper Voit, Willamette Valley, OR	18	72
CHABLIS	Garnier & Fils, Burgundy, France	-	120
VIIGNIER	Rune Pillsbury Vineyard, Sonoita, AZ	-	95
WHITE TABLE WINE	Provisioner, Wilcox, AZ	12	48
SAUVIGNON BLANC	Ant Moore Signature Series, Marlborough, New Zealand	12	48
SAUVIGNON BLANC	Long Meadow Ranch, Rutherford, CA	18	72
CHARDONNAY	Natura Organic Unoaked, Central Valley, Chile	12	48
CHARDONNAY	Brea Oaked Chard, Santa Lucia Highlands, CA	16	64
CHARDONNAY	Seven Springs Evening Land Vineyards, Eola-Amity Hills, OR	-	130

IN BETWEEN

ROSÉ	Fleurs de Prairie, Côtes de Provence, France	12	48
ROSÉ	Grgich Hills Estate, Napa Valley, CA	-	64

RED

PINOT NOIR	Natura Organic, Central Valley, Chile	12	48
PINOT NOIR	Brown Family Heritage, Willamette Valley, OR	16	64
PINOT NOIR	Long Meadow Ranch, Anderson Valley, CA	-	120
GARNACHA	Lechuza, Toledo, Spain	14	56
GRENACHE	Rune Pillsbury Vineyard, Sonoita, AZ	-	95
RED TABLE WINE	Provisioner, Willcox, AZ	12	48
NEBBIOLO	Cantina Del Pino, Langhe D.O.C., Barbaresco, Italy	-	160
CABERNET SAUVIGNON	Natura, Organic, Central Valley, Chile	12	48
CABERNET SAUVIGNON	Scholar + Mason, Napa Valley, CA	18	72
SANGIOVESE	Fattoria Di Sammontana, Chianti D.O.C.G. Italy	-	64

BUBBLES

PROSECCO	Drusian Brut, Valdobbiadene D.O.C.G, Treviso, Italy	12	48
SPARKLING ROSÉ	Amelia Brut, Crémant de Bordeaux, France	12	48
BLANC DE BLANCS	Schramsberg Brut 2016, Napa, CA	-	125

BOTTLES & CANS 6

LUCKY BUDDHA ENLIGHTENED BEER Japanese Rice Lager Intentional Distillers & Vintners, China 4.8% ABV
SIPPIN' PRETTY FRUITED SOUR Odell Brewing Co. Fort Collins, CO 4.5% ABV
SPECIAL EFFECTS ZERO ALCOHOL DRY HOP LAGER Brooklyn Brewery Brooklyn, NY <.5% ABV
MAHA HARD SELTZER 110 Calories 4.5% ABV Organic, Gluten Free

DRAFT 6

GUILT LIFTER SCOTTISH LIGHT ALE Four Peaks Brewing Co., Tempe, AZ 3.4% ABV
ARIZONA LIGHT LAGER Huss Brewing Co. Tempe, AZ 4.02% ABV 110 Calories
NORTHEAST IPA Helton Brewing Co. Phoenix, AZ 6.2% ABV
ACAI BERRY HARD KOMBUCHA Juneshine San Diego, CA 6% ABV Gluten Free