

TERRAS

LUNCH

SOUP

SOUP OF THE DAY / 8
Made fresh daily with seasonal ingredients

GREEN CHILI PORK POSOLE (GF) / 8
Slow-cooked pork with fire-roasted poblano peppers, tomatillos, green chilies, onion and white hominy; topped with cabbage, onion and cilantro

APPETIZERS

WOOD-OVEN FIRED FLAT BREAD PIZZA / 9
Ask about our daily flatbread special

SHISHITO PEPPERS (GF)(VEG) / 9
Spicy peppers tossed in sauce house-made with tamari, lime and chili oil; served with a cilantro yogurt cucumber sauce

AVOCADO TOAST (VEG) / 11
Rosemary-olive oil toast and broccamole; topped with simple salad, goat cheese crumbles, yuzu vinaigrette, chia seeds and grilled avocado with roasted red pepper coulis
**Gluten free option available*

ROASTED VEGETABLE HUMMUS (V) / 12
Wood-oven roasted vegetable (bean-free) hummus made with seasonal vegetables, tahini, garlic, lemon and olive oil; served with wood-oven roasted farm carrots and whole wheat pita bread
** Gluten free option available*

SHRIMP AVOCADO TOSTADA (GF) / 14
Grilled shrimp, cucumber, heirloom tomato, red onion, cilantro, black bean hummus, avocado, cotija cheese, toasted corn tortillas and lime; served with chipotle aioli

SANDWICHES

Served with choice of seasonal fruit, simple salad, grilled sweet potatoes, French fries or sweet potato fries

TURKEY BURGER / 16
Topped with organic pepper jack cheese, broccamole, simple salad, heirloom tomato and onions; served on an artisan brioche bun*

GRASS FED BURGER / 18
100% grass fed beef burger, lettuce, heirloom tomato, avocado, onion and choice of organic cheese; served on an artisan brioche bun*

PRIME RIB MELT / 17
Tender thinly sliced prime rib, organic melted provolone, sautéed onions, banana peppers, mushroom blend and spicy marinara sauce; served on an artisan sourdough roll

TURKEY CLUB / 15
Nitrate free bacon, roasted turkey, organic Swiss cheese, lettuce, heirloom tomato, avocado and lemon garlic aioli; served on artisan bread

PURE SALAD BOWLS

CIVANA CAESAR (GF)(VEG) / 9
Organic kale and spinach; topped with crispy chickpeas, shaved Parmesan and served with house-made egg free Caesar dressing

BEET COBB (GF)(VEG) / 11
Baby iceberg, prosciutto, olive, heirloom tomato, roasted beets, avocado, grilled onion and blue cheese; served with whole grain mustard vinaigrette

KALE (GF)(VEG) / 10
Organic kale, served with toasted almonds, fresh seasonal berries, feta cheese and house-made prosecco vinaigrette

WOOD-OVEN ROASTED VEGETABLE TABBOULEH (VEG) / 13
Grilled sweet potatoes, summer squash, zucchini, bulgur wheat tabbouleh, herbs, local arugula, lime juice and olive oil; served with grilled artisan toast points

SEARED AHI (GF) / 18
Sesame crusted ahi tuna* served with forbidden rice, shitake mushrooms, green onions, edamame beans and wonton strips in a miso ginger broth

OPTION TO ADD CHOICE OF

Grilled Tempeh (VEG) / 4
4oz Chicken (GF) / 5
4oz Ora King Salmon* (GF) / 7
4oz Ahi Tuna* (GF) / 7
5 each Shrimp* / 7

PURE WRAPS

Served with choice of seasonal fruit, simple salad, grilled sweet potatoes, French fries or sweet potato fries

ROASTED VEGETABLE HUMMUS (V) / 11
Wood-oven roasted house-made vegetable hummus, heirloom tomato, crispy chickpeas, local arugula, parsley, cilantro and simple salad dressing; served in a warm, organic whole wheat wrap

PESTO PROSCIUTTO / 11
House-made pecan pesto, buffalo mozzarella, roasted red peppers, heirloom tomatoes, basil, prosciutto and local arugula; drizzled with extra virgin olive oil; served in a warm, organic whole wheat wrap

CHIPOTLE CHICKEN CAESAR / 13
Grilled chicken, heirloom tomatoes, avocado, cilantro, nitrate free bacon, manchego cheese, local spinach, iceberg lettuce and chipotle Caesar dressing; served in a warm, organic whole wheat wrap

(V) Vegan (VEG) Lacto- Ovo –Vegetarian (GF) Gluten Free

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 are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness