

TERRAS

DINNER MENU

SHARED PLATES

ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, pita

NF VG

HEARTS OF PALM 'CRAB' CAKE 17

mustard vinaigrette, frisee, lemon oil, fennel blossoms

GF NF VG

AHI TUNA TARTARE* 19

chile-spiced ahi tuna, smashed avocado, purple ninja radish, persian cucumber, micro cilantro, blue corn chips

GF NF DF

CHARRED OCTOPUS 21

smashed fingerling potatoes, blistered honey and thyme roasted tomatoes, pomegranate molasses, romesco sauce, micro cilantro

GF DF

PESCADO CEVICHE* 19

wild halibut, aguachile, cilantro, red onion, summer corn

GF NF DF

CARROTS & CHIMICHURRI 16

carrots braised in carrot juice, grilled and dressed in a citrus chimichurri

GF NF VG

SPICY JICAMA & YOUNG HERBS 16

fresh jicama, radish, fennel, cucumber and herbs dressed in a citrus vinaigrette

GF NF DF V

SEASONAL FLATBREAD 18

fermented spelt dough, lemon ricotta, peas and asparagus with chives

NF V

STARTERS

NORI CAESAR SALAD 18

marinated kale, romaine lettuce, pumpernickel croutons, crispy capers

NF VG

HARVEST SALAD 18

green cabbage, kale, butternut squash, walnut, pear, green onion, avocado, jalapeno vinaigrette

GF DF V

HEIRLOOM TOMATO SALAD 18

Heirloom tomatoes, pecorino and summer strawberries dressed in a fig leaf vinaigrette with pecorino and shallot

GF NF V

SOUP OF THE MOMENT 12

inspired daily, seasonal ingredients

LAND & SEA

MISO GLAZED SALMON* 42

miso blood orange glaze, roasted fingerling potatoes, frisee, lemon oil, orange slices

GF NF DF

BLACKENED BRANZINO 47

summer succotash, butter beans, caramelized cipollini onions, fresh herb salad

GF NF DF

GRASSFED BEEF TENDERLOIN* 6oz 59 / 8oz 65

smashed fingerling potatoes, charred broccolini, cauliflower puree, green harissa

GF NF DF

ROASTED CHICKEN BREAST 39

casteveletrano olives, artichokes, capers, fresno chile, whole grain mustard, pickled cipollini onions, rosemary chicken jus, fingerling potatoes

GF NF DF

FROM THE EARTH

EGGPLANT PARMESAN 26

roasted spaghetti squash, basil pesto, pomodoro sauce

GF NF V

BLACK PEPPER TOFU 23

bok choy, forbidden rice

GF NF VG

FIRE ROASTED CAULIFLOWER 24

tahini mole, roasted poblano peppers, tomato caper relish

GF NF VG

SIDES

SMASHED FINGERLING POTATOES 9

romesco sauce, lemon zest, italian parsley

GF DF V

CHARRED BROCCOLINI 9

preserved lemons, garlic, fresno chiles

GF NF VG

WILD MUSHROOMS 9

sautéed with rosemary

GF NF VG

SPAGHETTI SQUASH 9

marinara, vegan parmesan breadcrumbs

GF VG

VEGAN MAC & CHEESE 12

cashew cheese sauce, gremolata breadcrumbs

GF VG

SEASONAL HIGHLIGHTS

Inspired by the land, but open to creative interpretation and flavors, Terras offers a modern take on regionally inspired cuisine, featuring a seasonally resonant menu. Currently highlighting; Two Wash Ranch Farms, Arizona Microgreens, Ramona Farms, and Noble Bread.

GF Gluten Free NF Nut Free DF Dairy Free V Vegetarian VG 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 and eggs may increase your risk of food borne illness. Parties of 6 or more are subject to a service charge of 20%.

