TERRAS

LUNCH MENU

STARTERS

GARLIC HUMMUS VG — 17
pistachio dukkah, radish sprouts, seasonal crudité, lavosh chips

DESERT GUACAMOLE GF NF VG — 17
annatto oil, rainbow carrots, blue corn chips

AHI TUNA TARTARE* GF NF DF — 19
smashed avocado, ahi tuna mix, purple ninja radish, persian cucumber, micro cilantro, blue corn chips

MORINGA COCONUT WRAP DUMPLINGS GF VG — 15
almond ricotta & mushroom filling, pumpkin turmeric vinaigrette, walnuts

SOUP OF THE MOMENT — 12
inspired daily, seasonal ingredients

SHRIMP COCKTAIL GF NF DF — 18
poached shrimp, atomic cocktail sauce, lemon

SALADS + BOWLS

BABY GREENS SALAD GF NF VG — 17
cherry tomato, roasted baby beets, persian cucumber, watermelon radish, orange, avocado, lemon ginger turmeric dressing

CHOPPED KALE SALAD GF VG — 18
lacinato kale, radicchio, marcona almonds, honeycrisp apple, oregano vinaigrette

POKE BOWL* GF NF DF — 26
ahi tuna mix, sesame seeds, carrot, cucumber, edamame, watermelon radish, cabbage, forbidden rice

BUDDHA BOWL GF NF DF — 25
wild mushroom, fermented cabbage, kale, roasted carrots, black beans, forbidden rice, cumin lime vinaigrette, choice of chile-spiced cauliflower or natural grilled chicken

FORAGER BOWL GF NF VG — 20
kale, cucumber, avocado, edamame, sprouted lentils, dehydrated chamomile quinoa, sweet potatoes, pumpkin seed, dehydrated kale chips, chlorella vinaigrette

protein additions: grilled chicken GF NF (10), seared faroe island salmon* GF NF (15), marinated tofu (6)

TACOS

SEARED SALMON* GF NF — 19
ancho chile rub, jicama slaw, guacamole, aji amarillo, micro cilantro, white corn tortilla, with black beans topped & cotija cheese

GREEN CHILE CHICKEN GF NF — 18
green chile-braised chicken, cabbage slaw, pickled red onion, guacamole, white corn tortilla, with black beans & cotija cheese

CAULIFLOWER GF VG — 16
chile-spiced cauliflower, guacamole, cashew cheddar, radish pico, micro cilantro

SANDWICHES

served with choice of a side

GRILLED CHICKEN SANDWICH NF — 25
natural chicken breast, grilled red onion, vegan mayonnaise, noble buttermilk bun

GRASS-FED BURGER* OR TURKEY BURGER NF — 26
white cheddar, shallot jam, vegan garlic aioli, arugula, noble buttermilk bun

GRILLED VEGGIE SANDWICH NF VG — 19
zucchini, yellow squash, eggplant, red pepper, grilled red onion, garlic aioli, arugula, noble seeded multigrain bread

SIDES

SEASONAL BERRIES GF NF VG — 8

MIXED GREENS SALAD GF NF VG — 8
cucumber, radish, tomato, lemon ginger turmeric dressing

SWEET POTATO WEDGES GF NF VG — 6
oven roasted, truffle aioli

HOUSE-MADE BREAD & BUTTER PICKLES GF NF VG — 5

DESSERTS

SEASONAL SORBET GF NF VG — 12

GF Gluten Free **NF** Nut Free **DF** Dairy Free **VG** Vegan **V** Vegetarian GF items 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.

Parties of 6 or more are subject to a service charge of 20%.

TERRAS

DRINK MENU

CIVANA CLASSICS

WILDFLOWER HONEY MARGARITA blanco tequila, lime, honey 17

STRAWBERRY CHILI MARGARITA reposado, strawberry, chili, lime 19

APEROL SPRITZ prosecco, aperol, club soda 17

ELDERBERRY SPRITZ prosecco, st germain, elderberry, mint 17

PALOMA SPRITZ blanco tequila, nopal cactus spirit, campari, grapefruit 18

PRICKLY PEAR SANGRIA rosé, gin, strawberry liquor, prickly pear 17

HIBISCUS MIMOSA prosecco, orange, hibiscus 16

MOSCOW MULE chakra vodka, ginger beer, lime 16

CIVANA ZERO PROOF

LAVENDER LABYRINTH zero proof ritual gin, strawberry, lavender & lemon balm dram 14

DRAGON FRUIT SPRITZ zero proof elderflower liquor, hibiscus & oolong sparkling tea, dragon fruit, lemon 14

SEAGLASS PINOT GRIGIO 10

BOLLE SPARKLING ROSÉ 15

ORGANIC HIBISCUS & OOLONG SPARKLING TEA 14

FREE WAVE NON-ALCOHOLIC HAZY IPA athletic brewing, milford, ct, <.5% abv 7

WINES BY THE GLASS

PROSECCO avissi, veneto, italy 15

ROSÉ j mourat collection, france 14

PINOT GRIGIO le monde, fruili, italy 15

SAUVIGNON BLANC taonga, new zealand 14

SAUVIGNON BLANC domaine laporte bouquet, vin de france 16

CHARDONNAY paul hobbs crossbarn, sonoma coast, ca 17

PINOT NOIR fogscape vinyards, monterey, ca 15

BOTTLES & CANS

PURPOSE PILSNER greenwood brewing, phoenix, az, 5.5% abv 7

SIPPIN' PRETTY FRUITED SOUR odell brewing co., fort collins, co, 4.5% abv 7

JUNESHINE HARD KOMBUCHA 6% abv, 100 calories, choose from assorted flavors 7



All tinctures, pressed juices, and simple syrups are made in-house.