

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	lunazul blanco, lime, honey	17
STRAWBERRY CHILI MARGARITA	celaya reposado, strawberry, serrano, lime, strawberry chili salt	17
APEROL SPRITZ	prosecco, cardamom & black tea sparkling water	17
ELDERBERRY SPRITZ	prosecco st germain, elderberry, mint	17
PALOMA SPRITZ	nopal, grapefruit, ramazzotti rosato, campari, lime	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
BRUT ROSÉ	café de paris, brut rosé, france	15
ROSÉ	love you bunches, santa barbara, ca	14
PINOT GRIGIO	giuseppe luigi, friuli, italy	15
SAUVIGNON BLANC	drylands, marlborough, new zealand	15
CHARDONNAY	paul hobbs crossbarn, sonoma coast, ca	17
PINOT NOIR	fogscape vinyards, monterey, ca	15
MOSCATO D'ASTI	bricco quaglia, moscato, italy	17

BOTTLES & CANS

EMERA LIGHT HAZY IPA	greenwood brewing, phoenix, az, 3.6% abv	8
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.