

# TERRAS

## LUNCH MENU

### STARTERS

- GARLIC HUMMUS** VG 16  
pistachio dukkah, radish sprouts, seasonal crudité, lavosh chips
- DESERT GUACAMOLE** GF NF VG 17  
annatto oil, rainbow carrots, blue corn chips
- SEASONAL CEVICHE** GF NF 18  
lime juice marinated seafood, sliced avocado, blue corn chips
- MORINGA COCONUT WRAP DUMPLINGS** GF VG 15  
almond ricotta stuffed wrap, pumpkin turmeric vinaigrette, walnut
- WINTER VEGETABLE SOUP** VG NF 12  
tomato-based vegetable soup, crouton, basil oil
- CURRIED CAULIFLOWER SOUP** GF NF VG 12  
pumpkin seed dukkah, annatto oil

### 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 SALAD** GF NF VG 18  
arugula, jicama, freeze dried corn, pepitas, tomato, cucumber, poblano green goddess dressing
- CACIO E PEPE BOWL** GF VG 18  
kelp noodles, cashew cacio e pepe sauce
- PROTEIN BOWL** GF NF 25  
wild mushroom, fermented cabbage, kale, roasted carrots, black beans, jade rice, cumin lime vinaigrette, choice of chile-spiced jackfruit or natural grilled chicken
- FORAGER BOWL** GF NF VG 17  
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 (12), chile-braised jackfruit GF NF VG (8)

### TACOS

- SEARED SALMON** GF 18  
ancho chile rub, jicama slaw, guacamole, aji amarillo, micro cilantro, white corn tortilla, with black beans topped & cotija cheese
- GREEN CHILE CHICKEN** GF 17  
green chile-braised chicken, cabbage slaw, pickled red onion, guacamole, white corn tortilla, with black beans & cotija cheese
- JACKFRUIT AL PASTOR** GF VG 16  
chile-spiced jackfruit, grilled pineapple, cilantro, fennel blossom, with black beans

### SANDWICHES

- served with choice of a side
- GRILLED CHICKEN SANDWICH** NF 25  
natural chicken breast, grilled red onion, gem lettuce, 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 18  
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

- CHOCOLATE BERRY MOUSSE** GF NF V 12  
strawberry coulis & seasonal berries
- SEASONAL SORBET TRIO** GF NF V 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%.

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## DRINK MENU

### CIVANA CLASSICS

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<b>HONEY MARGARITA</b>	corcel tequila blanco, honey, lime	16
<b>GRAPEFRUIT BLISS</b>	ocean vodka, grapefruit, lemon, lavender honey, basil	15
<b>THYME FOR A SPRITZ</b>	house-made limoncello, prosecco, club soda, thyme garnish	16
<b>APEROL SPRITZ</b>	aperol, prosecco, club soda	15
<b>COCONUT MOJITO</b>	havana rum, coconut water, mint, lime, agave, club soda	15
<b>PRICKLY PEAR SANGRIA</b>	white wine, hendrick's solstice gin, seasonal fruit, prickly pear	15
<b>HIBISCUS MIMOSA</b>	prosecco, orange juice, hibiscus tea	14
<b>BLOODY MARY</b>	chakra vodka, housemade mix	14
<b>MOSCOW MULE</b>	chakra vodka, ginger beer, lime	14

### CIVANA ZERO PROOF

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<b>SONORAN SUNSET</b>	zero proof gruvvi sparkling rosé, club soda, lemon juice, agave, dragon fruit	12
<b>NIGHT CAP</b>	cardamon, turmeric, ginger honey tea, cbd oil, lemon juice, apple juice, hot water	12

### WINES BY THE GLASS

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<b>POGGIO COSTA PROSECCO</b>	12
<b>CAFÉ DE PARIS BRUT ROSÉ</b>	12
<b>TRIENNES ROSÉ</b>	14
<b>LA CAPPUCCINA PINOT GRIGIO</b>	12
<b>ANT MOORE SAUVIGNON BLANC</b>	14
<b>FLEUR DE CALIFORNIA PINOT NOIR</b>	14
<b>JAX Y3 VINEYARD CABERNET</b>	14
<b>SANDHI CHARDONNAY</b>	15

### BOTTLES & CANS

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<b>EMERA LIGHT HAZY IPA</b>	greenwood brewing, phoenix, az, 3.6% abv	8
<b>PURPOSE PILSNER</b>	greenwood brewing, phoenix, az, 5.5% abv	7
<b>SIPPIN' PRETTY FRUITED SOUR</b>	odell brewing co., fort collins, co, 4.5% abv	7
<b>SPECIAL EFFECTS ZERO ALCOHOL DRY HOP LAGER</b>	brooklyn brewery, brooklyn, ny, <.5% abv	7
<b>JUNESHINE HARD KOMBUCHA</b>	6% abv, 100 calories, choose from assorted flavors	7



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