

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
- GOLDEN BEET MISO SOUP** GF NF VG 12
pureed roasted vegetable soup with scallions & lemon olive oil
- WINTER VEGETABLE SOUP** NF VG 12
tomato-based vegetable soup, crouton, basil oil
- 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 SALAD** GF NF VG 18
arugula, jicama, freeze dried corn, pepitas, tomato, cucumber, poblano green goddess dressing
- 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 (12), 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, 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 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

HONEY MARGARITA cambio tequila blanco, honey, lime	16
THYME FOR A SPRITZ house-made limoncello, prosecco, club soda, thyme garnish	16
APEROL SPRITZ aperol, prosecco, club soda	15
COCONUT MOJITO havana rum, coconut water, mint, lime, agave, club soda	15
PRICKLY PEAR SANGRIA white wine, gin, dragon fruit, prickly pear	15
HIBISCUS MIMOSA prosecco, orange juice, hibiscus tea	14
BLOODY MARY chakra vodka, housemade mix	14
MOSCOW MULE chakra vodka, ginger beer, lime	14
GRAPEFRUIT BLISS grapefruit, basil, lemon, agave, blue clover vodka	15
CUCUMBER MARTINI local carefree distillery chakra vodka, pressed cucumber juice, fresh ginger, lemon, agave	16

CIVANA ZERO PROOF

SONORAN SUNSET zero proof sparkling rosé, club soda, lemon, agave, dragon fruit	12
POM POMME pear juice, pomegranate juice, lime juice, cinnamon, chia, pomegranate jam	12
SEAGLASS PINOT GRIGIO	10
JP CHENET SPARKLING ROSÉ	12
FREE WAVE NON-ALCOHOLIC HAZY IPA athletic brewing, milford, ct, <.5% abv	7

WINES BY THE GLASS

POGGIO COSTA PROSECCO	12
CAFÉ DE PARIS BRUT ROSÉ	12
DOMAINE FIGUEIRASSE ROSÉ	13
GIUSEPPE & LUIGI PINOT GRIGIO	12
SEA COVE SAUVIGNON BLANC	12
SANDHI CHARDONNAY	15
POPPY PINOT NOIR	12

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.