

TERRAS

DINNER MENU

SHARED PLATES

ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, pita
NF VG

LEEK CASSOULET 16

melted leeks, roasted garlic, romona farms tepary beans,
grilled sourdough, crudité VG

HEARTS OF PALM CRAB CAKE 17

mustard vinaigrette, frisee, lemon oil, fennel blossoms
GF NF VG

CARROT & MILLET DUMPLING 16

black garlic ponzu, cilantro, chili oil 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

MARGHERITA FLATBREAD 17

buffalo mozzarella, pomodoro, torn basil, garlic oil NF V

STARTERS

NORI CAESAR SALAD 18

marinated kale, romaine lettuce, pumpnickel croutons,
crispy capers NF VG

HARVEST STRAWBERRY & ARUGULA SALAD 18

shaved fennel, pickled watermelon rind, toasted pistachio,
crows dairy black pepper feta, ginger vinaigrette
GF V

HEIRLOOM TOMATO SALAD 18

marinated tomatoes, whipped tofu ricotta, chili garlic balsamic
GF NF VG

substitute buffalo mozzarella V

SOUP OF THE MOMENT 12

inspired daily, seasonal ingredients

LAND & SEA

MISO GLAZED SALMON 39

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

BLACKENED BRANZINO 47

summer succotash, butter beans, caramelized cippolini
onions, fresh herb salad GF NF DF

K4 RANCH BEEF TENDERLOIN 59

smashed fingerling potatoes, charred broccolini,
cauliflower puree, green harissa GF NF DF

ROASTED CHICKEN BREAST 39

castevehetrano olives, artichokes, capers, fresno chile,
whole grain mustard, pickled cippolini 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 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 Grass Raised Beef, Arizona Microgreens, Ramona Farms, McClendon's Organic Farms, Crows Dairy Goat Cheese, 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 or eggs may increase your risk of a food borne illness. Parties of 6 or more are subject to a service charge of 20%.

