

T E R R A S

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 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, 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
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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%.

T E R R A S

DRINK MENU

CIVANA CLASSICS

WILDFLOWER HONEY MARGARITA	lunazul blanco, lime, honey	17
STRAWBERRY CHILI MARGARITA	suenos reposado, strawberry, serrano, lime, strawberry chili salt	17
APEROL SPRITZ	prosecco, cardamom & black tea sparkling water, rosemary	17
ELDERBERRY SPRITZ	prosecco st germain, elderberry, mint	17
PALOMA SPRITZ	nopal, grapefruit, ramazzotti rosato, campari, lime	18
PRICKLY PEAR SANGRIA	rosé, gin, pamplemousse 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

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.