



## APPETIZERS

### **Shishito Peppers (VEG) (Nourish) 9**

*Spicy peppers tossed in a house-made sauce with tamari, lime and chili oil.  
Served with cooling yogurt cilantro-cucumber sauce.*

### **Avocado Toast (VEG) (Power-food) 10**

*Locally made sourdough toast, farm fresh arugula, cilantro, basil,  
crumbled goat cheese, olive oil, lemon, chia seeds.*

Gluten free option available.

### **Roasted Vegetable Hummus (VEG) (Power-food) 12**

*Wood-oven roasted vegetable (bean-free) hummus made with seasonal vegetables,  
tahini, garlic, lemon, olive oil. Served with homemade gluten free crispini and crispy vegetables.*

### **Ceviche Lettuce Wraps (GF) (Nourish) 13**

*House-made wild caught shrimp ceviche, lime, roasted peppers, tomato, fresh cilantro.  
Served with crisp local lettuce wraps.*

### **Prosciutto de Parma (GF) (Nourish) 14**

*Thinly sliced prosciutto de Parma, farm fresh root vegetables, sweet dried cranberries,  
Local orange wedges drizzled with local Queen creek olive oil and balsamic glaze.  
Served with gluten free crispy crispini.*

## SALADS

### **CIVANA Cezar (GF, VEG) (Nourish) (Power-food) 8**

*Our superfoods version of the classic Caesar salad. Local grown green mix of organic kale, Asian green  
and spinach, tossed with crispy chickpeas. Served with a house-made eff free Caesar dressing.*

### **Spinach (GF, V) (Power-food) 8**

*Local organic seasonal greens, spinach, cherry tomatoes, crunchy chia seeds, toasted almonds, savory olives.  
Served with a smoky Dijon vinaigrette.*

### **Kale (GF, VEG) (Power-food) 9**

*Local organic kale, served with toasted almonds, fresh seasonal fruit, feta cheese  
and a house-made champagne vinaigrette.*

**(V) Vegan | (VEG) Lacto- Ovo -Vegetarian | (GF) Gluten Free**

*While we offer gluten free items, our kitchen is not completely gluten free*

# Terras

## **Char-grilled Vegetable Stack (GF, V) (Power-food) 13**

*Marinated and grilled sweet potato, eggplant, zucchini with fresh herbs topped with micro greens and balsamic glaze. Served with simple salad.*

## **WRAPS & SANDWICHES**

### **Roasted Vegetable Hummus Wrap (V) (Nourish) 10**

*Roasted house-made vegetable hummus, fresh tomato, crispy chickpeas, local organic arugula, parsley, cilantro*

*drizzled with Queen creek olive oil salt and pepper. Served in a warm whole-wheat flatbread.*

### **Pesto Prosciutto Wrap (Nourish) 11**

*House-made pecan pesto, organic Buffalo mozzarella, roasted red peppers, tomatoes, basil, prosciutto, organic arugula, parsley, basil, drizzled with Queen Creek extra virgin olive oil.*

*Served in a warm whole-wheat flatbread.*

## **WRAP AND SALAD ADD-INS**

*Choice of 4oz Chicken (GF) 5      4oz Steelhead Trout (GF) 7*

### **Mahi Mahi Tacos (Nourish) 13**

*Seared Mahi, served on soft corn tacos with crunchy cabbage and carrot slaw, lime, drizzled with our house-made chimichurri sauce, crispy jalapeños slices.*

### **Turkey Burger (Nourish) 15**

*Char-grilled organic turkey burger, house-made fresh creamy guacamole sauce, topped with simple salad, tomato, onions on a house-made bun.*

### **Grass Fed Cheese Burger (Comfort) 15**

*100% grass fed beef burger\* served on our homemade bun served with lettuce, tomato, onions. Choice of organic Swiss, organic cheddar, organic Monterey Jack, organic blue cheese.*

### **Prime Rib Dip (Comfort) 15**

*Tender thinly sliced prime rib, organic melted provolone, sautéed onions, peppers and mushrooms, au Jus, on a locally made French baguette, topped with crispy julienne sweet potato.*

### **Chicken Club (Comfort) 15**

*Classic combination of apple-wood bacon, roasted chicken, organic Swiss cheese, locally grown lettuce, tomato, avocado, lemon garlic aioli on grilled local artisan bread.*

## **SERVED WITH YOUR CHOICE**

*Seasonal Fruit (V,GF), Simple Salad (V, GF), Vegetable Quinoa(V), Grilled Sweet Potato (V,GF), French Fries (V)*

*Gluten free choices available upon request: Lettuce wraps or gluten free bread.*

**\*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**