

BITES

CHARCUTERIE BOARD (SERVES 2) | \$14.75

Salami, Chorizo, Capacolla, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons and Mini Baguettes

CRUDITE BOARD (SERVES 2) | \$9.25

Market Vegetables, Roasted Red Pepper Hummus and Ranch

CALAMARI | \$14.25

With Spicy Tartar Sauce

CRISPY SWEET CHILI BRUSSELS SPROUTS (SERVES 2) vgt | \$8.75

With Parmesan Cheese

CARNE ASADA TACOS (3) | \$11.50

Carne Asada, Guacamole, Pico de Gallo, Salsa, Corn Tortilla and Side of Street Corn Salad

CRISPY CHICKEN WINGS (6) | \$10.25

Choice of Barbecue or Classic Buffalo Style, served with Ranch

LGT SLIDERS (3) | \$15.25

Mini Grass-Fed Burger Patties with California Sharp Cheddar, Bacon Jam, Garlic Aioli and Garlic Parmesan Fries

CHEESE FRIES | vgt \$9.75

GARLIC PARMESAN FRIES vgt | \$6.25

STEAK FRIES | \$12.75

Steak Tips, Queso Blanco and Chimichurri with Fries

HOUSE GUAC AND CHIPS vgt | \$11.75

Black Beans, Pico de Gallo, Queso and House Blue Corn Tortilla Chips

SALADS

ADD TO ANY SALAD:

CHICKEN \$5.75 | GRILLED STEAK \$6.75 | SALMON \$8.75 | SHRIMP \$7.00

RED AND GREEN CAESAR SALAD | \$16.50

Artisan Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

CHELL'S CRAB AND SHRIMP LOUIE gf | \$21.25

Butter Leaf Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hardboiled Egg, Mediterranean Olives and Creamy Housemade Louie Dressing

TERRAZA COBB gf | \$18.00

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Hard-Boiled Egg, Sugar Snap Peas and Bleu Cheese Dressing

 $vgt \cdot \text{Vegetarian} \ | \ v \cdot \text{Vegan} \ | \ gf \cdot \text{Gluten-free}$

Menu subject to change. Please let your server know of any allergies you may have.



STEAK FRITES | \$20.75

Grass-Fed Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

LEMON HERB-ROASTED CHICKEN | \$19.00

Couscous, Charred Broccolini, Tomato and Onion Relish and Cilantro Za'atar Sauce

FISH AND CHIPS | \$18.50

Crispy Old Bay Potatoes, House Tartar Sauce and Grilled Lemon

SEARED HALIBUT | \$19.00

Fingerling Potatoes, Mushrooms, Brussels Sprouts, Cherry Tomatoes and Umami Sauce

GARDEN LINGUINI | \$19.25

Roasted Mushrooms, Sun-Dried Tomatoes, Peas, Spinach Cream, Parmesan Cheese, and a Soft Egg Yolk

TERRAZA WAGYU BURGER | \$18.25

Wagyu Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula, Bourbon Bacon Jam and Housemade Truffle Chips

ADD: APPLEWOOD BACON \$2.25 | AVOCADO \$2 | CHEESE \$2

Udi's Gluten-Free Bun Available Upon Request

DESSERT

OREO ICE CREAM BAR vgt | \$5.95

MOUSSE TRIFLE vgt | \$6.50 Brownie and Chocolate Mousse

BEVERAGES

PELLEGRINO, SPARKLING WATER

500 mL · \$4.25 | 1 L · \$7

ACQUA PANNA, STILL WATER

500 mL · \$4.25 | 1 L · \$7

SEASONAL BEVERAGE | \$3.50

REFILLABLE ICED TEA, LEMONADE, OR SOFT DRINK | \$3

COFFEE | \$3

ESPRESSO | \$3.75

DOUBLE ESPRESSO | \$5.75

AMERICANO | \$3.75

CAPPUCCINO | \$5.75

LATTE | \$5.75

FLAVORED LATTE | \$6.25

DAMMAN TEA | \$3

HAPPY HOUR

MONDAY - FRIDAY
5 - 7pm

DRINK SPECIALS

\$1 OFF ALL BEERS \$2 OFF ALL WINES BY THE GLASS

BITES

CRUDITE BOARD (SERVES 2) | \$6.75

Market Vegetables, Roasted Red Pepper Hummus and Ranch

CARNE ASADA TACOS (2) | \$9.75

Carne Asada, Guacamole, Pico de Gallo, Salsa, Corn Tortilla and Side of Street Corn Salad

CRISPY CHICKEN WINGS (6) | \$8.25

Choice of Barbecue or Classic Buffalo Style with Ranch

GARLIC PARMESAN FRIES vgt | \$5.00

TERRAZA CHICKEN COBB gf | \$9.75

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Hard Boiled Egg, Red Onions, Sugar Snap Peas, Bleu Cheese and Bleu Cheese Dressing

WEDNESDAY · ALL NIGHT! (5 - 9PM)

\$1 WING NIGHT

Minimum Order of 12, No Max

FRIDAY · ALL NIGHT! (5 - 9PM)

SLIDER AND BEER COMBO | \$15.25

Three Cheese Sliders and 12oz Draft Beer