



## BITES

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**CHARCUTERIE BOARD (SERVES 2) | \$10.50**

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichons, served with Mini Baguettes

**CRISPY SWEET CHILI BRUSSEL SPROUTS (SERVES 2) vgt | \$8**

With Smoked Almond Crumble and Parmesan Cheese

**CHEESE BOARD vgt | \$12.50**

Bleu Cheese, Humboldt Fog, Manchego, Fig Jam, Dried and Seasonal Fruit and Nuts, served with Fresh Baguettes and Crackers

**FRIED CALAMARI | \$8.50**

With Tomato Coulis

**CRISPY CHICKEN WINGS (6) | \$9.75**

Choice of Barbecue or Classic Buffalo Style Sauce, served with Ranch

**GARLIC PARMESAN FRIES vgt | \$5.25**

**LGT SLIDERS (3) | \$13.50**

Mini Cheeseburgers with California Cheddar, Bacon, Terraza Special Sauce and Garlic Parmesan Fries

**ROASTED CAULIFLOWER v | \$8.50**

Hummus, Fried Chickpeas and Pickled Apricots

**PORK BELLY gf | \$9.25**

Butternut Squash, Brown Butter, Apples and Red Onions

## SALADS

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**PEAR AND ENDIVE SALAD vgt, gf | \$15.75**

Red and White Wine Poached Pears, Endive, Watercress, Candied Walnuts, Feta Cheese and Pomegranate Vinaigrette

**TERRAZA COBB gf | \$16.75**

Baby Gem Lettuce, Avocado, Bacon, Bleu Cheese, Chayote Squash, Heirloom Tomatoes, Red Onions, Hard-Boiled Egg and Cilantro Ranch Dressing

**CHELL'S CRAB AND SHRIMP LOUIE gf | \$19.50**

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

**ADD TO ANY SALAD:**

**CHICKEN \$4.75 | GRILLED STEAK \$5.75 | SALMON \$8 | SHRIMP \$6.25**

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

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

# PLATES

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

## STEAK FRITES | \$19.75

Grilled Hanger Steak with Garlic French Fries and a Béarnaise Sauce

## PAN SEARED SALMON FILET gf | \$18.65

Roasted Fingerling Potatoes, Celery Root Cole Slaw, Red Beet Purée and Brown Butter Lemon Vinaigrette

## SPINACH RICOTTA RAVIOLI vgt | \$16.50

Heirloom Tomato Sauce, Arugula and Parmesan

## PAN ROASTED EGGPLANT STEAK v, gf | \$15.50

Grilled Asparagus, Red Peppers and Chimichurri

## TERRAZA WAGYU BURGER | \$17.00

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula and Housemade Truffle Chips

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

*Udi's Gluten-Free Bun Available Upon Request*

# DESSERT

## PUMPKIN CRÈME BRÛLÉE vgt | \$6.25

With Berries

# 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

ICED TEA | \$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

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**FRIED CALAMARI** | \$7

With Tomato Coulis

**CRISPY CHICKEN WINGS (6)** | \$7.50

Choice of Barbecue or Classic Buffalo Style Sauce

**GARLIC PARMESAN FRIES** vgt | \$4

**CRISPY SWEET CHILI BRUSSEL SPROUTS** vgt | \$6

With Smoked Almond Crumbles and Parmesan Cheese

**TERRAZA CHICKEN COBB** gf | \$9

Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg and Cilantro Ranch Dressing

## FRIDAY · ALL NIGHT! (5 - 9PM)

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**SLIDER AND BEER COMBO** | \$13.50

Three Cheese Sliders and 12oz Draft Beer

Available at O'Toole's Pub only.

vgt · VEGETARIAN | gf · GLUTEN-FREE