



BITES

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

SALADS

BUTTER LEAF SALAD vgt, gf | \$15.75

Humboldt Fog Cheese, Mint Preserved Figs, Plums, Strawberries and Mint Vinaigrette

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

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

TERRAZA COBB gf | \$16.75

Baby Gem Lettuce, Avocado, Bacon, Hard-Boiled Egg, Heirloom Tomatoes, Roasted Corn, Red Onions, Bleu Cheese and Roasted Tomato 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

Quinoa, Roasted Asparagus, White Bean Purée and Basil Oil

GOAT CHEESE RAVIOLI vgt | \$16.50

Red Pepper Coulis, Confit Heirloom Tomatoes and Crispy Kale

BRAISED CELERY ROOT v, gf | \$15.50

Green Apples, Parsnip Purée, Roasted Grapes and Walnuts

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

BLOOD ORANGE CRÈME BRÛLÉE vgt | \$6.75

Cinnamon Sugar Buñuelos

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

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, Bacon, Hard-Boiled Egg, Roasted Corn, Red Onion, Tomatoes, Bleu Cheese and Roasted Tomato Dressing

FRIDAY · ALL NIGHT! (5 - 9PM)

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