



dinner



(gluten free bread + crackers available – 3)

small plates

- PUMPKIN RAVIOLIS roasted corn cream | toasted hazelnuts 9.75 veg
- SKILLET MAC 'N CHEESE asiago + jack cheeses | truffle oil | bread crumbs | baked in a cast iron skillet 9.50 veg
- GORGONZOLA + BRIE BITES caramelized onion | garlic | green onion | phyllo cups | herb butter 8.95 veg
- CHEESE + MEAT PLATE two cheeses & two meats | pickled vegetables | beer-thyme mustard
tomato-thyme marmalade | candied pecans | sliced sourdough bread 16.25 gfo
- CHICKEN LETTUCE CUPS garlic | ginger | pickled carrot + daikon | crispy rice noodles | cilantro | sweet chile sauce 9.95
- STEAMED BLACK MUSSELS onion, red + poblano peppers | garlic | cream | white wine | rosemary + thyme 12.50 gf
- TRUFFLE FRIES asiago cheese | green onion | house ketchup 7.95 veg
- FRIED BRUSSELS SPROUTS garlic | shallot | lemon | asiago 10.95 veg
- SALTY PEPPERY CALAMARI fried garlic | green onion | chile flake | sambal aioli 11.50
- ROASTED BEETS + GOAT CHEESE toasted hazelnuts | organic baby greens | honey-miso dressing 8.95 veg
- POTATO, BRIE + RED ONION QUESADILLAS chipotle honey | pico de gallo 9.50 veg
- BURRATA + TOAST grilled sourdough | tomato jam | roasted garlic 8.95 veg
- SOUP OF THE DAY 6

salads

Nightly Specials

Available in-house only

Not valid with any other offer or promotion

Tuesday Taco Night: \$3 tacos (minimum 2)

Wednesday Wine Night: corkage free

Thursday Date Night: \$42.95 dinner for 2

Sunday Night: Burger + Fries 'n Brew for \$16

FALL HARVEST baby kale | sliced apple | poached asian pear
pickled radish | cotija | maple-balsamic vinaigrette 7.95 gf, v

ICEBERG WEDGE bacon | buttermilk-herb dressing
tomato-thyme marmalade | gorgonzola 6.95 gf

HOUSE arugula | gorgonzola | candied pecans | dried
cranberries | honey walnut dressing 7.95 gf, veg

CHOPPED ASIAN grilled skirt steak | organic baby greens
red + green cabbage | edamame | green onion | sesame | asparagus | cilantro
pickled carrot + daikon | roasted almonds | honey-soy dressing 17.95

CHIPOTLE LIME grilled chicken | organic baby greens | roasted red pepper
black beans | cilantro | sweet corn | chipotle lime-vinaigrette 15.95 gf

flatbreads

gluten free flatbread available upon request 3

- CHEESY GARLIC jalapeno ranch | garlic | gorgonzola | jack | asiago | fresh mozzarella 12.95 veg
- BISTRO house made chicken chorizo | chipotle black beans | onions | peppers | cilantro | jack + cheddar cheeses 15.95
- VEG OUT tomato-mushroom ragout | caramelized onion | roasted garlic oil | arugula | asiago 14.95 veg

large plates

- RIGATONI BOLOGNESE house made chicken fennel sausage | san marzano tomatoes | garlic | basil | asiago 16.95
- LOBSTER MAC 'N CHEESE maine lobster | penne pasta | asiago, brie + jack cheeses | local vegetables 23.50
- LOCAL FISH TIPI TAPA mango + hazelnut purees | curried carrot mash | local vegetables 20.95 gf
- HERB ROASTED HALF ALL NATURAL CHICKEN roasted squash | caramelized onion potato mash | chicken jus 18.95 gf
- PULLED SHORT RIB TACOS jalapeño crema | pico de gallo | chipotle black beans | organic rice | cotija cheese 17.95
- BISTRO BURGER gorgonzola | truffle aioli | caramelized onion | lettuce | tomato | bistro fries 16.25 gfo
add truffle fries 3 add garlic fries, house made bacon, avocado or farm egg 2 ea, gluten free bun 3 GRILLED
- PORK CHOP asian pear chutney | butternut squash risotto | braised winter greens 21.95 gf
- KARL STRAUSS AMBER LAGER BRAISED POT ROAST beef sugo | yukon potato mash | local vegetables | truffle oil 23.95
- MIRIN GINGER GRILLED TOFU basmati rice | stir fried local vegetables | cilantro | sweet chile-soy sauce | sesame seeds 16.95 gfo, v
- CHIPOTLE SKIRT STEAK black beans | salsa fresca | potato brie quesadillas | citrus slaw | jalapeno crema 22.50 gfo

sides

- local vegetables 6.50 gf
- yukon potato mash 5.50 gf
- chipotle black beans 4.95 gf
- organic basmati rice 4.75 gf
- side salad 5.50 gf

We offer full Catering services.

WATER SERVICE UPON REQUEST. One check presented per table.

\$5 split plate fee for splitting or sharing. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems.

* gf = gluten free * gfo = gluten free option * veg = vegetarian * v = vegan



Beverages, Cocktails 'n Libations

house infused liquors

each season we infuse selections of liquors according to what's fresh and interesting. please try these up or on the rocks or simply shaken with a splash of soda water 7.75

lemon basil vodka
limoncello
cucumber-jalapeno gin
sage bourbon
coffee liqueur
irish cream

non-alcoholic

LEMONGRASS-GINGER LEMONADE housemade blend 4.95
BLUEBERRY REFRESHER blueberry simple syrup | lemon | soda 4.95
THE BOULEVARD peach puree | muddled strawberry | soda 4.95
LEMONGRASS GINGER ALE fresh ginger | lemongrass syrup | soda 4.95
SPARKLING OR STILL BOTTLED WATER sm 3/lg 5

brewskies

some of our favorite local craft brew selections. we've got so many great local brews we change our list constantly...ask your server

take a flight 8

4 four ounce tasting pours of each of the beers on tap, except the rotating handle

our specialty cocktails

TERRA SANGRIA
red wine | brandy | triple sec | citrus juices | fresh fruit 9.50

BASIL MARTINI
lemon + basil vodka | basil leaves | sweet 'n sour | soda 10.50

ELDERFLOWER SPRITZ prosecco | elderflower liqueur
lemon | soda 9.50

TERRA MULE choice of: lemongrass or peach
St Petersburg vodka | bitters | ginger beer | lime 10

TERRA NEWLY FASHIONED sage bourbon | angostura bitters
simple syrup | orange | brandied cherries 10.50

TERRARITA choice of: cucumber-jalapeno, mango or strawberry
tequila | agave | sweet 'n sour 10.50

BLUEBERRY MOJITO rum | mint | lime | blueberries
simple syrup | soda 10.50

SUMMER FLING cucumber-jalapeno gin | dill | lime | soda 10

SPICY PALOMA tequila | jalapeno | fresh squeezed grapefruit
juice | agave 10

Early Dining Menu

Available Tuesday-Sunday 4:30-6pm

Not valid with any other offer, discount or special promotion

First Course Selections

soup of the day or baby green salad with herb shallot vinaigrette

Entrée Selections

RIGATONI BOLOGNESE house made chicken fennel sausage
san marzano tomatoes | garlic | basil | asiago 14.95

PULLED SHORT RIB TACOS slaw | jalapeno crema
pico de gallo | chipotle black beans 15.95

BBQ ST LOUIS RIBS raspberry-chipotle bbq sauce
spicy cucumber salad | bistro fries 14.95

add an order of bread pudding, house made ice cream or
flourless chocolate cake for an additional 4

