

Dinner Menu

\$30 per person

Tax and gratuity not included

619.293.7088



Get Social

Share your Restaurant Week experience with the world and be entered into a random drawing to eat at Terra for a year.

1. Post your picture to Instagram and facebook
2. Tag @terrabistrosandiego & @sdrestaurantwk
3. tag 3 friends who love great food

Winner will be announced on 4/19



We are spreading love with Feeding San Diego

Gift 1 meal, 10 or even 20 meals at \$15 each. They will be made with love and given to Feeding San Diego to support a person facing hunger in San Diego County. Through this purchase you will also be supporting our restaurant and staff. Thank you San Diego, we appreciate you! **ASK YOUR SERVER!!**

SAN DIEGO
Restaurant
Week
APRIL 11-18

PRESENTED BY THE CALIFORNIA RESTAURANT ASSOCIATION

Mother's Day Brunch May 13th
Dine in or order curbside takeout



Make reservations today....

First Course Selections

Soup 'o' The Day

- Roasted Beet & Goat Cheese Salad** baby greens, toasted pecans, honey-miso vinaigrette gf, veg
- Baked Brie** honey, house granola, grilled bread veg
- Glass of Wine** - Justin Cabernet Sauvignon, Kim Crawford Sauvignon Blanc, Sonoma Cutrer Chardonnay Coppola Director's Cut Bordeaux Blend King's Ridge Pinot Noir – (add 3.00)
- Draft Beer**(add 3.00)

Entrée Selection

- Chicken Linguine** bacon, sun dried tomato, caramelized onion, parmesan cream sauce
- Terra Burger** * natural beef patty, caramelized onion lettuce, tomato, gorgonzola, truffle aioli & french fries
- Grandma's Brisket** braised in chili sauce and onion Yukon potato mash, vegetables gf
- Grilled Atlantic Salmon** * lemon-garlic butter, basmati rice, vegetables gf(add 2.00)
- Red Wine Braised Short Rib** 12 hour braise, beef sugo, Yukon potato mash, vegetables gf(add 4.00)

Dessert Selection

- Cast Iron Baked Banana Bread Puddin'**
bourbon butterscotch, whipped cream, toasted pecans
- Flourless Chocolate Cake**
salt caramel, whipped cream
- Seasonal Sorbet**
fresh berries gf, v
- or
- liquid Dessert**
- Espresso Martini**
vodka, irish cream, kahlua, espresso
- or
- House Made Irish Cream**
On the rocks

PLEASE NOTE: since this is a discounted menu, it cannot be combined with any other offer, discount, coupon or promotion. No San Diego Restaurant Gift Card. You may use a Terra gift card. No substitutions.

* consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

non alcoholic drinks

- lemongrass-ginger lemonade 2.99
- freshly brewed iced tea & fountain drinks 2.99
- the boulevard / hibiscus syrup, mint, soda 3.99
- san pelligrino ind/3 sm/5 lg/6

Specialty Cocktails

cucumber collins

gin, cucumber, soda, simple syrup 10.49

boozeberry lemonade

house infused blueberry vodka, house made lemongrass-ginger lemonade 10.49

terra sangria

red wine, brandy, triple sec
citrus juice, fresh fruit 9.79

basil martini

lemon-basil vodka, basil leaves
sweet 'n sour, splash of soda 10.49

barnyard mule

st petersburg vodka, lemongrass syrup
bitters, ginger beer, lime 10.49

terra newly fashioned

sage bourbon, bitters, simple syrup, orange
toschi amarena cherries 10.49

habanero hibiscus margarita

habanero infused tequila, hibiscus syrup, lime
agave syrup, sweet 'n sour 10.49

Beer

Draft 16oz

Alesmith Brewing San Diego Pale Ale .394 7.75

San Diego Pale Ale

Karl Strauss Aurora Hopyalis 8.25

IPA

Thorn Brewing Co. Barrio Lager 7.50

Baja Style Lager

Bitter Brothers Golden Hefeweizen 7.50

Stone Brewing Tangerine Express 7.75

Hazy IPA

Cans

Karl Strauss Follow The Sun 12 oz. 7.25

pilsner

Thorn Brewing Co. Barrio Lager 12 oz. 6.75

Baja style lager

Pizza Port Chronic Ale 16oz 7.25

Amber Ale

Black Plague Brewing 1347 12oz 6.75

West coast style IPA

Stone Arrogant Bastard 16oz 8.25

American strong ale

Alesmith Brewing Speedway Stout 16oz 9.95

Imperial Stout

Dessert

St Louis Gooley Butter Cake fresh berries 6.99

Cast Iron Baked Banana Bread Puddin'

bourbon butterscotch, pecans, whipped cream 7.99

flourless chocolate cake salt caramel, whipped
cream, fresh berries 7.29 gf

House Made Sorbet or Ice Cream

one scoop 3.29/two scoops 4.59 gf

Coffee * Tea * Espresso

cafe moto drip coffee/decaf 2.99

cafe moto looseleaf tea 2.99

chamomile, assam fancy, kir quincy, earl grey

blood orange, pan fired green

Espresso 3.29

Cappuccino 4.69

Café Latte 4.99

brandies, cognacs + scotch

courvoisier vsop 16.79

hennessy vs 12.99

glennfiddich 12 yr 11.29

macallan 12 yr 16.79

talisker skye 10 yr 17.49