



## Shareables

**Brisket Nachos** pickled jalapenos, cheddar, white cheddar parmesan, green onion, chipotle aioli, salsa guajillo 14.99  
*add: bacon 2.99 avocado 2.99*

**Tuna Poke Tacos** fried wontons, wakame, sambal aioli, cilantro 13.99

**Fried Brussels Sprouts** garlic, shallot, lemon, parmesan 11.99 veg, vo

**Salty Peppery Calamari** fried garlic, green onion, chile flake, sambal aioli 13.99

**Sandy's Fried Cauliflower** buttermilk, seasoned flour, deep fried and served with sambal aioli 9.99 veg

**Baked Brie** honey, house granola, grilled bread 11.99 veg, gfo

**Skillet Mac n' Cheese** rigatoni, white cheddar & parmesan, truffle oil, breadcrumbs 11.99 veg  
*add: chicken 4.99 bacon 2.99*

**Garbage Fries** seasoned salt, cheddar, bacon, caramelized onion, house sauce, green onion 9.99 vo

**Truffle Fries** kosher salt, parmesan, truffle oil, green onion 7.99 veg, vo

## Soup 'n' Salads

**Soup 'o' The Day** cup 3.89 bowl 6.29

**Mixed Greens** shredded carrot, watermelon radish, lemon vinaigrette 5.99 v, gf

**Mediterranean** mixed greens, heirloom grape tomatoes

red onion, persian cucumber, olives, feta, balsamic vinaigrette 8.99 veg, gf

**Caesar** garlic croutons, parmesan, traditional dressing 6.99 veg, gfo

*to any salad above add:*

*grilled chicken 6.99 salmon 13.99 sirloin steak 13.99*

## burgers & sandwiches

*all natural beef burgers*

*sandwiches come with choice of french fries or citrus slaw*

*sub side salad \$2.99 sub garlic fries 1.99 sub truffle fries 2.99*

*add fried egg 1.79 add bacon or avocado 2.99 ea add cheese 1.20*

*gluten free bun 2.99 sub beyond patty 4.29*

**Terra Burger** \* caramelized onion, gorgonzola, lettuce, tomato, truffle aioli 16.99

**Bacon 'n Cheddar Burger** \* cheddar, bacon, lettuce, tomato, house sauce, pickle chips 14.99

**All American Burger** \* ketchup, mustard, American cheese, house sauce  
pickle chips, grilled onion, lettuce, tomato 13.99

**Nashville Hot Chicken** fried chicken, nashville hot oil, comeback sauce, slaw, pickle chips 15.99

**Turkey Melt** house roasted turkey, brie, avocado, lettuce, tomato, chipotle aioli on sourdough 15.99

**Brisket Mac n Cheese Grilled Cheese** white cheddar, parmesan, cheddar, chipotle aioli on sourdough 14.99

## entrees

**½ Adobo Chicken** achiote marinade, yukon potato mash, vegetables 18.99 gf

**Grandma's Brisket** braised in chili sauce and onion, yukon potato mash, vegetables 21.99 gf

**Grilled Salmon** herb butter, brown rice, vegetables 24.99 gf

**Poke Bowl** cucumber, wakame, avocado, green onion, carrot, watermelon radish  
brown rice, sesame, cilantro, sambal aioli 18.99 gf

**Asian Bowl** cabbage, green onion, local vegetables, sweet chile-soy sauce, brown rice, sambal aioli, cilantro gf,vo  
*choice of: tofu 15.99 chicken 17.99 salmon 25.99 steak 24.99*

**Grilled Sirloin Steak** port wine sauce, yukon potato mash, vegetables 24.99 gf

**Rigatoni Bolognese** chicken fennel sausage, san marzano tomatoes, garlic, basil, parmesan 19.99

**Ask about our family meal packages and stuff to take home..**

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

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

## non alcoholic drinks

lemongrass-ginger lemonade 3.49  
freshly brewed iced tea & fountain drinks 3.29  
the boulevard / hibiscus syrup, mint, soda 4.29  
san pelligrino ind/3 sm/5.29 lg/6.39

## Happy Hour

Bar only

4:30pm-6pm

\$6 house wine & well drinks  
\$5 draft beers  
\$8.50 specialty cocktails  
\$3 off ALL shareables

## Specialty Cocktails

### ginger pear bourbon smash

maker's mark, pear juice, ginger-honey syrup  
splash of ginger ale 11.79

### kentucky lemonade

house sage bourbon, house made lemongrass-ginger  
lemonade, soda water, bitters 10.99

### terra sangria

red wine, brandy, triple sec  
citrus juice, fresh fruit 9.99

### basil martini

lemon-basil vodka, basil leaves  
sweet 'n sour, splash of soda 10.99

### barnyard mule

vodka, lemongrass syrup  
bitters, ginger beer, lime 10.99

### newly fashioned

sage bourbon, bitters, simple syrup, orange  
toschi amarena cherries 10.99

### habanero hibiscus margarita

habanero infused tequila, hibiscus syrup, lime  
agave syrup, sweet 'n sour 10.99

## Beer/etc.

### Draft 16oz

#### Pizza Port Sharkbite Red Ale

American Red 7.59

#### Karl Strauss Aurora Hopyalis

IPA 8.29

#### Stone Brewing Buenaveza

Baja Style Lime & Salt Lager 7.59

#### Bitter Brothers The Closer

Tropical IPA 7.79

#### Modern Times Orderville

Hazy IPA 7.79

### Cans

#### Pizza Port Chronic Ale 16oz

Amber Ale 7.29

#### Stone Arrogant Bastard 19.2oz

American strong ale 8.29

#### Alesmith Brewing Speedway Stout 16oz

Imperial Stout 9.99

#### Becks Non Alcoholic

4.99

#### Julian Hard Cider

Harvest apple 5.99

## Dessert

**St Louis Goopy Butter Cake** fresh berries 7.69

**Cast Iron Baked Banana Bread Puddin'**

bourbon butterscotch, pecans, whipped cream 8.39

**flourless chocolate cake** salt caramel, whipped  
cream, fresh berries 7.69 gf

**House Made Sorbet or Ice Cream**

one scoop 3.29/two scoops 4.59 gf

## Coffee \* Tea \* Espresso

cafe moto drip coffee/decaf 3.19

cafe moto looseleaf tea 3.19

chamomile, assam fancy, kir quincy, earl grey  
blood orange, pan fired green

**Espresso 3.49**

**Cappuccino 4.79**

**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

### Terra 43

Kahlua, licor 43, steamed milk

Dorda Double Chocolate Liqueur 9.99

### Espresso Martini

vodka, irish cream, kahlua, espresso 9.99