



## Shareables

(gluten free flatbread + crackers available add 2 each)

**Baked Brie** honey, house granola, grilled bread 14 veg, gfo

**Salty Peppery Calamari** fried garlic, green onion, chili flake, sambal aioli 16

**Fried Brussels Sprouts** garlic, lemon, parmesan 14 veg, vo

**Skillet Mac 'n Cheese** rigatoni, brie, gruyere & parmesan, truffle oil, breadcrumbs 14 veg  
add: chicken breast 6 bacon 3

**Truffle Fries** kosher salt, parmesan, truffle oil, green onion 9 veg, vo

**Garbage Fries** seasoned salt, cheddar, bacon, caramelized onion, house sauce, green onion 12 vo

**Bistro Flatbread** house made Italian chicken sausage, san marzano tomato, garlic, basil, mozzarella 16 gfo

## Soup 'n' Salads

**Soup 'o' The Day** cup 4 bowl 7

**Mixed Green Salad** shredded carrot, watermelon radish, lemon vinaigrette 7 v, gf

**Chopped Salad** romaine, gorgonzola, bacon, tomato-thyme marmalade, buttermilk ranch 12 gf

**Mediterranean Salad** baby greens, tomato, cucumber, red onion, olives, feta, balsamic dressing 11 gf, veg  
to any salad above add: chicken breast 6 \* salmon 15 \* steak 15

## burgers & sandwiches

*all natural 8oz Wagyu beef burgers*

*sandwiches served with french fries or citrus slaw*

*sub - side salad 2 garlic fries 1 truffle fries 3*

*sub gluten free bun or beyond patty 2 each*

*sub grilled chicken breast(just ask)*

**Terra Burger** \* American wagyu, caramelized onion, gorgonzola, lettuce, tomato, truffle aioli 18 gfo

**Bacon 'n Cheddar Burger** \* American wagyu, aged cheddar, bacon, lettuce, tomato, house sauce, pickle chips 18 gfo

**Nashville Hot Chicken** fried chicken breast, nashville hot oil, comeback sauce, slaw, pickle chips 17

**Fried Chicken** aged cheddar, pickle chips, house sauce, lettuce, tomato 17

## entrees

**Asian Bowl** stir fried vegetables, sweet chile-soy sauce, coconut basmati rice, sambal aioli, cilantro, sesame gf,vo  
choice of: tofu 18 \* chicken 21 \* salmon 26 \* steak 26

**Chicken Katsu** fried chicken breast, coconut basmati rice, kimchee, tonkatsu sauce, cilantro 21

**Rigatoni Bolognese** chicken fennel sausage, san marzano tomatoes, garlic, basil, parmesan 21

**Roasted Salmon** \* lemon-miso butter, coconut basmati rice, roasted vegetables 27 gf

**Red Wine Braised Short Rib** 12 hour braise, beef sugo, yukon potato mash, roasted vegetables 30 gf

**Prime Pub Steak** red wine sauce, gorgonzola, yukon potato mash, roasted vegetables 27 gf

**Short Rib Farfalle Pasta** caramelized onions, mushrooms, roasted garlic, basil, gorgonzola 23

### EARLY DINING MENU

*(Dining room only)*

Available Tuesday-Saturday 4:30-6pm

Not valid with any other offer, discount or special promotion. Order any entrée at regular price and receive a cup of soup or side salad, and a choice of ice cream or seasonal sorbet for dessert

### Wednesday is Corkage Free Night

### Thursday is Date Night

\$56 per couple

shared appetizer, choice of entrée each and shared dessert

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

all split items are \$6

\* 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 4.99  
freshly brewed iced tea & fountain drinks 4.79  
the boulevard / hibiscus syrup, mint, soda 4.99  
san pelligrino ind/4.49 sm/6.49 lg/8.49

## Happy Hour

### Bar only

4:30pm-6:30pm

\$7 house wine & well drinks

\$6 draft beers

\$10 specialty cocktails

\$3 off ALL shareables

## Specialty Cocktails

### habanero hibiscus margarita

habanero infused tequila, hibiscus syrup  
lime, agave syrup, sweet 'n sour 14

### kentucky lemonade

house sage bourbon, house made lemongrass-ginger  
lemonade, soda water, bitters 14

### terra sangria

red wine, brandy, triple sec  
citrus juice, fresh fruit 13

### the drunken berry

myers dark rum, lemon juice, simple syrup  
cranberry puree 14.50

### winter cup

gin, Chambord, lemon-lime soda  
mint, orange 14.50

### lemon basil refresher

lemon-basil vodka, basil leaves  
simple syrup, splash of soda 14

### barnyard mule

vodka, lemongrass syrup  
bitters, ginger beer, lime 14

### newly fashioned

sage bourbon, bitters, simple syrup  
orange, toshi amarena cherries 14

### stormy night

black tea rum, black walnut bitters, lime, ginger beer 14.50

## Desserts

### *from the bar*

**Terra 43** kahlua, licor 43, steamed milk, dorda double chocolate liqueur 13

**Chocolate Covered Orange** dorda double chocolate liqueur  
grand marnier, whipped cream 13

**Espresso Martini** vodka, irish cream, kahlua, espresso 14

### *from the kitchen*

**St Louis Goey Butter Cake** fresh berries 8

**Cast Iron Baked Banana Bread Puddin'** bourbon butterscotch, pecans  
whipped cream 9

**Flourless Chocolate Cake** salt caramel, whipped cream, fresh berries 8 gf

**House Made Sorbet or Ice Cream** one scoop 4/two scoops 6 gf

## Coffee \* Tea \* Espresso

cafe moto drip coffee/decaf 4.50

cafe moto looseleaf tea 4.50

chamomile, assam fancy, kir quincy, earl grey

blood orange, pan fired green

**Espresso 3.99**

**Cappuccino 5.79**

**Café Latte 5.99**

## Brandies, Cognacs + Scotch

courvoisier vsop 14

glennfiddich 12 yr 11.50

macallan 12 yr **sherry oak single malt** 22

talisker skye 10 yr 18