



Small Plates

Artisanal Cheese Plate

Sage Derby, Spanish Manchego, & Drunken Goat
Local Peach Jam, Marcona Almonds, Marinated Olives, Fresh Fruit, Grilled Focaccia, Crackers
16

Summer Vegetable Soup

Sweet Potato, Butternut Squash, Carrot
Sage Oil, Cotija Cheese
9

Chips, Salsa & Guacamole

Fresh Corn Tortillas
Salsa Rioja, House-Made Guacamole
14

Caprese Crostini

Toasted House-made Focaccia
Pistou, Roma Tomato, House Made Mozzarella
Balsamic Syrup, Chile Oil
10

Jumbo Shrimp Cocktail

Sea of Cortez Shrimp, Cocktail Sauce
Avocado Crema, Cucumber Salad
18

Sweet & Spicy Calamari

Cabbage, Radishes, Scallions, Carrots
Sweet Thai Chile Sauce, Cilantro
13

Brussel Sprouts

Calabrian Chile, Cocoa Nibs
Gherkin, Cured Lemon
Scallion, Red Wine Vinaigrette
12

Salads

Classic Caesar Salad

Crouton, Parmesan Cheese
10
With Chicken 14 With Shrimp 15 With Steak 16

Ahi Tuna Salad*

Cellophane Noodle, Fresh Herbs, Spicy Peanut, Tomatoes
Papaya, Mangos, Scallions, Green Beans
Lime-Serrano Chile Vinaigrette
16

Shrimp Louie Salad

Butter Leaf Lettuce, Hard Boiled Egg
Avocado, Tomato
15

Chicken Salad

Arugula, Mixed Greens, Strawberries
Candied Arizona Pistachio, Avocado
Citrus Vinaigrette
14

Quinoa Salad

Almonds, Butternut Squash, Apples
Pepita Seeds, Arugula, Goat Cheese
Red Wine Vinaigrette
14

Large Plates

Wagyu Beef Burger*

Roasted Chiles, Choice of Cheese
Applewood Smoked Bacon, Lettuce
Tomato, Red Onion, Garlic Aioli
Fries or Green Salad
16

Mediterranean Chicken Wrap

Flat Bread, Chicken, Sriracha, Tomato
Buttermilk Dressing, Pickled Onion
Fries or Greens Salad
14

Shrimp Tacos

Griddled Shrimp, Pico di Gallo
Shaved Cabbage, Radishes
Cholula Remoulade Sauce
15

Baby Octopus

Stir Fried with Yakisoba Noodles
Red Pepper, Haricôts Vert
Onion and Chile Sauce
15

Cornmeal Crusted Catfish

Pan Fried, Lemon Beurre Blanc
Summer Squash Cakes, Sliced Tomatoes
Red Wine Vinaigrette
16

Terraza Turkey Sandwich

Applewood Smoked Bacon, Tomato
Butter Lettuce, Chipotle Aioli
Fries or Greens Salad
15

Marinated Flat Iron Steak*

Charred Onion Polenta
Mexican Street Corn
Pablano Cream
21

Lamb Tostados

Slow Roasted Lamb Shoulder, Mint Tomatillo Salsa
Barbacoa Sauce, Street Corn, Cabbage
Cotija Cheese, Watercress
18

Chefs: Bruce Yim, Mark Economou, Daniel Fant, Aron Fonte, John Segerstrom, Kara Hranicka