

# the TERRACE

## LUNCH MENU

### SNACKS

**Crudité. 12 V**

Farmers Market Vegetables, Seasonal Dips

**Fire Roasted Carrots. 16 V**

Tahini, Berbere Spice, Yogurt, Maple

**Avocado. 16 V**

English Cucumber, Arugula, Fire Roasted Heirloom Tomatoes, Brioche Crumble, Fried Egg

**Hamachi Tartar. 20**

Avocado, Japanese Yuzu Shibori, Coriander, Crispy Tostada Onside

### SOUP

**Daily Soup Based on Season. 10**

Chef is using the freshest ingredients from local farms to create daily pieces of culinary art.

**French Onion Soup. 14**

swiss gruyere, crostini

### SALADS & GRAINS

**Baby Kale. 16 V**

Lemon, Grain Farro, Hard Boiled Egg, Pickled Red Onion, Candied Almonds

**Caesar. 16**

Crisp Romaine, Caesar Dressing, Brioche Crouton, Parmigiano Cheese, Cherry Tomato

**Chicken Cobb. 20**

Crisp Romaine, Oven Roasted Chicken, Avocado, Bacon, Cherry Tomatoes, Hard Boiled Egg, Blue cheese Crumbles

**"Not So Ordinary Waldorf". 16 V**

Granny Smith Apple, Celery, Endive, California Grapes, Walnuts, Creamy Yogurt Dressing

**Crispy Rice. 18 D - V**

Jasmine Rice, Chili, Soy Umami Sauce, Lime, Fried Egg, Green Herb Aromatics

**Cauliflower Cous Cous. 18 D - G - VG**

Cauliflower, Kale, Lemon, Chive, Roasted Seasonal Vegetable, Castelvetrano Olives

**Proteins available for salad:**

Chicken Breast. 10

Salmon. 12

Grilled Shrimp. 12

Skirt Steak. 14

### SANDWICHES

**Turkey & Swiss Panini. 20**

Heirloom Tomato, Butter Lettuce, English Cucumber, Red Onions, Avocado, Ciabatta Bread

**Cold Cut. 20**

Black Forest Ham, Honey Glazed Turkey, Salami, Roma Tomato, Iceberg Lettuce, Wheat Bread, Swiss & Cheddar Cheese, House Aioli

**Grilled Cheese. 17 V**

Sourdough, Aged Cheddar Cheese, Pommes Frites, Tomato Bisque, Sweet Basil and Avocado.

**French Dip Bahn Mi. 20**

Shaved Prime Rib, Pickled Carrot, House Aioli, Cilantro, Vietnamese Au Jus, Baguette

**Terrace Burger. 22**

Brioche Bun, Secret Sauce, Onion Caramel, Lettuce, Tomato, Aged Cheddar

### HOUSE SPECIALTIES

**Shrimp. 30**

Egg Noodle Pasta, Pecorino Ramono, Baby Spinach, Alfredo Sauce

**Miso Butterfish. 32**

Jasmine Rice, English Cucumber, Sesame, Breakfast Radish, Butter Lettuce

**Split Plate Charge. 7**

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## Rodney Strong - Vineyards

### Wine of the Month

Rose of Pinot Noir .....\$15 glass / \$54 btl  
 Upshot White Blend .....\$12 glass / \$43 btl  
 Davis Bynum Chardonnay .....\$16 glass / \$57 btl

Davis Bynum Pinot Noir .....\$18 glass / \$65 btl  
 Knights Valley Cabernet .....\$19 glass / \$68 btl  
 Upshot Red Blend.....\$15 glass / \$54 btl

### Cocktails. 15

#### Coconut Cooler

Malibu Rum, Amaretto di Saronno, Cream De Banana, Pina Colada Mix, Pineapple Juice

#### Blackberry Mojito

Bacardi Rum, Soda, Simple Syrup, Mint, Lime Juice, Blackberries

#### Lemon Drop Martini

Grey Goose Citron Vodka, Lemon Juice, Sugar

#### Gin Smash

Gin, St. Germain, Soda, Lime Juice, Fresh Cucumber, Served on the Rocks

#### White Cosmo

Absolut Elyx, Triple Sec, White Cranberry Juice, Lime Juice

#### Aperol Spritz

Aperol, Prosecco, Club Soda

### Wine by the Glass

#### Dry Sparkling Wines and Champagne

2170 Chandon, **Brut**, California, NV12.....44  
 2180 Moët & Chandon, "**Rose Impérial**", Champagne, FRA, NV.....22.....80

#### Rosé Wines

E. Guigal, **Rosé**, Cotes du Rhone, 2017.....12.....48

#### White Wines

1683 Zaca Mesa, **Viognier**, Santa Ynez Valley, CA 2016.....12.....40  
 2157 Groth, **Sauvignon Blanc**, Napa, CA.....15.....60  
 340 Santa Margherita, **Pinot Grigio**, Alto Adige, ITA, 2017.....15.....56  
 2150 Trefethen, **Dry Riesling**, Napa, CA, 2017.....15.....60  
 2153 Duckhorn, **Chardonnay**, Napa, 2017.....19.....76  
 2151 Artesa, **Chardonnay**, Carneros, 2016.....15.....60  
 2156 Hartford Court, **Chardonnay**, Russian River, 2016.....23.....92

#### Red Wines

1935 Piccini, **Chianti**, Tuscany, 2017.....10.....38  
 462 Truchard, **Merlot**, Napa Valley, CA, 2014.....15.....46  
 2155 Corazon, **Malbec**, Argentina.....15.....56  
 427 Lincourt, **Pinot Noir**, Santa Rita Hills, CA, 2014.....17.....60  
 1705 Hess, "**ALLOMI**", **Cabernet**, Napa, 2015.....17.....68  
 2152 Decoy Duckhorn, **Zinfandel**, Sonoma County, 2016.....17.....68  
 1824 Turley **Zinfandel** "Juvenile" CA, 2016.....18.....68  
 1569 Newton, **Cabernet Sauvignon**, "Red Label", Napa, CA, 2013.....20.....80  
 2160 Austin Hope, **Cabernet Sauvignon**, Paso Robles, 2016.....25.....100  
 2158 Trefethen, Dragon's Tooth, **Blend**, Napa, 2016.....25.....100

#### Dessert Wines

12 Carol Shelton, **Zinfandel** "Black Magic" Sonoma CA 2008.....8.....42  
 92 Kracher, **Auslese**, "Cuvée" Burgenland, AUT 2015.....10.....36

### Beers

#### Craft Beers

##### Stone I.P.A., San Diego County, CA 6.9%. 8

An "India Pale Ale" by definition is highly hopped and high in alcohol - you'll find Stone India Pale Ale to be true to style with a huge hop aroma, flavor and bitterness throughout.

##### Original Sin Hard Cider, New York 6.0%. 8

Very light body, very white-wine-ish. Tartness leads the way, soft but with a bite. Light, earthen notes; apple skin and apple pulp, middle to back. Sweet and sour apple flavor in the middle.

##### Unibroue, La Fin du Monde, Chambly, Quebec 9.0%. 12

Mildly yeasty with a complex palate of malt, fruit and spice notes followed by a smooth, dry finish.

##### La Chouffe, Pale Ale, Belgium 8.0%. 12

Hoppy taste, combining notes of fresh coriander & fruity tones.

##### Trumer, PILSNER, Berkeley, CA 4.9%. 12

Originally brewed in Austria, this European-style pilsner is dry and crisp, with integrated hops.

#### Large Craft Beers (750ml)

##### Mammoth Brewing Co., Double Nut Brown Porter 5.5%. 15

Reminiscent of coffee and dark chocolate, this dark ale exhibits a mild sweetness and finishing roast dryness

#### Standards. 7

**Amstel Light**, The Netherlands 3.5%

**Heineken**, The Netherlands 5.0%

**Newcastle Brown Ale**, United Kingdom 4.7%

#### Non-Alcoholic. 7

**Heineken**, The Netherlands



### Chuan Lifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our Chuan Lifestyle Cuisine are dishes that may be prepared with a greater emphasis on health and nutrition or, designed for those guests whose diet is vegetarian based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as Chuan Lifestyle Cuisine.

D - Dairy Free, G - Gluten free, V - Vegetarian VG - Vegan

For your convenience an 18% service charge is added to parties of eight or more