

TERRACE CAFÉ

STARTERS

Chips and Dips \$22
Guacamole, Red Salsa

Tuna Poke \$24
Stone Fruit, Sesame Seed, Cucumber

Halibut Ceviche \$25
Citrus, Shallots, Cucumber, Jalapeño, Micro Cilantro, Plantain Chips

Assorted Summer Fruit \$14

SALADS

Add protein to any salad: Chicken \$16, Salmon \$16, Prawns \$18

Pea Salad \$24
Peas, Pea Shoots, Feta, Radish, Champagne Vinaigrette

Quinoa Bowl \$22
Zucchini, Carrots, Creamy Avocado, Cherry Tomato, Pickled Cabbage, Cucumber

Garden Salad \$22
Little Gem, Shaved Garden Vegetables, Lemon Aioli, Parmigiano, Pine Nut Gremolata

ENTRÉES

Terrace Café Burger \$26
Lettuce, Tomato, Onion, Pickle, Secret Sauce

Flat Iron Steak \$35
Grilled Asparagus, Cauliflower Purée, Maitake Mushrooms, Chimichurri

Shrimp Tacos \$24
Rock Shrimp, Radish, Red Cabbage, Avocado, Cilantro

Sea Bass \$36
Baby Kale, Green Beans, Potatoes, Olive Tapenade, Lemon Juice

KIDS MENU

Mac and Cheese \$15

Chicken Quesadillas \$19
Pulled Chicken Breast, Jack Cheese

Chicken Tenders \$14

NON-ALCOHOLIC \$6

Iced Tea, Arnold Palmer, Diet Coke

Fever-Tree: Distillers Cola, Ginger Ale, Sparkling Grapefruit, Scilian Lemonade

DESSERT

Mini Ice Cream Sandwiches \$8
Soft-Baked Chocolate Chip Cookies, Vanilla Bean Ice Cream

Mint Chip Ice Cream Pop \$6
House-Made Ice Cream, Valrhona Dark Chocolate Shell



TERRACE CAFÉ

LOS AGAVES

La Pasión \$18

Corazón Reposado, Los Vecinos Espadín, Habanero, Passion Fruit, Citrus, Butterfly Pea Tea

El Calor \$18

El Tesoro Reposado, Mango, Jalapeño Agave, Lime, Chamoy, Tajin

Señor Agua Fresca* \$18

El Tesoro Blanco, Watermelon, Cucumber, Agave, Lime

Hermosa Paloma \$16

Corazón Blanco, St. Germain, Hibiscus, Grapefruit, Lime

Oaxacan Jungle Bird \$18

Dos Hombres Joven, Campari, Tepache Amaro, Tiki Bitters

Dragones de Margarita \$28

Casa Dragones Blanco, Agave, Lime, Salt

TROPICAL LIBATIONS

Mai Tai* \$18

TRADER VIC'S, CALIFORNIA, 1930s

Smith & Cross Traditional Jamaican Rum, Dry Curaçao, Fassionola, Orgeat, Lime

Hurricane* \$16

PAT O'BRIEN'S, NEW ORLEANS, 1940s

Myers's Rums, Passion Fruit, Vanilla, Grenadine, Citrus

Rum Runner \$16

KEY WEST, FLORIDA, 1960s

Plantation Pineapple Rum, Plantation OFTD Rum, Banana, Pineapple, Cassis, Grenadine, Citrus

Saturn \$16

WINNER, BARTENDING WORLD CUP, 1967

Sipsmith Lemon Drizzle Gin, Falernum, Papaya, Fassionola, Lemon

Whiskey Mango Foxtrot \$18

TERRACE CAFÉ, MEADOWOOD, 2022

Toki Japanese Whisky, Pineapple Amaro, Mango Cordial, Rhubarb, Yuzu

Mai Kai \$18

Grey Goose Vodka, Watermelon, Lychee, Cucumber, Rose, Honey, Lemon

*can be made zero proof

FROZEN LIBATIONS

Piña Colada \$18

Havana Club Añejo Clásico, Coconut Cream, Charred Pineapple, Citrus

Make it a Miami Vice +\$2

Choose from: Mango, Papaya, Strawberry or Fassionola

Frosé \$16

Rosé, St. Germain, Strawberry

ZERO PROOF \$8

House Hawaiian Punch

Fassionola, Passion Fruit, Citrus

POM Spritzer

House-made Grenadine, Lemon, Italian Lemon Soda

DRAUGHT BEER

Reality Czeck Pilsner, Moonlight Brewing Co., Santa Rosa, CA 4.9% ABV \$7

Kölsch Brauerei Früh am Dom, Germany 4.8% ABV \$7

Taco Truck Lager, Dust Bowl Brewing Co., Turlock, CA 4.7% ABV \$7

Maui Wauī IPA, Altamont Beer Works, Livermore, CA 6.5% ABV \$8

Hen House Seasonal, Petaluma, CA \$8

Sonoma Springs Brewing Co. Seasonal, Sonoma, CA \$8

Barrel Brothers Brewing Co. Seasonal, Windsor, CA \$10

Mad Fritz Seasonal, St. Helena, CA \$12

WINES BY THE GLASS

SPARKLING

Domaine Carneros "Ultra Brut," Carneros 2018 \$18

Pierre Gimonnet "Extra Brut," Champagne NV \$29

WHITE

Ryme "Hers," Vermentino, Carneros 2022 \$17

Hourglass Sauvignon Blanc, Napa Valley 2021 \$18

Domaine Thirot "Vieux Pruniers," Sancerre 2022 \$19

Dampt Frères "Vieilles Vignes," Chablis 2020 \$20

The Hilt "Estate," Chardonnay, Central Coast 2017 \$18

RED

Aston Estate Pinot Noir, Sonoma Coast 2020 \$18

Raul Pérez "Ulteira," Mencía, Bierzo 2020 \$16

Venge Vineyards "Scout's Honor," Zinfandel,

Charbono, Petit Sirah, Napa Valley 2021 \$21

Lúuma Cabernet Sauvignon, Calistoga 2021 \$17

ROSÉ

Grounded Wine Co. "Space Age," Grenache, Cinsault, California 2022 \$14

Domaine de Terrebrune Mourvèdre, Grenache, Cinsault, Bandol 2021 \$19

