

TERRACE CAFÉ

STARTERS

Chips and Dips \$14
Guacamole, fire red salsa (Add: queso \$6)

Tuna Tartare \$32
Avocado, wakame salad, plantain chips

Garden Crudité \$22
Hummus, spicy avocado dip

Chicken Tinga Flautas \$18
Guacamole, crema, fire red salsa

Pork Sopitos Al Pastor \$18
Tomatillo salsa, grilled pineapple, queso fresco, cilantro

Poolside Nachos \$22
*Black beans, spicy cheddar sauce, avocado, green onions, sour cream
(Add: chicken tinga \$12, grilled skirt steak \$16, al pastor \$12, lobster \$18)*

SALADS

Summer Stone Fruit and Burrata \$24
Frisée, Thai basil, cashews, aged balsamic, Estate olive oil

Caesar Salad \$20
Gem lettuce, garlic croutons, Parmesan, lemon dressing

Garden Pea Salad \$24
Peas, pea shoots, radishes, feta, Champagne vinaigrette

Quinoa Bowl \$20
Quinoa, cucumbers, cilantro, cherry tomatoes, mango, jicama, avocado, hard-boiled egg, lemon oil

(Add: salmon \$14, grilled chicken \$12, marinated shrimp \$12)

TACOS

Chipotle aioli, grilled pineapple, pickled cabbage, red salsa, cilantro (Add: avocado \$6)

Daily Fish a la Plancha \$28

Vegetarian Taco \$20
Calabacitas, poblano peppers, portobello, grilled corn

Grilled Skirt Steak \$32

BURGERS AND SANDWICHES

All sandwiches served with green salad or French fries

Barbeque Pork Sandwich \$24
Chipotle-orange barbeque pork, mango, green papaya, cabbage slaw, honey-mustard dressing

Chicken Lettuce Cups \$28
Buttermilk-fried chicken, butter lettuce, napa cabbage, shaved vegetables, peanut-lime dressing, sesame seeds

Terrace Café Burger \$26
*Akaushi beef, lettuce, tomato, cheddar cheese, secret sauce, house pickles
(Add: grilled pineapple, bacon, avocado \$6 each)*

Terrace Vegetable Wrap \$24
Grilled and raw summer vegetables, hummus, arugula, avocado, spinach-flour tortilla

KIDS MENU

Chicken Tenders \$13
Fruit salad or French fries

Cheeseburger \$13
Cheddar cheese, house pickles

Chicken Quesadilla \$18
Grilled chicken breast, Jack cheese

Hot Dog \$13
Fruit salad or French fries

SMOOTHIES \$20

Koopa Mandarin, blueberry

Pretty in Pink Peach, raspberry, lychee

Triple Berry Blackberry, strawberry, raspberry

Tropical Passion fruit, mango, coconut, pineapple

WEEKENDS ONLY

Breakfast Sandwich \$20
Model Bakery English muffin, scrambled eggs, cheddar cheese, bacon, potatoes

Huevos Rancheros \$28
Crispy corn tortilla, black beans, al pastor, sour cream, salsa, eggs any style

DESSERT

Mangonada Sundae \$12
Mango sorbet, tamarind hibiscus sorbet, chamoy, fresh pineapple

Rotating Ice Cream and Sorbet Sandwiches \$8
Rotating flavors of ice creams, sorbets, and cookies

Oreja Sundae \$12
Salted caramel ice cream, vanilla ice cream, chocolate cayenne sauce, orejas

The Big Cookie \$5
Soft-baked chocolate chip cookie

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



TERRACE CAFÉ

AGAVE & RUM FLIGHTS

Three 1-oz. pours thoughtfully tailored to your palate by our beverage team

Traditional \$25 Artisanal \$45 Reserve \$65

LOS AGAVES

Don \$35

Don Fulano Reposado, lime, agave, black salt rim

Pepino \$20

El Tesoro Blanco Tequila, Chateau, lime-cucumber cordial, seltzer

Fresa \$20

Corazón Reposado Tequila, strawberry shrub, lime, spicy tincture, black salt rim

Alma \$18

Abasolo Mexican Whisky, spiced orange oleo, Aztec Chocolate Bitters

Flor \$20

Corazón Blanco Tequila, hibiscus tea, lime, cinnamon agave

Famosa \$18

El Tesoro Reposado Tequila, The Lost Explorer Espadín, Yellow Chartreuse, peach cordial, chamoy, Tajin

TROPICAL LIBATIONS

Meadowood Mai Tai \$20

Smith & Cross Jamaican Rum, Dry Curaçao, orgeat, lime, fassionola foam

Rum Runner \$18

Jung & Wulff Rums, banana liqueur, crème de cassis, pineapple, lime

Hotel Nacional \$18

Havana Club Original Rum, pineapple amaro, lime, cane syrup, Elemakule Tiki Bitters

Hibiscus Highball \$18

Haku Vodka, The King's Ginger, hibiscus tea, lemon, seltzer

Saturn \$18

Sipsmith Lemon Drizzle Gin, Velvet Falernum, passion fruit, orgeat, lemon

Queen's Park Swizzle \$18

Copalli Organic White Rum, Copalli Barrel Rested Rum, mint syrup, lime, Peychaud's Bitters

ZERO PROOF

Hibiscus Cooler \$8

Hibiscus tea, lime, agave

Hawaiian Punch \$8

Fassionola, passion fruit, citrus

Brazilian Limeade \$8

Lime, La Lechera, blended

FROZEN LIBATIONS

Ube Piña Colada \$18

Havana Club Añejo Clásico, coconut cream, charred pineapple, citrus, ube foam

Make it a Miami Vice +\$2

Choose from: Mango, Strawberry, or Fassionola

Dark Rum Float +\$3

Frosé \$16

Rosé, St-Germain, strawberry

Aperol Float +\$3

DRAUGHT BEER

Brauerei Früh am Dom Kölsch, Germany 4.8% ABV \$8

Hen House Matinee Idol, Mexican-Style Lager, Petaluma, CA 4.8% ABV \$10

Sonoma Springs Brewing Co. Float the Day Away, IPA, Sonoma, CA 7.0% ABV \$10

Barrel Brothers Brewing Co. Hazy for Dummies, Hazy IPA, Windsor, CA 7.2% ABV \$10

WINES BY THE GLASS

SPARKLING

Schramsberg "Blanc de Blancs," North Coast \$25

Poe Rosé of Pinot Meunier, Van der Kamp Vineyard, Sonoma Mountain \$26

Delamotte Brut, Le Mesnil sur Oger, Champagne \$35

STILL

Prado Madera Draught, Sauvignon Blanc, Napa Valley \$14

Hunt & Harvest Draught, Rosé of Pinot Noir, Mendocino \$14

Domaine Bailly-Reverdy "Franck & Aurelien Bailly," Sancerre \$25

Domaine de Cala Rosé, Provence \$16

Gamling & McDuck Chenin Blanc, Mangels Ranch, Suisun Valley \$18

Hunter Glenn Chardonnay, Sonoma Coast \$18

El Molino Chardonnay, Rutherford \$25

Laird Family Estate Pinot Grigio, Cold Creek Ranch, Los Carneros \$16

Robert Sinskey "Abraxas," Riesling, Pinot Blanc, Carneros \$22

