

# TERRACE CAFÉ

## STARTERS

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

**Shrimp Ceviche** \$32  
*Avocado, citrus, jicama, cucumber, cilantro, plantain chips*

**Garden Crudité** \$22  
*Hummus, spicy avocado dip*

**Chicken Tinga Tostaditas** \$19  
*Roasted shredded chicken, lettuce, queso, chipotle sauce, crema*

**Spicy California Roll** \$18  
*Crab, avocado, cucumber, green onion, soy sauce, wasabi*

**Poolside Nachos** \$22  
*Black beans, spicy cheddar sauce, avocado, green onions, sour cream (Add: chicken tinga \$12, 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 cheese, lemon dressing*

**Garden Pea Salad** \$21  
*Peas, pea shoots, radishes, feta, Champagne vinaigrette*

**Quinoa Bowl** \$21  
*Quinoa, cucumbers, cilantro, cherry tomatoes, mango, jicama, avocado, hard-boiled egg, lemon oil*

*(Add: salmon \$15, 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

**Pork Tacos Al Pastor** \$26

**Grilled Portobello** \$21

## BURGERS AND SANDWICHES

*All sandwiches served with green salad or French fries*

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

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

**Fried Chicken Sandwich** \$25  
*Napa cabbage slaw, honey-mustard dressing*

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

## KIDS MENU

- Chicken Tenders** \$14  
*Fruit salad or French fries*

**Cheeseburger** \$14  
*Cheddar cheese, house pickles*

**Chicken Quesadilla** \$18  
*Grilled chicken breast, Jack cheese*

**Hot Dog** \$14  
*Fruit salad or French fries*

## SMOOTHIES \$20

- Triple Berry** *Blackberry, strawberry, raspberry*
- Tropical** *Passion fruit, mango, coconut, pineapple*

## WEEKENDS ONLY

- Eggs Benedict** \$25  
*Model Bakery English muffin, Canadian bacon, poached eggs, lemon hollandaise sauce, fingerling potatoes*

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

## DESSERT

- Pineapple Whip Sundae** \$12  
*Pineapple sorbet, fior di latte gelato, pineapple sauce, fresh pineapple*

**Ice Cream Sandwiches** \$8  
*Gluten-free oatmeal cookies, rotating flavors of ice creams and sorbets*

**Neapolitan Sundae** \$12  
*Vanilla ice cream, chocolate ice cream, macerated Silverado Trail strawberries, whipped cream, chocolate cookie crumble*

**The Big Cookie** \$7  
*Soft-baked chocolate chip cookie*

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



A 20% service charge, all of which is distributed to our team members, will be added to all orders.

# 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

Piña Picante\* \$20

*Don Fulano reposado, Heirloom pineapple amaro, tropical shrub, lime, chili-salt rim*

White Satin\* \$20

*Coconut-washed Rosaluna Joven mezcal, orange Curaçao, lime, orgeat*

La Pasión \$20

*Corazón reposado, habanero, passion fruit, citrus, butterfly pea tea*

Hermosa Paloma \$20

*Hibiscus Corazón blanco, St-Germain, hibiscus, grapefruit, lime*

## TROPICAL LIBATIONS

Meadowood Mai Tai\* \$18

*Smith & Cross Jamaican rum, Dry Curaçao, orgeat, lime, fassionola foam*

Whiskey Mango Foxtrot \$18

*Abasolo Mexican whiskey, Heirloom pineapple amaro, Aperol mango cordial, yuzu, rhubarb*

Pineapple Pisco Punch\* \$18

*Capurro Pisco blend, pineapple gomme syrup, lime, lemon, spices*

POM Milk Punch \$18

*Havana Club rum, hibiscus tea, vanilla, citrus*

Cocktails with a \* can be made zero proof

## ZERO PROOF

Hibiscus Cooler \$10

*Hibiscus passion tea, lime, agave*

Hawaiian Punch \$10

*Fassionola, passion fruit, citrus, club soda*

## FROZEN LIBATIONS

Piña Colada \$18

*Havana Club Añejo Clásico, coconut cream, charred pineapple, citrus*

Make it a Miami Vice +\$2

Choose from: Mango, Strawberry, or Fassionola

Dark rum float +\$3

Frosé \$18

*Rosé, St-Germain, strawberry*

Aperol float +\$3

## DRAUGHT BEER

Rotating Seasonal Handle *Please ask your server* \$8

Moonlight Brewing Co. *Reality Czeck, Pilsner, Santa Rosa, CA* 4.9% ABV \$8

Napa Valley Brewing Co. *Chela, Mexican-Style Lager, Calistoga, CA* 4.7% ABV \$8

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

Hanabi Lager Co. *Pilsner Style Lager, Napa, CA* 4.8% ABV (16 OZ. BOTTLE) \$20

Fieldwork Brewing Co. *Pulp IPA, Berkeley, CA* 6.9% ABV (16 OZ. CAN) \$16

## WINES BY THE GLASS

### SPARKLING

Schramsberg *“Blanc de Blancs,” North Coast* \$23

Jeio *Prosecco Rosé, Brut, Veneto, Italy* \$15

Laurent-Perrier *Brut “La Cuvée,” Champagne* \$26

### STILL

Cade *Sauvignon Blanc, Napa Valley* \$18

Matthiasson *Vermentino, “Cressida Vineyard,” Carneros* \$19

Zeitgeist Cellars *Trousseau Gris, Russian River Valley* \$16

Belted Vines *Albariño, “Stewart Vineyard,” Carneros* \$14

Grounded Wine Co. *Space Age Rosé, California* \$13

Failla *Chardonnay, Sonoma Coast* \$17

Domaine Garnier et Fils *Chardonnay, Chablis* \$21

Evidence Wines *Grüner Veltliner, “Marfarm Vineyard,” Edna Valley* \$15

Pavi *Pinot Grigio delle Venezie, Italy* \$13

Licence IV *Le Rosé, France* \$14



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