



TERRA **B** BLANCA

MOTHER'S DAY



Starters

CAPRESE \$12

sliced tomato | fresh mozzarella | fresh basil
balsamic reduction

CRAB & ARTICHOKE DIP \$16

creamy dip | toasted crostini | parmesan cheese | fresh herbs

ANTIPASTO \$18

salami | prosciutto | capicola | fresh mozzarella | gouda
olives | grilled & marinated vegetables

ARUGULA SALAD \$12

fresh avocado | grape tomatoes | toasted pine nuts
goat cheese | zesty citrus vinaigrette

HOUSE SALAD \$12

mixed greens | dried cranberries | walnuts
gorgonzola cheese | raspberry-balsamic vinaigrette

ZUPPA BOWL - \$6 CUP - \$4

Chef's choice of soup

Entrées

GRILLED CHICKEN PANINI \$15

grilled rosemary chicken | red pepper mayo | crisp bacon
fresh tomato | smoked gouda | served with house salad

CABERNET BURGER \$15

hand-pressed beef | smoked bacon | gorgonzola cheese aioli
cabernet sauce | brioche bun | served with house salad

TORTELLINI SPINACI \$22

cheese tortellini | creamy spinach & kale pesto
marinated sun dried tomatoes | feta cheese

GRILLED KING SALMON \$26

heirloom tomato salsa fresca | artichoke mash potatoes
grilled asparagus

GRILLED NEW YORK STEAK KABOBS \$26

carved striploin | soy-ginger glaze | wild mushrooms
mixed peppers | red onion | roasted baby potatoes
watermelon salad

JUMBO PRAWNS & SCALLOPS \$28

large prawns & scallops | lobster cream sauce
saffron risotto | tomato conasee

Flatbreads

GIACOMO FLATBREAD \$16

bacon | capicola | prosciutto | pepperoni | fresh mozzarella | "Triple Threat" reduction | plum tomato sauce

TERRA BLANCA FLATBREAD \$16

Italian sausage | salami | mushrooms | arugula | fresh mozzarella | garlic oil base

Desserts

CHOCOLATE BOURBON CAKE \$8

bacon bark | cherry whipped cream

PINK CHAMPAGNE & RASPBERRY CAKE \$8

white chocolate glaze

VANILLA BEAN CRÈME BRÛLÉE \$8

with fresh mint

Menu Presented By: Terra Blanca Executive Chef Jim Vande Berg

*The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness. Please be advised that food or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients and ask for an ingredient to be removed from your meal if possible.

TERRA BLANCA

VINEYARD GRILL

○ WHITE WINES

2018 SIGNATURE SERIES VRM GLASS \$10 | BOTTLE \$30
37% Viognier, 34% Roussanne, 29% Marsanne | Red Mountain

2018 ARCH TERRACE CHARDONNAY GLASS \$7 | BOTTLE \$18
100% Chardonnay | Red Mountain

2019 SIGNATURE SERIES ALBARINO GLASS \$10 | BOTTLE \$25
100% Albarino | Yakima Valley

2019 SIGNATURE SERIES JIM'S CHARDONNAY GLASS \$10 | BOTTLE \$30
100% Chardonnay | Red Mountain

2019 ARCH TERRACE ROSÉ GLASS \$7 | BOTTLE \$18
64% Sangiovese, 36% Cabernet Franc | Red Mountain

2019 ARCH TERRACE SAUVIGNON BLANC GLASS \$7 | BOTTLE \$18
100% Sauvignon Blanc | Yakima Valley

○ DESSERT WINES

2005 RESERVE RIESLING ICE WINE GLASS \$18 | BOTTLE \$48
100% Riesling | Yakima Valley

2006 SIGNATURE SERIES FORTE CABERNET GLASS \$15 | BOTTLE \$45
100% Cabernet Sauvignon (Port-style) | Red Mountain

2016 SIGNATURE SERIES BOT. CHENIN BLANC GLASS \$15 | BOTTLE \$40
100% Chenin Blanc | Yakima Valley

○ BEER ON TAP

NO-LI RED, WHITE, & HAZY IPA \$7
New England IPA | 6.1% ABV | 30 IBU | Spokane, WA

ACE BLOODY ORANGE CIDER \$7
Hard Cider | 5% ABV | Sebastopol, CA

BIG SKY HUCKLEBERRY LEMONADE SPIKED SELTZER \$7
Hard Cider | 4.2% ABV | Missoula, MO

BALE BREAKER HAZY L IPA \$7
Hazy IPA | 6.2% ABV | 40 IBU | Spokane, WA

BITTER ROOT BREWING NUT BROWN ALE \$7
English Style Brown Ale | 5.2% ABV | 25 IBU | Hamilton, MT

○ PERSONAL WINE FLIGHTS

EACH FLIGHT FEATURES A UNIQUE SELECTION OF THREE 2 OZ POURS

THE TERRACE | \$12

2019 Arch Terrace Rosé, 2019 Arch Terrace Sauv Blanc, 2019 Signature Series Albarino

RED MOUNTAIN ESSENTIALS | \$15

2017 Arch Terrace Merlot, 2016 Signature Series Cabernet Sauvignon, 2016 Block 8 Syrah

○ RED WINES

2009 SIGNATURE SERIES ALTISSIMO GLASS \$15 | BOTTLE \$50
90% Sangiovese, 10% Cabernet Sauvignon | Red Mountain

2009 SIGNATURE SERIES BARBERA GLASS \$15 | BOTTLE \$45
100% Barbera | Red Mountain

2009 SIGNATURE SERIES PANTHEON GLASS \$15 | BOTTLE \$50
84% Nebbiolo, 15% Cabernet Sauvignon, 1% Dolcetto | Red Mountain

2016 SIGNATURE SERIES BATHOLITH GLASS \$15 | BOTTLE \$45
53% Merlot, 42% Cabernet Sauvignon, 5% Syrah | Red Mountain

2016 SIGNATURE SERIES BLOCK 8 SYRAH GLASS \$15 | BOTTLE \$50
98% Syrah, 2% Viognier (co-fermented) | Red Mountain

2016 SIGNATURE SERIES CABERNET SAUV. GLASS \$15 | BOTTLE \$50
100% Cabernet Sauvignon | Red Mountain

2016 SIGNATURE SERIES TITAN GLASS \$15 | BOTTLE \$45
68% Petit Verdot, 29% Merlot, 3% Cabernet Sauvignon | Red Mountain

2017 ONYX GLASS \$19 | BOTTLE \$70
64% Cabernet Sauvignon, 28% Merlot, 4% Petit Verdot, 3% Cabernet Franc, 1% Malbec
Red Mountain

2017 SIGNATURE SERIES CABERNET FRANC GLASS \$15 | BOTTLE \$45
100% Merlot | Red Mountain

2017 SIGNATURE SERIES MERLOT GLASS \$15 | BOTTLE \$45
100% Merlot | Red Mountain

2017 ARCH TERRACE CABERNET FRANC GLASS \$10 | BOTTLE \$28
100% Cabernet Franc | Red Mountain

2017 ARCH TERRACE CABERNET SAUVIGNON GLASS \$9 | BOTTLE \$25
96% Cabernet Sauvignon, 4% Merlot | Red Mountain

2017 ARCH TERRACE MERLOT GLASS \$9 | BOTTLE \$25
94% Merlot, 6% Merlot | Red Mountain

2017 ARCH TERRACE SYRAH GLASS \$9 | BOTTLE \$25
99% Syrah, 1% Viognier | Red Mountain

2017 ARCH TERRACE TRIPLE THREAT GLASS \$9 | BOTTLE \$25
59% Cabernet, 23% Syrah, 18% Merlot | Red Mountain

2018 ARCH TERRACE MALBEC GLASS \$9 | BOTTLE \$28
100% Malbec | Red Mountain

○ SODAS & MORE

ASSORTED FOUNTAIN DRINKS \$3

Diet Pepsi, Mountain Dew, Pepsi, Sierra Mist, Lemonade, Iced Tea

S.PELLEGRINO SPARKLING WATER \$3