

TERRA **TB** BLANCA

Happy Hour

TONIGHT'S HAPPY BITES

CHEF'S SLIDER OF THE WEEK | MARKET PRICE

Chef's weekly rotation of three artisan sliders

GREEK QUESADILLA + ANTIPASTO RELISH | \$20

Sun dried tomato shell, pepperoni, capicola, smoked gouda, fresh mozzarella

PAIR WITH 2019 ARCH TERRACE CABERNET FRANC

TODAY'S DAILY SOUP | CUP \$7 BOWL \$9

Chef's choice rotated weekly

SOUP & SALAD | \$13

INSALATA DI CASA | \$16

Mixed greens, walnuts, craisins, gorgonzola cheese
raspberry balsamic vinaigrette

PAIR WITH 2021 ARCH TERRACE CHARDONNAY

HARISSA LIME PRAWN COCKTAIL | \$23

Fresh prawns, cucumber, shredded lettuce,
harissa-lime sauce, fresh dill

PAIR WITH 2021 SIGNATURE SERIES ALBARIÑO

BAKED SPINACH & ARTICHOKE DIP | \$17

Served with pita bread

PAIR WITH 2021 SIGNATURE SERIES VRM

GIACOMO FLATBREAD | \$22

Bacon, capicola, Italian sausage, pepperoni, mozzarella,
red wine reduction, plum tomato sauce

PAIR WITH 2019 SIGNATURE SERIES BLOCK 8 SYRAH

MARGHERITA FLATBREAD | \$22

Plum tomato sauce, fresh tomatoes, mozzarella, basil

PAIR WITH 2019 ARCH TERRACE MALBEC

TERRA BLANCA FLATBREAD | \$22

Italian sausage, salami, mushrooms, fresh herbs,
mozzarella, garlic oil base

PAIR WITH 2020 ONYX

DOLCE

CHEF'S CHOICE MINI CAKE | \$9

A LA MODE | \$11

MENU PRESENTED BY CHEF JIM VANDE BERG