

# TERRA KITCHEN

Inspired by the root meaning of our name, **Terra Kitchen** offers an intentionally crafted, plant-forward menu that uses wholesome ingredients sourced from the Pacific Northwest to provide guests with a healthy and craveable farm-to-fork experience.

**Our guests can feel good knowing that the choices we offer are always good for them, the planet, and our local communities.**

Seasonally, sustainably sourced ingredients and organic whenever possible.

Thoughtfully paired ingredients to create dishes that are both flavorful and healthy.

Only healthy oils used in our kitchen.

No artificial ingredients or preservatives, ever.

## hours

Tuesday – Thursday 4:00 - 8:30, Friday – Saturday 4:00 - 9:00  
Happy Hour everyday from 4:00 - 5:30 PM

**terra** /'terə/

n · land, the planet Earth

# drinks



Thoughtfully curated,  
deliciously designed.

## wines

6 oz. / btl

### Red

**Pinot Noir Pike Road** 13 / 42  
*Willamette Valley, Oregon 2021*

**Red Blend L' Ecole** 16 / 55  
*Columbia Valley, Oregon 2021*

**Cabernet Sauv Hedges CMS** 12 / 37  
*Columbia Valley, Oregon 2019*

### White

**Chardonnay Cooper Mountain** 12 / 37  
*Willamette Valley, Oregon 2019*

**Pinot Gris Portlandia** 10 / 31  
*Willamette Valley, Oregon 2021*

### Sparkling & Rose

**Sparkling Chardonnay COR** 13 / 42  
*Columbia Gorge, Washington 2022*

**Sparkling Rosé Pike Road** 10.5 / 34  
*Willamette Valley, Oregon 2021*

**Pinot Noir Rosé Elk Cove** 10 / 32  
*Willamette Valley, OR 2022*

## draft

pint / abv

**Pilsner pFreim Family Brewers** 7 / 6.5%

**Rotating Cider Tumalo Cider Co.** 7 / 6.5%

**IPA Ven Henion Brewery** 7

## house cocktails

13 ea.

### Negroni

*Wild Roots gin, campari, sweet vermouth*

### SCP Sangria

*wine, apple, cucumber, spices, citrus, ginger, sparkling wine*

### The Mule

*your spirit choice, ginger, lime*

### Penicillin

*scotch whisky, ginger, lemon, honey*

## spirits list

2 oz. pour

### Vodka

Titos 11  
Timberline 10  
Ketel One 10

### Bourbon

Easy Rider 10  
Maker's 12

### Digestif

Fernet 14

### Rum

Plantation 3 Star White 10

### Vermouth

Cocchi Di Torino 12  
Dolin Dry 10

### Digestif

Pernod 14

### Liqueur

Aperol 10  
Campari 10  
Contreau 12

### Tequila

Cimarron Blanco 10

### Mezcal

Illegal Joven 14  
Banhez 13

### Gin

Wild Roots 10  
Hendricks 14

### Rye

Dickel Rye 10  
Broken Top 14

## non-alcoholic specialty

6 ea.

### SCP Shrub and Soda

*apple, orange citrus, and cinnamon shrub*

### Ginger Beer

*ginger and lemon*

### Lavender Honey

*lavender honey, seasonal shrub, lemon*

### Ochoco Spritz

*pressed apple cider, rosemary-fig syrup, lemon*

### Happy Mountain Kombucha

*ask your server what flavor we are pouring!*

## starters & salads



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### starters

Sub GF Bread +3 • Sub Vegan Cheese +2

<b>Bread Service (v, gfa)</b>	<b>10</b>	<b>Tapenade Tartine (va, gfa)</b>	<b>16</b>
<i>Two slices of grilled Unity Bread sourdough served with the vegan dip of the moment.</i>		<i>Grilled Unity Bread sourdough, goat cheese, chopped greek olives and warm toasted walnuts with fresh parsley.</i>	
<b>Proscuitto Wrapped Dates (gf)</b>	<b>16</b>	<b>Patatas Bravas (v, gf)</b>	<b>14</b>
<i>Dates stuffed with a walnut and herb filling, served with lemon arugula and shaved manchego.</i>		<i>Pan seared fingerling potatoes served with a roasted red pepper tahini sauce and topped with a cilantro and garlic chimichurri.</i>	
<b>Roasted Carrots (v, gf)</b>	<b>12</b>	<b>Charred Broccolini (v, gf)</b>	<b>16</b>
<i>Farm fresh rainbow carrots roasted with cumin, thyme, aleppo and flaky sea salt. Drizzled with a sweet tahini dressing and fresh herbs.</i>		<i>Grilled and served with a parsnip puree infused with chili oil and lemon juice. Topped with slow fried fresnos chilis.</i>	
<b>Beans on Toast with BBQ Mushrooms (v, gfa)</b>	<b>18</b>	<b>Roasted Squash (va, gf)</b>	<b>18</b>
<i>Heirloom white beans smashed on toasted sourdough and topped with a medley of BBQ-marinated mushrooms, crispy fried shallots, a vegan lime sour cream, and fresh cilantro.</i>		<i>Tender winter squash and ginger chile roasted tomatoes drizzled with cardamom lime yogurt and topped with cashews, fried shallot and fresh cilantro.</i>	

### salads

Sub Vegan Cheese +2 • Grilled Chicken Breast +6 • 6 oz Local Steak +12

<b>Italian Chopped Salad (va, gf)</b>	<b>14</b>
<i>Shredded kale, cabbage, apple, smoked gouda, and golden raisins tossed in a creamy maple dijon dressing and topped with toasted almonds.</i>	
<b>Warm Farro and Spinach Salad (va)</b>	<b>16</b>
<i>Fennel, shallot and garlic sauteed with whole grain farro and butternut squash. Served with fresh spinach, pickled fennel, shaved manchego and sumac dressing.</i>	
<b>DD Ranch Steak Cobb Salad (gf)</b>	<b>24</b>
<i>Mixed greens tossed in a red wine vinaigrette. Surrounded by charred broccolini, seared fingerling potatoes, tomato, red onion, shaved manchego, gourmet mushrooms, and 6 oz top sirloin cooked to order. Drizzled with house made garlic aioli.</i>	
<b>Kale and Beet Salad (va, gf)</b>	<b>16</b>
<i>Curly green kale tossed in a lemon thyme vinaigrette. Braised red beets, orange supremes, creamy goat cheese and toasted pistachios. Drizzled with a red wine and port reduction.</i>	

**(gf)** – gluten free • **(gfa)** – gluten free available • **(v)** – vegan • **(va)** – vegan available

Please let us know of any dietary restrictions or allergies.

Consuming raw or undercooked eggs may increase your risk of foodborne illness.

# pizzas & entrees



Thoughtfully curated,  
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## pizza

Pizzas are prepared on a 12" house made crust and cut into six slices

### Pizza Additions

Chicken +4 · Grilled Sausage +4 · Speck Ham +4  
Gourmet Mushrooms +4 · Crimini Mushrooms +2

### Pizza Substitutions

Gluten Free Crust +4 · Vegan Mozzarella +3

*Our 72-hour fermented dough creates  
an enhanced flavor profile, delicious chew,  
and healthy gut functions!*

### **BBQ Jackfruit (va, gfa) 22**

*House made BBQ sauce, jackfruit, red onion,  
gouda cheese and fresh cilantro. sub chicken +2*

### **Spinach and Artichoke (va, gfa) 22**

*Bechamella sauce, spinach, tomato, artichoke,  
provolone and mozzarella cheese.*

### **Sweet & Spicy (va, gfa) 24**

*Tomato basil sauce, caramelized onion, jalapeno,  
speck ham, provolone and mozzarella cheese.*

### **Pizza Bianca (gfa) 24**

*Bechamella sauce, roasted garlic, sundried  
tomato, mozzarella and herbed ricotta. Topped  
with fresh basil.*

### **Terrarific Supreme (gfa) 26**

*Tomato basil sauce, sausage, speck ham,  
gourmet mushrooms, greek olives, red bell  
pepper, onion, provolone and mozzarella.*

### **Fall Harvest (gfa) 26**

*Butternut squash puree, potato, sausage, and  
goat cheese. topped with fresh arugula and a  
sunny side up farm egg.*

## entrees

GF Noodles or Zoodles +2 · Vegan Cheese +2 · Chicken Breast +6 · 6 oz Local Steak +12

### **FesenJoon Stew (va, gf) 26**

*Sweet and sour Persian stew cooked in a walnut, pomegranate, saffron and cinnamon broth. Filled  
with kabocha pumpkin, crimini mushroom and red bell pepper. Served with basmati rice, cardamom  
lime yogurt and fresh pomegranate kernels.*

### **Mushroom Risotto (va, gf) 28**

*Gourmet mushroom mix folded into a creamy risotto made with fresh herbs and mushroom stock.*

### **Pesto Inverno (va, gfa) 28**

*Broccolini, red bell pepper, artichoke hearts, greek olives, red onion and roasted garlic sauteed with  
pesto and penne. Topped with shredded manchego.*

### **Three-Cheese Penne (gfa) 20**

*Sharp cheddar, gruyere, and smoked gouda melted into a creamy sauce topped with an herbed panko  
crust. Add chicken +4 · Add crimini mushrooms +2 · Add sausage +4 · Add broccolini +2*

### **Fresh Pasta 28**

*Rotating house made pasta. Ask your server about the flavor of the moment!*

### **DD Ranch Bone-In Ribeye Steak (gf) 30**

*Grilled local 14 oz ribeye steak grilled and topped with garlicky herb butter.*

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