

TERRA KITCHEN

hours

open tuesday – saturday at 4 pm

last seating is at 8 pm

happy hour everyday from 4 to 5:30 pm

terra /'terə/

n • land, the planet Earth

cocktails

Rodeo Queen

14

pb&j boulevardier made with house infused peanut butter easy rider, strawberry campari, and cocchi di torinio sweet vermouth

Carajillo

13

lower abv 2-ingredient spanish espresso martini with fresh espresso and licor 43

Local Buzz

13

bees knees made with wild roots orange bergamot gin, honey, and lemon

Verdita Bandito

14

our house margarita made with cimmaron blanco, agave, pineapple, and cilantro-mint-jalapeno “green juice”

SCP Sangria

13

mulled wine, apple, citrus, ginger, seasonal shrub, sparkling wine

non-alcoholic specialties

SCP Shrub and Soda

6

pear-ginger spice shrub + bubbles

Neruda

6

lime, house grenadine, cinnamon syrup, bubbles

Lavender Honey

6

lavender-infused honey, seasonal shrub, lemon, bubbles

Ginger Beer

6

ginger cordial, lemon, bubbles

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.

Seasonal and sustainably sourced ingredients whenever possible.

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

Only healthy oils used in our kitchen.

No artificial ingredients or preservatives, ever.

(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 or meats may increase your risk of foodborne illness.

starters

sub gluten free bread +3

Bread Service (v, gfa) 10

grilled unity bread sourdough served with house chimichurri

Beans on Toast (v, gfa) 20

three pieces grilled unity bread sourdough topped with slow cooked cannellini white beans, smoked barbeque mushroom, spiced sour cream, fried shallot, and fresh cilantro

Patatas Bravas (v, gf) 14

pan seared fingerling potatoes served with a spicy zhoug aioli

Brussel Sprouts (v, gf) 14

oven roasted and pan seared; topped with a balsamic glaze and crispy shallots

Kafta (gf) 18

(kaf.ta) ground beef and lamb mixed with onion, garlic, herbs and pine nuts, served with a cucumber yogurt salad

Roasted Carrots (v, gf) 12

oven roasted carrots spiced with cumin, aleppo and thyme, drizzled with a sweet tahini sauce

salads

vegan cheese +2 · grilled chicken breast +6
grilled sockeye salmon +12

Terra House Salad (va, gf) half size · 6 full size · 12

mixed greens with carrot vinaigrette, pickled radish, carrot ribbons, roasted pepitas, red onion and shaved manchego

Italian Chop Salad (va, gf) 14

julienned cabbage, apple, golden raisins and aged gouda tossed in a maple dijon dressing and topped with toasted almonds

Winter Squash Panzanella (v) 15

roasted squash, shallots, celery, kale, toasted sourdough and herbs tossed in a balsamic vinaigrette and topped with pomegranate seeds

Radicchio Steak Salad (gf) 24

radicchio, grilled top sirloin castelvetro olive tapenade, rogue blue cheese, and oven roasted tomatoes

entrees

vegan cheese +2 • sub gluten-free penne noodles +2
grilled chicken breast +6 • grilled sockeye salmon +12
dd ranch sausage +4 • grilled steak +12

Fresh Pasta (va) 28

fresh house made parpadelle, served with a smoked mushroom ragu and topped with shaved manchego

Ghormeh Sabzi (gf) 34

(gor-muh sab-zee) is an herbaceous persian stew featuring north 44 ranch lamb, red kidney beans, leeks, pomegranate seeds, and parsley, served with a yogurt cucumber mint salad and basmati rice

Pecan Crusted Salmon (gf) 30

bristol bay sockeye salmon marinated in a maple yogurt sauce, served with a parsnip puree and sauteed green beans

Butternut Penne (gfa) 24

roasted squash with cream and aged gouda, topped with fried sage and toasted panko

14oz Rib Eye Steak (gf) 30

grilled local beef topped with garlic herb butter; add roasted potatoes with horseradish cream and sauteed green beans +15 add chimichurri +2

pizzas

happy hour buy one pizza, get one half off 4-5:30pm

sub vegan mozzarella +3 • sub gluten free crust +4
dd ranch sausage +4 • grilled steak +12 • salami +4
grilled chicken breast +6 • gourmet mushrooms +4

Pizza Picante (gfa) 22

tomato-basil-garlic sauce, salame piccante, provolone, mozzarella and ricotta cheeses, drizzled with house hot honey and topped with oregano

Veggie Delight Pizza (va, gfa) 24

bechamella sauce, provolone and mozzarella cheeses, mushrooms, artichoke hearts, broccoli, and red onion, drizzled with romesco sauce

Bengal Pizza (va, gfa) 24

curried squash puree, spinach, provolone, mozzarella and feta cheeses, drizzled with a honey sumac sauce

Alabaster Pig Pizza (gfa) 26

bechamella sauce, provolone and mozzarella cheeses, sliced potato, charred leek, dd ranch pork sausage, fresh cracked pepper and arugula

BBQ Chicken Pizza (va, gfa) 26

housemade barbeque sauce, gouda cheese, red onion, and fresh cilantro

Pizzas are prepared on a 12" crust and cut into six shareable slices. Our 72-hour fermented dough features an enhanced flavor profile and delicious chew, and the fermentation also helps to promote healthy gut functions!

wines by the glass

red

Pinot Noir	11 / 38
<i>'21 Elk Cove "La Sirene", Willamette Valley, OR</i>	
Red Blend	10.5 / 37
<i>'19 Disruption Wines, Columbia Valley, WA</i>	
Cabernet Sauvignon	10 / 36
<i>'19 Hedges Family Estate "CMS", Columbia Valley, OR</i>	

white

Chardonnay	12.5 / 45
<i>'21 Solena, Willamette Valley, OR</i>	
Tocai Frulano	14 / 50
<i>'22 Cooper Mountain, Willamette Valley, OR</i>	
Sauvignon Blanc	12 / 42
<i>'22 Domaine Serene "Rockblock" Yakima Valley, WA</i>	

bubbles

Sparkling Brut	15 / 54
<i>'22 Sokol Blosser "Bluebird Cuvee", Dundee Hills, OR</i>	
Non-Alcoholic Sparkling Reisling	12 / 42
<i>Dr. Lo, Mosel, Germany</i>	

rose

Pinot Noir Rosé	10 / 36
<i>'22 Elk Cove, Willamette Valley, OR</i>	
Sparkling Rosé	10.5 / 37
<i>NV, Pike Road "Sparkler", Willamette Valley, OR</i>	

beer

Yuzu Lager <i>Shimai Toshi, 5%</i>	7
Vaporizer Pale Ale <i>Double Mountain, 7.2%</i>	7
Rotating Seasonal Cider <i>Tumalo Cider, 6.5%</i>	7
Oatmeal Stout <i>Samuel Smith Old Brewery, 5%</i>	8

spirits

Vodka		Mezcal	
Titos	11	Illegal Joven	14
Timberline	10	Banhez	13
Ketel One	11		
Whiskey		Rum	
Easy Rider	10	Plantation 3 Star	10
Maker's Mark	12	Appleton 8yr Aged	14
Broken Top Bourbon	14	Vermouth	
Dickel Rye	10	Cocchi Di Torino	10
Broken Top Rye	14	Dolin Dry	10
Monkey Shoulder	11	Digestif	
Gin		Pernod	15
Wild Roots	10	Fernet	14
Hendricks	15	Liqueur	
Tequila		Aperol	11
Cimarron Blanco	12	Campari	13
Tapatio Reposado	18	Cointreau	16
		Disaronno	12

non-alcoholic

Topo Chico Sparkling Mineral Water	4.5
<i>Lime, Grapefruit, or Unflavored</i>	
Sodas	2.5
<i>Sprite, Coca-Cola, Diet Coke, Lemonade</i>	
Rotating Kombucha	7
Backporch Roasters Coffee	3
Metolius Teas	3
<i>Earl Grey, Black and Gold, Mint, North, Little Bear</i>	