

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

craft cocktails

Rodeo Queen

14

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

Carajillo

13

lower abv 2-ingredient spanish espresso martini with fresh espresso and licor 43 - vanilla-y coffee goodness

Local Buzz

13

bees knees made with wild roots orange bergamot gin, honey, and lemon - balanced citrus and florals

Verdita Bandito

14

our house margarita made with cimmaron blanco, agave, pineapple, and cilantro-mint-jalapeno "green juice" - herbacious and delicious!

SCP Sangria

13

mulled wine, apple, citrus, ginger, seasonal shrub, sparkling rose - a complex, refreshing spritzer

specialty non-alcoholic

SCP Shrub and Soda

6

seasonal house made 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.

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

Rotating Lager / Pilsner	<i>Ask your server!</i>	7
IPA	<i>Van Henion Brewery, 7%</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>Black and Gold, Mint, North, Sweet Bee</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 or meats may increase your risk of foodborne illness.

to start

sub gluten free bread +3

Bread Service (v, gfa) 10

four pieces of grilled Unity Bread sourdough served with house-made chimichurri

Forager's Toast (v, gfa) 18

three pieces grilled Unity Bread sourdough crowned with slow cooked heirloom white beans, locally grown Deschutes Mushrooms, house-made barbeque sauce, zesty sour cream, crispy shallot and fresh cilantro

Patatas Bravas (v, gf) 14

crispy, pan seared potatoes coated in herbs, fresh local garlic, and a mouth-tingling zhoug aioli

Harvest Bounty Brussels (v, gf) 14

oven roasted and finished with a balsamic glaze and golden crispy shallots

Ranch Collaboration Kafta (gf) 18

DD Ranch beef and North 44 Ranch lamb meatballs spiced with cinnamon, allspice, cardamom, parsley and pine nuts, served with a cooling cucumber yogurt salad and green tahini sauce

Moroccan Spiced Carrots (v, gf) 12

oven roasted carrots spiced with warm cumin, aleppo and thyme, and finished with a sweet tahini drizzle

from the garden

vegan cheese +2 · grilled chicken breast +6
grilled sockeye salmon +14 · grilled sirloin steak +12

Groundworks Greens Salad (va, gf) half size · 6 full size · 12

Groundworks Organics greens dressed with carrot vinaigrette, pickled radish, shaved carrot, red onion, goat cheese, and toasted pepitas

Orchard Chop Salad (va, gf) 14

Boundless Farms cabbage, hearty kale, crisp oregon apple, golden raisins, and aged gouda tossed in a maple dijon dressing and topped with toasted almonds

Winter Squash Panzanella (v) 15

roasted winter squash, caramelized shallots, celery, kale, toasted sourdough, and fresh herbs, dressed in a balsamic vinaigrette and crowned with pomegranate seeds

Flame & Field Steak Salad (gf) 24

six-ounce local sirloin and winter radicchio tossed with charred pepper romesco dressing, Rogue Creamery blue cheese, blistered cherry tomatoes, toasted breadcrumbs, and red onion

farm-fresh entrees

vegan cheese +2 • sub gluten-free penne noodles +2
grilled chicken breast +6 • grilled sockeye salmon +14
DD Ranch sausage +4 • grilled steak +12

Soulful Fresh Pasta (va) 28

house-made fresh pappardelle served with smoked mushroom ragu and dusted with shaved manchego

Ghormeh Sabzi Lamb Stew (gf) 34

a persian-inspired, herbaceous stew of North 44 Ranch lamb, red kidney beans, leeks, parsley, and pomegranate seeds, served with cucumber yogurt mint salad and basmati rice

Pecan Grove Salmon (gf) 32

Bristol Bay sockeye salmon crusted in pecans and oven roasted, served with local Boundless Farmstead parsnip puree, sauteed green beans and a Broken Top bourbon glaze

Well Rooted Squash Penne (gfa) 24

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

High Desert Rib Eye (gf) 45

fresh local beef char grilled to perfection, served with roasted fingerlings on a horseradish cream sauce, sauteed green beans, and roasted garlic herb butter featuring Deschutes Garlic

steak ala carte \$30 • add chimichurri +2

handcrafted 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 • salami +4 • BBQ chicken +6
BBQ gourmet mushrooms +4

Pizza Picante (gfa) 22

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

Garden Goodness Pizza (va, gfa) 24

parsnip crema, provolone and mozzarella cheeses, mushrooms, artichoke hearts, broccoli, and red onion, drizzled with a vibrant romesco sauce

Golden Curry Pizza (va, gfa) 24

curried squash purée, sauteed spinach with garlic, Well Rooted Produce delicata, provolone, mozzarella and feta cheeses, finished with a honey sumac drizzle

Root to Ranch Pizza (gfa) 26

parsnip crema, goat, provolone, and mozzarella cheeses, sliced potato, charred leek and DD Ranch pork sausage, topped with fresh arugula and cracked pepper

South by Southwest Pizza (va, gfa) 26

housemade barbeque sauce, grilled chicken, smoky gouda, fresh mozzarella, red onion, and fresh cilantro - make it vegetarian by substituting bbq gourmet mushrooms

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!