



TAPAS & BAR MENU

ENTREES

TERRA BURGER

Our 6oz patty of short rib & ground chuck, char-grilled to perfection & topped with a thick slice of sharp California cheddar cheese, house-made pickled cucumber ribbons, arugula, fresh tomato & battered onions with a sweet-spicy brown mustard aioli. Served on a brioche bun with freshly fried potato chips.

18

LAGUNA BURGER (V)

A savory 6oz vegan patty made with whole grains, quinoa, chia seeds & dried apple topped with arugula, fresh tomato, caramelized onions & green goddess dressing. Served on a vegan whole wheat bun with fresh house potato chips.

16

ROASTED VEGGIE & HOUSE-MADE HUMMUS BOARD (V)

An assortment of seasonal herb roasted veggies nestled on a bed of seasoned lentils with house-made garlic hummus & warm flatbread.

14

CHARCUTERIE & CHEESE BOARD FOR SHARING

Local & imported artisan meats and cheeses served with mixed olive-garlic medley, roasted tomatoes & fresh fruit w/crusty baguette and artisanal olive oil.

26

ISLAND AHI MACADAMIA POKE NACHOS

Sustainably sourced yellowfin ahi tuna diced large and tossed in a soy-ponzu citrus sauce w/sweet onion & sesame oil over crispy wontons and topped with avocado, cucumber, cilantro, pickled ginger, toasted macadamia nuts, nori & a sriracha cream sauce.

20

FLANK STEAK & SMOKED BLEU FLATBREAD

Juicy thinly sliced flank steak with smoked bleu cheese, caramelized onion, figs & thyme on a crispy flatbread & topped with fresh arugula & a balsamic drizzle.

18

AVOCADO, RANCHERO CHEESE & PABLANO FLATBREAD

Thin sliced avocado, ranchero cheese & roasted pablano peppers on a crispy flatbread & topped with fresh arugula, radish, peptitas & garlic, turmeric and coriander olive oil.

Served with a side of pineapple & pickled ginger salsa.

18

CRAFT COCKTAILS

15

BOULEVARDIER

Bourbon, Sweet Vermouth, Campari

NEGRONI

Gin, Campari, Sweet Vermouth

LAST WORD

Gin, Green Chartreuse, Lime Juice, Maraschino Liqueur

TITO'S MOSCOW MULE

Vodka, Ginger Beer, Lime Juice

SIDECAR

Cognac, Cointeau, Lemon Juice

VESPER MARTINI

Vodka, Gin, Lillet Blanc

TERRA MAI TAI

Jamaican Rum, Orange Curacao, Orgeat Syrup, Lime Juice

OLD FASHIONED

Whiskey, Simple Syrup, Bitters, Orange Bitters

RED HEAD MARGARITA

Tequila, Lime Juice, Simple Syrup, Triple Sec, Pinot Noir Float

DRINKS

Waiwera Bottled Water Still or Sparkling Liter 7.5
Bottle of Coca Cola or Sprite 4.5
Bottle of Diet Coke 3.75
Bottle of Iced Tea or Lemonade 4.5

HOUSE WINE BY THE GLASS

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot
8.5

DRAFT BEER

Kona Big Wave
Stella
Laguna Beach Beer
Greeter Pale Ale
10

BOTTLED CIDER

Pear or Pineapple 10

SPIRITS

Margarita or Titos Martini 10

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Full Bar Available

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Specialty wines on the back