Harry Heeder
Chef de Cuisine
Morgan Patton
Sous Chef

STARTERS

Tribblewood Tarte - Walnut Pastry Layered with Goat Cheese & Caramelized Onions, Topped with Frisee Salad & Anchula Chile Sauce . 15.95

Shrimp Fritters with Chipotle Chile, Lightly Deep Fried & served on a Tomatillo Sauce . 7.25

Garlic Custard with Warm Salsa Vinagretta & Herbed Hazelnuts . 8.75

Veal Prawns Stuffed with Goat Cheese, Deep Fried and served on Hot Basil Slaw . 8.75

Seared Achocho Glazed Ale, Served Rare, Thinly Sliced & served with Chile Oil & Jicama Slaw . 8.25

Grilled Portobello Mushroom on a Red Chile Corn Cake with Mignona Greens, Spiced Pancac & Smoked Pepper Oil . 8.25

Marinated & Grilled Chicken Quesadilla with Roasted Poblanos Chiles, Red Onions & Goat Cheese . 7.45

SOUPS & SALADS

Black Bean & Roasted Corn Soup Garnished with Scallions, Roasted Corn & Chipotle Creme . 15.25

Jennifer's Specialty Tortilla Soup . 5.25

Mixed Greens, Garlic Croutons, Cilantro Dressing . 5.25

Southwestern Whole Leaf Cilantro Salad with Red Chile Croutons . 7.75

with Grilled Chicken Breast . 8.95

Crispy Breaded Calamari on Baby Greens with Avocado, Tomato, Red Onion, Diced Frico & Horseradish-Tasso Creme with Papaya-Tequila Dressing . 7.95

Spinach Salad with Grilled Jicama, Roasted Red Bell Peppers, Cherry Tomatoes, Dried Apricots, Arugula Cheese & Terra Cotta Vinagretta . 8.75

Grilled Shrimp Tostadas with Black Beans, Greens, Red Onion, Tomate, Avocado, Pico De Gallo, Orange-Chipotle Dressing & Cilantro-Lime Creme . 12.95

SMALL PLATES & PASTA

Sauteed Rock Shrimp Cakes served on Wilted Spinach with Red Chile Vinagretta & Tomato-Tomatillo Salsa . 11.95

Confetti Duck Empanadas with Wild Mushrooms, Poblanos & Jack Cheese with a Red Pepper Aioli . 12.95

Grilled Chicken Banh Mi with Chile Raos, Piximex & Basil in a Light Red Wine Creme Sauce . 12.95

Penne Pasta with Chipotle Marinara Sauce & Vegetable Melange, Peppers & Asiago Cheese . 12.95

Chipotle Seafood Raviolis in a Savory Broth of Sun-Dried Tomatoes, Lemon Zest & Chilantro with Black Bean Salsa . 13.75

SIGNATURE PLATES

Char-Grilled Bone-in Lamb Steak with Mint-Chipotle Butter on Open Range Black Beans . 119.95

Large Prawns Stuffed with Herb Goat Cheese on a Southwestern Tomato Coulis . 10.75

Red Chile Flog Eye with BlackJack Male, Jicama Horseradish Slaw & White Cheddar Chipotle Whipped Potatoes . 21.50

Chile Rellenos Platter -One Chicken & One Shrimp Stuffed Poblano Chile on Red Pepper Chipotle Sauce, served with Black Beans . 15.95

Chile Roasted Mac 'n Cheese Breast with Chipotle Sauce on a Potato-Horseradish Pancake & Carrot Jicama Salad . 15.95

Parm Loin Stuffed with Wild Mushrooms, Spinach, Peinanes, Asiago Cheese & served with Red Chile Sauce & Sun-Dried Tomato Salad . 17.50

Grilled Veal Chop with Wild Mushroom-Pickly Pear Sauce & Sun-Dried Tomato Whipped Potatoes & Vegetables . 22.95

Tortilla Grilled Chicken Breasts with Roasted Garlic & Goat Cheese Sauce with Orza Pasta & Black Bean Salsa . 15.75

Grilled Double Chicken Breast with Achiote Chile Glaze on Mole Verde, White Cheddar Chipotle Whipped Potatoes . 18.25

Vegetable Platter of Red Chile Corn Cake, Grilled Chayote Squash, Portobello Mushroom, Smoked Tomato Conchos & Sweet Corn Releno . 14.95

Grilled Salmon Filet on a Yellow Mole Sauce with a Shrimp Tamale . 17.95

This Evenings Special . M.P.

PIZZAS FROM THE WOOD BURNING OVEN

Rock Shrimp, Poblanos & Tomato, Mushrooms, Tamarind Sauce & Jalapeno Chiles . 12.75

Goat Cheese, Caramelized Onions, Sun-Dried Tomatoes, Cilantro Pesto & Smoked Mozzarella . 11.75

Melange of Freshly Grilled Vegetables with Herb Poblanos, Roasted Garlic & Caisar Sauce . 10.95

Grilled Chicken with Rosemary, Feta Cheese, Black Olives, Roasted Garlic & Red Chiles . 11.25

Your Choice - Pepperoni, Black Olives, Peppers, Tomatoes, Mushrooms (Onion or Rock Shrimp extra) . 11.75

SANDWICHES (Choice of Fries, Orzo, Black Bean or Marinated Mushrooms)

Grilled Eggplant, Portobello Mushrooms, Red Bell Peppers, Basil & Tomatoes on Foccacia with Herb Goat Cheese . 17.25

Chicken Breast with Malted Jarbych & Salsa Mayemaise . 7.95

Roast Beef on Rye with Caramelized Onions, Roasted Potatoes & Melted White Cheddar with Horseradish Sauce, Lettuce & Tomate, Jalapeno Pickle . 8.75

Sriracha Burger on Onion-Basil Roll or French Bread . 7.95

Grilled Salmon BLT Sandwich on Onion-Basil Roll with Lime Chipotle Sauce . 7.95

We Accept Major Credit Cards, In-State Checks with Bank Guarantee Card, & Cash .

10% Gratuity Added to Parties of 6 & More

In Tucson, Please Visit

Individual Man

10% Discount

Tohono Chul Tea Room

Cafe Terra Cotta

DESSERTS

Winter Tulfpo Filled with White Chocolate Ice Cream & Served with Warm Fruits . 15.25

Roasted Caramel Tart - Layers of Spice Cake, Caramel Walnut Filling & Spiced Buttercream . 9.75

Chocolate Mousse Pie . 9.75

Caramelized Apple Donutella with Cinnamon Ice Cream . 9.25

Harlequin Tart - Glazed Chocolate Cake Layered with White Chocolate Mousse & Grand Marnier . 9.50

Chocolate Ripple with Hazelnut Mousse & Raspberry Sauce . 9.75

Crema Brulee (Today's Flavor) with Biscotti . 5.25

BEVERAGES

Coffee - Fresh Roasted from Tostone Roasters .

Lemonade or Pickle Pear Lemonade .

Espresso .

Tea (faint Sparkling Mineral Water) (330ml) .

Salt Still Water (500ml) .

Cappuccino, Cafe Latte, Iced Mocha Latte .

Coke, Diet Coke, Sprite, Ginger Ale, Milk,ベンケィテックス .

BEERS & SPECIALTY DRINKS

Sierra Nevada Pale Ale on Tap, Hooch & Beck Non-Alcoholic Beer .

Dos Equis Amber, Amstel Light .

Penne's Wicked Ale, Red Tale Ale .

Planer Uqkkiet, Modelo Especial .

Samuel Smith John Brown .

Margaritas with Fresh Squeezed Lime Juice & Jose Cuervo Gold .

Our Own "Picky Pear" Margarita (pickly pear syrup & recipe available at take-out) .

Our Famous "Scottsdale" Margarita with Patron Tequila & Cointreau (pickly pear add .50) .

Arizona Sunray (Full Custom Wine Cooler made with Studio Black Music Wine) .

110 In the Shade (Iced Beer with Jalapeno Vodka) .

WINE BY THE GLASS (By Glass)

(Vintage Subject to Change Available by bottle @ 4 glasses, except for Opus One @ 100.00/bottle)

WHITE

Kendell-Jackson "Vintners Reserve" 1999 California .

Gewurztraminer "Crame" Chardonnay 1999 Sonoma .

Simi Chardonnay "Sonoma/Mendocino" .


DeLorac "Russian River" Chardonnay 9 95 Sonoma .


Singh Hill Fume Blanc 94 Napa .

Anapampa Chardonnay 95 Central Coast .

Joseph Phelps Chardonnay 94 Sonoma/Mendocino .

RED

(Vintages from light & fruity to full bodied & spicy)

Erath "Vintage Select" Pinot Noir 94 Willamette, Oregon .

Hogue Merlot 94 Columbia Valley, Washington .

Newton Merlot 94 Sonoma County .

Opus One 93 Napa (not glass pour) .

Raymond "Reserve" Cabernet Sauvignon 94 .

Lytton Springs "Zinfandel" 94 Sonoma (Always one of California's best Zinfalnds) .

Smith & Hook Cabernet 93 Santa Maria (A wonderful Cabernet with lots of fruit and soft tanins) .

Caymus Cabernet, 95 Napa White Prize-Sparkling 1988 (Cellar wine) .

SPARKLING WINES

Domaine Chandon Blanc de Noirs California . 15.95

CAFE TERRA COTTA "MERCHANDISE"

"Contemporary Southwest The Cafe Terra Cotta Cookbook", autographed by Owner/Chef Donna Nordin .

Southwest Taste Cookbook .

Cafe Terra Cotta T-Shirts .

Cafe Terra Cotta Coffee Mugs .

Fiesto Pots (with or without Cassick) .

Cafe Terra Cotta Spices, Beans, & Rises (Take Home a Taste of Cafe Terra Cotta) .

Try our Private Label Chardonnay, Sauvignon Blanc, White Zinfandel & Cabernet Produced and Bottled for Cafe Terra Cotta by Raymond Vineyards and Callas, Napa Valley, California. Available by the Glass (4.75) or Bottle (11.00).

Cafe Terra Cotta is Smoke Free Except for the Patio. No Cigars & Pipes Please!

Cafe Terra Cotta's spice, bean and rice packages are available at the front counter. Overflowing with flavor, they are easy to use and a delight to taste. Our Ole Mole is amazing simple to make, but has the complex flavors you expect in a mole. The Green Chile Salsa is a winner either as a salsa or a cream cheese spread. The Guacamole mix is unbeatable. Take some home today.

Prepared by

Jana Heeder
Staff Writer
## Progressive Wine List

### Sparkling Wines
- **Veuve Clicquot Ponsardin Demi Sec NV France (375ml)**: 26.00
- **Domaine Chandon "Blanc de Noirs" NV California**: 25.00
- **Iron Horse Brut Rosé '88 Sonoma**: 68.00
- **Veuve Clicquot Brut "Yellow Label" NV France**: 59.00

### White Wines - Lightly Sweet to Almost Dry
- **Gundlach Bundschu Gewurztraminer '95**: 17.00
- **Chateau St. Jean Johannisberg Riesling '95 Sonoma**: 21.00
- **Kunde Vignier '95 Sonoma (A wonderful floral wine) (Wine Spectator's #1 wine of the year)**: 26.00

### White Wines - Dry, Light & Medium Bodied
- **Ferrari-Carano Fume Blanc '95 Napa**: 126.00
- **Frog's Leap Sauvignon Blanc '95 Napa**: 24.00
- **Silverado Sauvignon Blanc '95 Napa**: 20.00
- **Clos du Bois "Caliceira" Chardonnay '95 Napa**: 32.00
- **Chateau Pottole "Mt. Veeder VGS" Chardonnay '91 Napa**: 24.00
- **Hess Collection Chardonnay '94 Napa**: 32.00
- **Sonoma-Cutrer "Russian River" Chardonnay '94 Sonoma**: 32.00
- **Kendall-Jackson "Comelet" Chardonnay '95 Lake County**: 26.00

### White Wines - Full Bodied
- **Duckhorn Sauvignon Blanc '95 Napa**: 127.00
- **Byron Chardonnay '94 Santa Barbara**: 30.00
- **Chateau St. Jean "Belle Terre" Chardonnay '95 Alexander Valley**: 36.00
- **Domaines Montcans Creek Chardonnay '94 Sonoma**: 42.00
- **Au Bon Climat "Reserve Talty" Chardonnay '93 Arroyo Grande Valley**: 48.00
- **Ferrari-Carano Chardonnay '94 Alexander Valley (Rated over "90" in the Wine Spectator)**: 42.00
- **Chalk Hill Chardonnay '94 Chalk Hill Sonoma (Wine Spectator's #3 wine of the year)**: 36.00
- **Newton Chardonnay '95 Napa**: 40.00
- **Oakville Ranch "Vista Vineyards" Chardonnay '94 Napa**: 33.00
- **Shafer "Red Shoulder Ranch" Chardonnay '95 Napa**: 50.00
- **Far Niente Chardonnay '94 Napa**: 48.00
- **Grgich Hills Chardonnay '94 Napa**: 49.00
- **Mer & Soleil Chardonnay '94 Central Coast (Chuck Wagner of Caymus' fame own Chardonnay)**: 52.00
- **Kistler Chardonnay '94 Sonoma (Always one of California's top rated Chardonnays)**: 52.00

### Red Wines - Light & Fruity
- **Jade Mountain "La Provencez" '92 California (Syrah/Mauverdre)**: 132.00
- **Bonny Doon "Le Cigare Volant" '94 California**: 38.00
- **Erath "Twenty-Fifth Anniversary" Pinot Noir '94 Willamette Valley Oregon (Cherry and current notes...elegant finish)**: 44.00
- **Robert Mondavi Pinot Noir '94 Carneros**: 36.00
- **Byron "Reserve" Pinot Noir '92 Santa Barbara**: 36.00

### Red Wines - Full Bodied, Fruity and or Spicy
- **Cuvaison Merlot '94 Napa**: 142.00
- **Francis Ford Coppola Cabernet Franc '94 Napa**: 31.00
- **Chateau St. Jean "Cinq Cepages" Cabernet Sauvignon '93 Sonoma (Wine Spectator's #88 wine)**: 38.00
- **Swanson Syrah '92 Napa**: 40.00
- **Duckhorn Merlot '94 Napa**: 48.00
- **Bonny Doon "Cardinal Zin" Zinfandel '95 Santa Cruz (It would be a "Zin" not to try this)**: 26.00
- **Robert Mondavi Zinfandel '94 Napa (Wine Spectator's #93 wine of the year)**: 28.00
- **Ridge "Piling "94 Sonoma (Zinfandel's don't get much better than this one)**: 38.00
- **Kenwood "Artist Series" Cabernet Sauvignon '88, '90 Sonoma**: 58.00
- **Kunde "Century Vines" Zinfandel '94 Sonoma**: 28.00
- **Robert Pepi "Two Heart Canopy" Sangiovese '94 Napa**: 36.00
- **Goth Cabernet Sauvignon '93 Napa**: 32.00
- **Simi Cabernet Sauvignon '93 Sonoma**: 27.00

### Red Wines - Really BIG!!!
- **Langtry Meritage '90 Lake County**: 158.00
- **Duckhorn "Howell Mountain" Meritage '92 (61% Merlot, 30% Cabernet Sauvignon, 9% Cabernet Franc)**: 48.00
- **Joseph Phelps "Insignia" Meritage '90, '90, '91, '92 Napa**: 85.00
- **Berger "Howell Mountain" Merlot '93 (one of the best Merlots - limited availability)**: 55.00
- **Fremont Abbey "Bascha" Cabernet Sauvignon '79 Napa**: 135.00
- **Stag’s Leap Winery Syrah '93 Napa**: 38.00
- **Robert Craig Cabernet Sauvignon '93 Napa**: 46.00
- **Silver Oak Cabernet Sauvignon '92 Alexander Valley**: 85.00
- **Robert Mondavi "Oakville District" Cabernet Sauvignon '93 Napa**: 44.00
- **Joseph Phelps "Estate Vineyard" Cabernet Sauvignon '88 Napa (One of Napa's most famous vineyards - last vintage from Joseph Phelps)**: 85.00
- **Shafer "Hillside Select" Cabernet Sauvignon '83, '90 Napa**: 52.00
- **Berger "Private Reserve" Cabernet Sauvignon '92 Napa (Very highly rated-95!!)**: 95.00
- **Caymus "Special Select" Cabernet Sauvignon '91, '92 Napa '91 was 1994 "Wine of the Year"**: 195.00
- **Robert Mondavi "Reserve" Cabernet Sauvignon '92 Napa**: 90.00
- **2D "Reserve" '93 Napa (Big, but elegant)**: 65.00
- **Dunn Vineyards "Howard Mountain" or "Napa" Cabernet Sauvignon '89**: 80.00

Vintages may change without notice. Please check with server. (Arizona law allows customers to take partially filled corked bottles home.

*Please ask your server to see our "RESERVE" List*