



*Cafe*  
TERRA COTTA  
TUCSON ■ SCOTTSDALE

© Lawrence W. Lee



Terra Cotta Brave



*Donna Nordin*  
Chef/Proprietor

*Donald Luria*  
Proprietor

*Christopher T. White*  
Executive Chef



Harry Heeder  
Chef de Cuisine

Morgan Patton  
Sous Chef

STARTERS

Tumbleweed Tarte- Walnut Pastry Layered with Goat Cheese & Caramelized Onions, Topped with Frisee Salad & Anaheim Chile Sauce . . . . .	\$5.95
Shrimp Flautas with Chipotle Chile, Lightly Deep Fried & served on a Tomatillo Sauce . . . . .	7.25
Garlic Custard with Warm Salsa Vinaigrette & Herbed Hazelnuts . . . . .	6.75
Veal Wrapped Prawns Stuffed with Goat Cheese, Deep Fried and served on Hot Basil Slaw. . . . .	8.75
Seared Achiote Glazed Ahi, Served Rare, Thinly Sliced & served with Chile Oil & Jicama Slaw . . . . .	8.25
Grilled Portabello Mushroom on a Red Chile Corn Cake with Mizuna Greens, Spiced Pecans & Smoked Red Pepper Oil . . . . .	6.25
Marinated & Grilled Chicken Quesadilla with Roasted Poblano Chiles, Red Onions & Goat Cheese . . . . .	7.45

SOUPS & SALADS

Black Bean & Roasted Corn Soup Garnished with Scallions, Roasted Corn & Chipotle Crema . . . . .	\$5.50
Jennifer's Spicy Tortilla Soup . . . . .	5.25
Mixed Greens, Garlic Croutons, Citronette Dressing . . . . .	5.25
Southwestern Whole Leaf Caesar Salad with Red Chile Croutons . . . . .	7.25
with Grilled Chicken Breast . . . . .	8.95
Crispy Breaded Calamari on Baby Greens with Avocado, Tomato, Red Onion, Queso Fresco & Horseradish-Tabasco Crema with Papaya-Tequila Dressing . . . . .	7.95
Spinach Salad with Grilled Jicama, Roasted Red Bell Peppers, Cherry Tomatoes, Dried Apricots, Anejo Cheese & Terra Cotta Vinaigrette . . . . .	6.75
Grilled Shrimp Tostada with Black Beans, Greens, Red Onion, Tomato, Avocado, Pico de Gallo, Orange-Chipotle Dressing & Cilantro-Lime Crema . . . . .	12.95

SMALL PLATES & PASTA

Sauteed Rock Shrimp Cakes served on Wilted Spinach with Red Chile Vinaigrette & Tomato-Tomatillo Salsa . . . . .	\$11.95
Confit Duck Enchiladas with Wild Mushrooms, Poblanos & Jack Cheese with a Red Pepper Aioli . . . . .	12.95
Grilled Chicken Bucatini Pasta with Chile Rajas, Pinenuts & Basil in a Light White Wine Cream Sauce . . . . .	12.95
Penne Pasta with Chipotle Marinara Sauce & Vegetable Melange, Pinenuts & Asiago Cheese . . . . .	12.95
Chipotle Seafood Raviolis in a Savory Broth of Sun-Dried Tomatoes, Lemon Zest & Cilantro with Black Bean Salsa . . . . .	13.75

SIGNATURE PLATES

Char-Grilled Bone-in Lamb Steak with Mint-Cilantro Butter on Open Range Black Beans . . . . .	\$18.95
Large Prawns Stuffed with Herbed Goat Cheese on a Southwestern Tomato Coulis . . . . .	16.75
Red Chile Rib Eye with Blackjack Mole, Jicama Horseradish Slaw & White Cheddar-Chipotle Whipped Potatoes . . . . .	21.50
Chile Relleno Platter - One Chicken & One Shrimp Stuffed Poblano Chile on Red Pepper Chipotle Sauce, served with Black Beans . . . . .	15.95
Chile Roasted Muscovy Duck Breast with Chipotle Sauce on a Potato-Horseradish Pancake & Carrot Jicama Salad . . . . .	16.95
Pork Loin Stuffed with Wild Mushrooms, Spinach, Pinenuts, Asiago Cheese & served with Red Chile Sauce & Sun-Dried Tomatoes Potatoes . . . . .	17.50
Grilled Veal Chop with Wild Mushroom-Prickly Pear Sauce & Sun-Dried Tomato Whipped Potatoes & Vegetables . . . . .	22.95
Tortilla Crusted Chicken Breasts with Roasted Garlic & Goat Cheese Sauce with Orzo Pasta & Black Bean Salsa . . . . .	15.75
Grilled Double Chicken Breast with Achiote Sherry Glaze on Mole Verde, White Cheddar-Chipotle Whipped Potatoes . . . . .	16.25
Vegetable Platter of Red Chile Corn Cake, Grilled Chayote Squash, Portabello Mushroom, Smoked Tomato Couscous and Sweet Corn Relleno . . . . .	14.95
Grilled Salmon Filet on a Yellow Mole Sauce with a Shrimp Tamale . . . . .	17.95
This Evening's Seafood . . . . .	M.P.

PIZZAS FROM THE WOOD BURNING OVEN

Rock Shrimp, Herbed Mozzarella, Smoked Gouda, Tomatoes, 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 Herbed Mozzarella, Roasted Garlic & Caesar 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, Onions (Chicken or Rock Shrimp extra) . . . . .	11.75

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

Grilled Eggplant, Portabello Mushrooms, Red Bell Peppers, Basil & Tomatoes on Focaccia with Herbed Goat Cheese . . . . .	\$7.25
Chicken Breast with Melted Jarlsberg & Salsa Mayonnaise . . . . .	7.95
Roast Beef on Rye with Caramelized Onions, Roasted Poblanos & Melted White Cheddar with Horseradish Sauce, Lettuce & Tomato, Jalapeno Pickle . . . . .	8.25
Sirloin 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  
18% Gratuity Added to Parties of 6 & More

In Tucson, Please Visit

Individual Man

Tohono Chul Tea Room

Cafe Terra Cotta

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DESSERTS

Winter Tulipe Filled with White Chocolate Ice Cream & Served with Warm Fruits . . . . .	\$5.25
Roasted Caramel Torte - Layers of Spice Cake, Caramel Walnut Filling & Spiced Buttercream . . . . .	5.75
Chocolate Mousse Pie . . . . .	5.75
Caramelized Apple Quesadilla with Cinnamon Ice Cream . . . . .	5.25
Harlequin Torte - Glazed Chocolate Cake Layered with White Chocolate Mousse & Grand Marnier . . . . .	5.50
Chocolate Relleno with Hazelnut Mousse & Raspberry Sauce . . . . .	5.75
Crepe Brulee (Today's Flavors) with Biscotti . . . . .	5.25

BEVERAGES

Coffee- Fresh Roasted from Tostino Roasters . . . . .	\$1.75
Lemonade or Prickly Pear Lemonade . . . . .	1.75 / 2.00
Espresso . . . . .	2.25
Ty'nant Sparkling Mineral Water (330ml) . . . . .	2.25
Sole Still Water (330ml) . . . . .	2.00
Cappuccino, Cafe Latte, Iced Mocha Latte . . . . .	2.75
Coke, Diet Coke, Sprite, Ginger Ale, Milk, Bencheley Teas . . . . .	1.25

BEERS & SPECIALTY DRINKS

Sierra Nevada Pale Ale on Tap, Haake Beck Non-Alcoholic Beer . . . . .	\$2.75
Dos Equis Amber, Amstel Light . . . . .	3.00
Pete's Wicked Ale, Red Tale Ale . . . . .	3.50
Pilsner Urquell, Modelo Especial . . . . .	3.50
Samuel Smith Nut Brown Ale . . . . .	4.00
Margaritas with Fresh Squeezed Lime Juice & Jose Cuervo Gold . . . . .	5.00
Our Own "Prickly Pear" Margarita (prickly pear syrup & recipe available at take-out) . . . . .	5.50
Our Famous "Scottsdale" Margarita with Patron Tequila & Cointreau (prickly pear add .50) . . . . .	7.75
Arizona Sunset (Our Custom Wine Cooler made with Quady Black Muscat Wine) . . . . .	4.00
110 In the Shade (Iced Beer with Jalapeno Vodka) . . . . .	4.50

WINE BY THE GLASS (6oz pour)

(Vintage Subject to Change- Available by bottle @ 4x Glass \$, except for Opus One @ \$100.00/bottle)

WHITE (listed from off dry to dry to full bodied)

Kendall-Jackson "Vintners Reserve" Johannisberg Riesling '96 California . . . . .	\$6.00
Sonoma Cutrer "Cutrer" Chardonnay '94 Sonoma . . . . .	8.50
Simi Chardonnay '94 Sonoma/Mendocino . . . . .	5.75
Murphy-Goode "Reserve" Fume Blanc '95 Sonoma-Alexander Valley . . . . .	6.50
DeLoach "Russian River" Chardonnay '95 Sonoma . . . . .	7.00
Caymus "Conundrum" Proprietary White '95 California . . . . .	7.50
Grgich Hills Fume Blanc '94 Napa . . . . .	7.00
Anapamu Chardonnay '95 Central Coast . . . . .	6.25
Joseph Phelps Chardonnay '94 Sonoma/Mendocino . . . . .	6.00

RED (listed from light & fruity to full bodied & spicy)

Erath "Vintage Select" Pinot Noir '94 Willamette, Oregon . . . . .	\$7.00
Hogue Merlot '94 Columbia Valley, Washington . . . . .	6.50
Newton Merlot '94 Sonoma County . . . . .	7.50
Opus One '93 Napa (4oz glass pour) . . . . .	15.00
Raymond "Reserve" Cabernet Sauvignon '94 . . . . .	7.25
Lytton Springs Zinfandel '94 Sonoma (Always one of California's best Zinfandels) . . . . .	7.50
Smith & Hook Cabernet '93 Santa Maria (A wonderful Cabernet with lots of fruit and soft tannins) . . . . .	6.25
Caymus Cabernet '93 Napa (Wine Spectator's # 88 wine of the year) . . . . .	8.75

SPARKLING WINES

Domaine Chandon Blanc de Noirs California . . . . .	\$5.50
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CAFE TERRA COTTA "MERCHANDISE"

"Contemporary Southwest- The Cafe Terra Cotta Cookbook", autographed by Owner/Chef Donna Nordin . . . . .	\$26.95
Southwest Taste Cookbook . . . . .	29.95
Cafe Terra Cotta T-Shirts . . . . .	12.95
Cafe Terra Cotta Coffee Mugs . . . . .	6.95
Fiesta Pots (with or without Cactus) . . . . .	M.P.
Cafe Terra Cotta Spices, Beans, & Rices (Take Home a Taste of Cafe Terra Cotta) . . . . .	2.50-4.95

Try Our Private Label Chardonnay, Sauvignon Blanc, White Zinfandel & Cabernet Produced and Bottled for Cafe Terra Cotta  
by Raymond Vineyards and Cellars, Napa Valley, California. Available by the Glass (\$4.75) or Bottle (\$19.00)

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

SPECIAL

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 amazingly 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.

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### Progressive Wine List

This is a format that categorizes wines by style and taste characteristics. Wines are listed from those that are lighter and fruitier to those that are heavier and fuller in body. Wines with similar characteristics are grouped together to assist you in trying something new.

#### SPARKLING WINES

Veuve Clicquot Ponsardin Demi Sec NV France (.375ml)	\$26.00
Domaine Chandon "Blanc de Noirs" NV California	25.00
Iron Horse Brut Rose '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 Viognier '95 Sonoma (a wonderful floral wine) (Wine Spectator's #94 wine of the year)	28.00

#### WHITE WINES-Dry, Light & Medium Bodied

Ferrari-Carano Fume Blanc '95 Napa	\$26.00
Frog's Leap Sauvignon Blanc '95 Napa	24.00
Silverado Sauvignon Blanc '95 Napa	20.00
Clos du Bois "Calcaire" Chardonnay '95 Napa	32.00
Chateau Potelle "Mt. Veeder VGS" Chardonnay '91 Napa	24.00
Hess Collection Chardonnay '94 Napa	30.00
Sonoma-Cutrer "Russian River" Chardonnay '94 Sonoma	32.00
Kendall-Jackson "Camelot" Chardonnay '95 Lake County	26.00

#### WHITE WINES- Full Bodied

Duckhorn Sauvignon Blanc '95 Napa	\$27.00
Byron Chardonnay '94 Santa Barbara	30.00
Chateau St. Jean "Belle Terre" Chardonnay '95 Alexander Valley	36.00
Mantanzas Creek Chardonnay '94 Sonoma	42.00
Au Bon Climat "Reserve Tally" Chardonnay '93 Arroyo Grande Valley	46.00
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 Provencale" '92 California (Syrah/Mouvredre)	\$32.00
Bonny Doon "Le Cigare Volant" '94 California	36.00
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	\$42.00
Francis Ford Coppola Cabernet Franc '94 Napa	31.00
Chateau St. Jean "Cinq Cepage" Cabernet Sauvignon '93 Sonoma (Wine Spectator's # 68 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 #63 wine of the year)	28.00
Ridge "Pagani Ranch" Zinfandel '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
Groth Cabernet Sauvignon '93 Napa	32.00
Simi Cabernet Sauvignon '93 Sonoma	27.00

#### RED WINES- Really BIG!!!

Langtry Meritage '90 Lake County	\$58.00
Duckhorn "Howell Mountain" Meritage '92 (61% Merlot, 30% Cabernet Sauvignon, 9% Cabernet Franc)	48.00
Joseph Phelps "Insignia" Meritage '89, '90, '91, '92 Napa	85.00
Beringer "Howell Mountain" Merlot '93 (one of the best Merlots - limited availability)	55.00
Freemark Abbey "Bosche" 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	65.00
Robert Mondavi "Oakville District" Cabernet Sauvignon '93 Napa	44.00
Joseph Phelps "Eisle Vineyard" Cabernet Sauvignon '89 Napa (One of Napa's most famous vineyards - last vintage from Joseph Phelps)	85.00
Shafer "Hillside Select" Cabernet Sauvignon '89, '90 Napa	52.00
Beringer "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
ZD "Reserve" '93 Napa (Big, but elegant)	65.00
Dunn Vineyards "Howell 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**