

# TERRA BLANCA

## VINEYARD GRILL

OPEN FRIDAY THROUGH SUNDAY FROM NOON TO 5PM

### ANTIPASTI EXTRA BREAD \$2

CAPRESE \$12

sliced tomato | fresh mozzarella | fresh basil | balsamic reduction

PAIR WITH THE 2017 ARCH TERRACE SAUVIGNON BLANC

BALSAMIC SOY WAGYU BEEF TIPS \$13

seared Wagyu beef tips | sweet soy balsamic glaze | cabbage slaw

PAIR WITH THE 2016 ARCH TERRACE MALBEC

ANTIPASTO \$17

salami | prosciutto | capicola | fresh mozzarella | gouda | olives

pan-fried crostini | grilled seasonal vegetables

PAIR WITH THE 2015 ARCH TERRACE TRIPLE THREAT

ROSEMARY SKEWERED PRAWNS \$16

large white prawns | grilled vegetables | sweet red pepper drizzle

PAIR WITH THE 2015 ARCH TERRACE MERLOT

ZUPPA BOWL - \$6 CUP - \$4

today's daily soup

ADD YOUR CHOICE OF SMALL SALAD \$6

### BRICK OVEN PIZZAS GLUTEN FREE ADD \$4 (HAND-TOSSED ONLY)

MARGHERITA HAND-TOSSED - \$16 | FLATBREAD - \$14

sliced tomatoes | fresh mozzarella | fresh basil | plum tomato sauce

PAIR WITH THE 2015 ARCH TERRACE TRIPLE THREAT

QUATTRO FORMAGGI HAND-TOSSED - \$16 | FLATBREAD - \$14

fresh mozzarella | gorgonzola | goat cheese

grana parmesan | garlic oil base

PAIR WITH THE 2014 SIGNATURE SERIES MERLOT

GIACOMO HAND-TOSSED - \$19 | FLATBREAD - \$16

bacon | capicola | prosciutto | pepperoni | fresh mozzarella

"triple threat" reduction | plum tomato sauce

PAIR WITH THE 2014 SIGNATURE SERIES BLOCK 8 SYRAH

TERRA BLANCA HAND-TOSSED - \$19 | FLATBREAD - \$16

Italian sausage | salami | mushrooms | arugula

fresh mozzarella | garlic oil base

PAIR WITH THE 2014 SIGNATURE SERIES BATHOLITH

### INSALATE ADD GRILLED CHICKEN \$5 ADD GRILLED PRAWNS \$6

INSALATA DI CASA \$12

mixed greens | cranraisins | walnuts | gorgonzola cheese

raspberry balsamic vinaigrette

PAIR WITH THE 2017 ARCH TERRACE RIESLING

CLASSIC CAESAR \$12

romaine hearts | rosemary croutons | shaved grana cheese

creamy housemade caesar dressing

PAIR WITH THE 2017 ARCH TERRACE CHARDONNAY

THE ONYX \$12

fresh arugula | shaved rainbow carrots | red beets | roasted hazelnuts

goat cheese | blood orange vinaigrette

PAIR WITH THE 2015 ONYX

### SECONDI GLUTEN FREE ADD \$4

GRILLED CHICKEN PANINI \$15

grilled rosemary chicken | red pepper mayo | crisp bacon

fresh tomato | smoked gouda | served with side of insalata di casa

PAIR WITH THE 2018 ARCH TERRACE ROSÉ

CABERNET BURGER \$15

fresh hand-pressed beef | smoked bacon | gorgonzola cheese aioli | spring

mix | cabernet sauce | brioche bun | served with side of insalata di casa

PAIR WITH THE 2014 SIGNATURE SERIES CABERNET SAUVIGNON

TERRA MARE \$18

Italian sausage | white prawns | penne pasta

tomato-cream sauce | fresh herbs

PAIR WITH THE 2016 ARCH TERRACE MALBEC

### DOLCE

CHEF'S CHOICE CREME BRULÉE \$8

chef's choice of seasonal creme brulee

COOKIES & CREAM \$8

fresh baked chocolate chip cookies

Oregon hazelnut & salted caramel ice cream

Menu Presented By: Terra Blanca Executive Chef Jim Vande Berg

*"The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness. Please be advised that food and/or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients in any of our food and/or ask for an ingredient to be removed from your meal if possible."*

## WHITE WINES

2016 SIGNATURE SERIES VRM GLASS \$10 | BOTTLE \$25

38% Viognier, 32% Roussanne, 30% Marsanne | Red Mountain

2017 ARCH TERRACE CHARDONNAY GLASS \$7 | BOTTLE \$18

100% Chardonnay | Red Mountain

2017 ARCH TERRACE RIESLING GLASS \$7 | BOTTLE \$18

100% Riesling | Columbia Valley

2017 ARCH TERRACE SAUVIGNON BLANC GLASS \$7 | BOTTLE \$18

100% Sauvignon Blanc | Yakima Valley

2018 ARCH TERRACE ROSÉ GLASS \$7 | BOTTLE \$18

64% Sangiovese, 36% Cabernet Franc | Red Mountain

## DESSERT WINES

2005 RESERVE CHENIN BLANC ICE WINE GLASS \$18 | BOTTLE \$48

100% Chenin Blanc | Yakima Valley

2005 RESERVE RIESLING ICE WINE GLASS \$18 | BOTTLE \$48

100% Riesling | Yakima Valley

2007 SIGNATURE SERIES FORTE SYRAH GLASS \$15 | BOTTLE \$40

100% Syrah (vintage Port made from Syrah) | Red Mountain

2016 ARCH TERRACE LATE HARVEST RIESLING GLASS \$7 | BOTTLE \$18

100% Riesling | Yakima Valley

## LOCAL BREWS

PARADISE CREEK POKERFACE BLONDE \$5

Blonde Ale | 22 IBU | Pullman, WA

WHITE BLUFFS STOUT \$5

Stout | 36 IBU | Richland, WA

WHITE BLUFFS NECTAR OF THE GODS \$5

IPA | 70 IBU | Richland, WA

## BY THE BOTTLE

ALASKAN AMBER \$5 COORS LIGHT \$5

BLUE MOON \$5 ICE HARBOR IPA \$5

BUD LIGHT \$5

## RED WINES

2014 SIGNATURE SERIES BATHOLITH GLASS \$15 | BOTTLE \$42

53% Merlot, 42% Cabernet Sauvignon, 5% Syrah | Red Mountain

2014 SIGNATURE SERIES CABERNET FRANC GLASS \$15 | BOTTLE \$42

100% Cabernet Franc | Red Mountain

2014 SIGNATURE SERIES CABERNET GLASS \$15 | BOTTLE \$48

100% Cabernet Sauvignon | Red Mountain

2014 SIGNATURE SERIES BLOCK 8 SYRAH GLASS \$15 | BOTTLE \$48

98% Syrah, 2% Viognier (co-fermented) | Red Mountain

2014 SIGNATURE SERIES MERLOT GLASS \$15 | BOTTLE \$42

100% Merlot | Red Mountain

2014 SIGNATURE SERIES PETIT VERDOT GLASS \$15 | BOTTLE \$45

100% Petit Verdot | Red Mountain

2015 ARCH TERRACE CABERNET FRANC GLASS \$10 | BOTTLE \$28

100% Cabernet Franc | Red Mountain

2015 ARCH TERRACE CABERNET SAUVIGNON GLASS \$9 | BOTTLE \$25

96% Cabernet Sauvignon | 4% Merlot | Red Mountain

2015 ARCH TERRACE MERLOT GLASS \$10 | BOTTLE \$25

96% Merlot, 4% Cabernet Sauvignon | Red Mountain

2015 ARCH TERRACE SYRAH GLASS \$10 | BOTTLE \$25

99% Syrah, 1% Viognier | Red Mountain

2015 ARCH TERRACE TRIPLE THREAT GLASS \$10 | BOTTLE \$25

57% Cabernet, 24% Syrah, 19% Merlot | Red Mountain

2015 ONYX GLASS \$19 | BOTTLE \$65

65% Cabernet, 28% Merlot, 3% Petit Verdot, 3% Cabernet Franc, 1% Malbec

Red Mountain

2016 ARCH TERRACE MALBEC GLASS \$10 | BOTTLE \$28

100% Malbec | Red Mountain

## SODAS & MORE

ASSORTED FOUNTAIN DRINKS \$3

LEMONADE \$3

UNSWEETENED ICED TEA \$3

COFFEE \$8

"Treasure Valley" Inca Roast served in a french press