

**TAPAS**

PERFECT FOR SHARING

GARLIC HUMMUS - \$7.99  
SPANISH ROMESCO SAUCE, GRILLED PITA BREAD, OLIVE OIL AND PARSLEY

ROASTED GARLIC CAPRESE FLATBREAD - \$10.99  
THIN CRUST PIZZA DOUGH, HERB-INFUSED OLIVE OIL, SLICED TOMATOES, FRESH MOZZARELLA, BALSAMIC AND FRESH BASIL

TEMPURA FRIED GOAT CHEESE BUTTONS - \$9.99  
HERB AND PANKO BREAD CRUMB CRUSTED GOAT CHEESE, SPANISH ROMESCO AND BASIL PESTO

TERIYAKI MEATBALLS - \$14.99  
GROUND PORK AND BEEF, TERIYAKI SAUCE, GREEN ONIONS AND SESAME SEEDS

MEAT & CHEESE BOARD  
SMALL PLATE - \$12.99 | LARGE PLATE - \$16.99  
DRIED & CURED MEATS, SELECTION OF ROTATING CHEESES, STONE GROUND MUSTARD, TNT FIG JAM, CORNICHONS, ASSORTED CRACKERS

**GREENS**

HALF SALAD - \$8.99 | FULL SALAD - \$12.49  
ADD CHICKEN BREAST - \$4.00 | ADD STEAK - \$8.00

THE BISTRO  
FIELD GREENS, DRIED APRICOTS, CANDIED WALNUTS, GORGONZOLA, HONEY BALSAMIC DRESSING

ASPARAGUS  
CRISP ROMAINE, GRILLED ASPARAGUS, SMOKED BACON, SHAVED PARMESAN, RED WINE VINAIGRETTE

VINEYARD CAESAR  
CRISP ROMAINE, SMOKED BACON, TOMATO WEDGES, GARLIC CROUTONS, SHAVED PARMESAN, CREAMY CAESAR DRESSING

ARUGULA AND WATERMELON  
FRESH ARUGULA, WATERMELON, FETA CHEESE AND OLIVE OIL

**BRICK OVEN PIZZAS**

\$14.99 EACH | 8 SLICES  
GLUTEN FREE - \$3.00 (PLEASE ALLOW FOR EXTENDED COOK TIME)

THE DRUNKEN PIG  
SMOKED BACON, CAPICOLA, PROSCIUTTO, PEPPERONI, DORSET CHEDDAR CHEESE, FRESH MOZZARELLA, RED WINE INFUSED RED SAUCE

PROSCIUTTO AND FIG  
PROSCIUTTO, FIG JAM, MOZZARELLA CHEESE, DRIED FIGS, ARUGULA AND OLIVE OIL

GREEK  
HERB-INFUSED OLIVE OIL, FRESH MOZZARELLA AND FETA CHEESES, TOMATOES, KALAMATA OLIVES, RED ONIONS AND BASIL

**HANDHELDS**

HANDHELDS ARE SERVED WITH YOUR CHOICE OF SALAD OR A CUP OF THE SOUP DU JOUR.  
GLUTEN FREE - \$3.00

SOUP & SALAD DUO - \$10.99 | SOUP ONLY - \$3.99  
YOUR CHOICE OF ONE OF OUR SIGNATURE SALADS PAIRED WITH OUR SOUP DU JOUR

TURKEY CLUB - \$13.99  
TURKEY, SMOKY BACON, APPLEWOOD SMOKED HAM, SHARP WHITE CHEDDAR CHEESE, LETTUCE, TOMATO, BASIL AIOLI, GRILLED SOUR DOUGH

WINERY BURGER - \$14.99  
ANGUS BEEF, FIELD GREENS, GOAT CHEESE, CARAMELIZED ONIONS, RED WINE JAM, BRIOCHE BUN

JALA-BLEU BURGER - \$13.99  
ANGUS BEEF PATTY, FRIED JALAPENOS, BLEU CHEESE, FIELD GREENS, TOMATOES, LEMON GARLIC AIOLI, TOASTED BRIOCHE BUN

SPINACH AND ARTICHOKE PANINI - \$11.99  
BOURSIN, MOZZARELLA, GOAT CHEESE, SPINACH AND ARTICHOKE, TELERA ROLL

CHICKEN MARSALA - \$12.99  
GRILLED CHICKEN BREAST TOPPED WITH SLICED MUSHROOM AND SWISS CHEESE SERVED ON A TOASTED TELERA ROLL WITH A RICH MARSALA DIPPING SAUCE

**ENTRÉES**

STEAK MYZTHRIA - \$17.99  
GRILLED TOP SIRLOIN THINLY SLICED AND SERVED OVER LINGUINI TOSSED IN BROWN BUTTER AND FINISHED WITH GREEN ONIONS AND MYZTHRIA CHEESE

HUCKLEBERRY GLAZED SALMON - \$22.99  
WILD ALASKAN SOCKEYE SALMON GLAZED WITH HUCKLEBERRIES AND SERVED WITH BROWN RICE AND QUINOA PILAF AND SEASONAL VEGETABLES

**DOLCE**

SWEETEN THE VIEW WITH A DELUCTABLE DESSERT  
\$6.99 EACH

DARK CHOCOLATE CRÈME BRULÉE

PORT-SOAKED BUNDT CAKE



\*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.

## WINE LIST

### WHITE WINES

	GLS	BTL
2013 SIGNATURE SERIES ROUSSANNE	10	25
2014 SIGNATURE SERIES MARSANNE	10	25
2014 SIGNATURE SERIES VRM <i>(Blend of Viognier, Roussanne &amp; Marsanne)</i>	10	25
2015 ARCH TERRACE CHARDONNAY	7	18
2015 ARCH TERRACE RIESLING	7	18
2015 ARCH TERRACE ROSÉ <i>(64% Sangiovese, 36% Cabernet Franc)</i>	7	18
2015 ARCH TERRACE SAUVIGNON BLANC	7	18

### DESSERT WINES

	GLS	BTL
2005 RESERVE CHENIN BLANC ICE WINE	18	48
2005 RESERVE RIESLING ICE WINE	18	48
2006 SIGNATURE SERIES FORTE CABERNET <i>(Vintage Port from Cabernet Sauvignon)</i>	15	40
2007 SIGNATURE SERIES FORTE SYRAH <i>(Vintage Port from Syrah)</i>	15	40
2015 ARCH TERRACE LH RIESLING	7	18

### RED WINES

	GLS	BTL
2008 SIGNATURE SERIES PANTHEON	15	48
2010 SIGNATURE SERIES PETIT VERDOT	15	42
2012 SIGNATURE SERIES MERLOT	15	42
2012 ONYX <i>(Blend of Cabernet, Merlot, Cab Franc, Petit Verdot &amp; Malbec)</i>	18	55
2012 SIGNATURE SERIES CABERNET	15	48
2012 SIGNATURE SERIES BATHOLITH <i>(56% Merlot, 39% Cabernet, 5% Syrah)</i>	15	42
2013 ARCH TERRACE CABERNET	9	25
2013 ARCH TERRACE CABERNET FRANC	10	28
2013 ARCH TERRACE MERLOT	9	25
2013 ARCH TERRACE SYRAH	9	25
2013 ARCH TERRACE TRIPLE THREAT <i>(59% Cabernet, 23% Syrah, 18% Merlot)</i>	9	25
2013 ARCH TERRACE MALBEC	10	28
2013 SIGNATURE SERIES BLOCK 8 SYRAH	15	45

### DRAFT BEER

FEATURING WHITE BLUFFS BREWERY  
*Pint - \$5 | Growler Fill - \$16*  
 RED ALT, BIÈRE DE GARDE, BLUFFDIVER IPA

### DOMESTIC BEER

*Bottle - \$5*  
 ALASKAN AMBER, BLUE MOON, BUD LIGHT,  
 COORS LIGHT, ICE HARBOR IPA

### NON-ALCOHOLIC BEVERAGES

*\$2.00 (Free Refills)*  
 PEPSI, DIET PEPSI, MOUNTAIN DEW, SIERRA MIST, LEMONADE

*Not a club member? Ask your server how to join today!*

*White Earth. Blue Skies. Red Mountain.*

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