



Available from 2:00pm to close

<b>TRUFFLE POMMES FRITES</b>	8
<b>CHEESE TOTS</b>	6
<b>CUMIN-SALTED TORTILLA CHIPS</b>	7
<i>tomatillo guacamole and salsa fresca</i>	
<b>JUMBO SHRIMP COCKTAIL</b>	15
<i>chili horseradish sauce</i>	
<b>SMOKIN NACHOS</b>	14
<i>NM lamb shank, smoked Gouda, pickled jalapeños and black beans</i>	
<b>QUESADILLAS</b>	
<i>Mango Lamb, with jalapeño jelly</i>	12
<i>Jumbo Prawn with salsa fresca</i>	15
<i>Wild Mushroom with guacamole</i>	12
<b>CAESAR SALAD</b>	14 /8
<i>masa croutons and shaved Manchego cheese (organic chicken, grilled salmon or shrimp add 5)</i>	
<b>COBB SALAD, CHIPOTLE RANCH</b>	14
<i>organic chicken, avocado, tomato, palm hearts, bacon and blue cheese</i>	
<b>THE ENCANTADO BURGER</b>	14
<i>pommes frites, chipotle mayo choice of cheese (bacon or green chile \$2 ea.)</i>	

split charge \$ 3

**The Terra menus are also available for  
Lunch and Dinner at the Bar.  
Please ask your bartender.**

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**Additional Choices Available from  
5:30pm to close**

WEEKLY SPECIALS	\$17
<b>DAILY SOUP (\$12)</b>	
<b>RISOTTO OF THE EVENING</b>	
<b>FUSILLI PASTA</b> <i>wild boar sausage with onions and peppers, house marinara</i>	
<b>TENDERLOIN MEATLOAF</b> <i>mashed potatoes, mushroom gravy and sautéed zucchini</i>	
<b>FISH TACOS</b> <i>red rice, salsa fresca and avocado</i>	

<b>CHEESE</b>	15
<i>Terra's daily selection with house-made crackers and assorted enhancements</i>	
<b>CHARCUTERIE PLATE</b>	14
<i>cured meats, Manchego cheese, Marcona almonds, olives and fennel crackers</i>	
<b>ARUGULA - HYDRO CRESS SALAD</b>	14
<i>beets, prickly-pear dressing, Cabrales blue and piñon-nut clusters</i>	
<b>GRILLED CHEESE SANDWICH</b>	15
<i>black truffles, Gruyere, side salad</i>	
<b>SALMON BURGER</b>	13
<i>choice of pommes frites or cheese tots</i>	
<b>BBQ SHORT RIB SANDWICH</b>	15
<i>SW slaw and pommes frites</i>	
<b>CHILI-RUBBED STEAK-FRITES</b>	17
<i>Maker's Mark demi-glace sauce split charge \$ 3</i>	

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## Specialty Cocktails

### **Terra Sunset**

12

*Ketel One Citroen martini with fresh blood orange juice and a hint of lime. A cocktail as beautiful as our sunsets*

### **The Oh! Pear!**

14

*Grey Goose Poire vodka with fresh pear purée and spices, shaken and finished with a touch of pomegranate juice.*

### **The Hot Fairy**

12

*A delicious, winter-proof mixture of Bellagio hot chocolate, Bailey's Irish Cream, Kubler absinthe topped with fresh whipped cream and a sprinkle of red chile flakes*

### **Cucumber Mojito**

12

*This blend of Bacardi Limon Rum, freshly muddled mint and cucumber juice with a squeeze of lime make a very refreshing summer cocktail!*

### **Eve's Apple**

12

*A blend of Stoli Apple Vodka, unfiltered apple cider, lime juice, organic agave nectar, shaken and served in a chilled martini glass. Get tempted!*

# TERRA

AT ENCANTADO

## ¡ Ai Tequila !

### **¡Hay Chihuahua!**

14

This is a margarita with a twist; we mix Herradura 100% agave silver tequila with fresh lime, grapefruit juice, Cointreau and crème de cassis.

### **Margarita Hernandez**

14

*Corazon Blanco 100% agave tequila, Cointreau and fresh lime juice. One of The Wine Enthusiast's favorite margaritas!*

### **Don Julio's Delight**

15

*Don Julio 100% agave reposado tequila shaken with fresh lime juice, organic agave nectar, a splash of bourbon and an egg white.*

### **The Skinny Margarita**

14

*This guilt-free margarita features Alma Blanco 100% agave Tequila, with just a little less fresh lime juice, a little less Cointreau, a little less organic agave nectar....*

### **The Tequila Royale**

14

*Herradura Blanco 100% agave tequila shaken with fresh blood orange juice, just a hint of organic agave nectar and topped with Gruet Blanc-de-Noirs sparkling wine.*



## **Auberge Resorts Signature Cocktails**

### **¡Hay Chihuahua!**

14

Encantado Resort

This is a margarita with a twist; we mix Herradura 100% agave silver tequila with fresh lime, grapefruit juice, Cointreau and crème de cassis.

### **Soleil Ray**

12

Auberge du Soleil, Napa Valley, California

*Charbay Pomegranate Vodka, Sauvignon Blanc and Aperol are shaken with muddled mint and fresh grapes to create this refreshing cocktail.*

### **Calistoga Cocktail**

15

Calistoga Ranch, Napa Valley, California

*Muddled cucumber and lavender are mixed with Domaine de Canton Ginger liqueur and fresh lemon juice. Served in a lavender and sugar rimmed martini glass.*

### **La Valencia**

12

La Valencia, La Jolla, California

*A simple blend of Hornitos 100% agave Reposado Tequila, fresh orange and lime juices, and organic agave nectar, chilled and served in a sea-salt/sugar rimmed glass.*

### **The Grand Valencia**

14

Rancho Valencia, Rancho Santa Fe, California

*Grey Goose l'Orange vodka, Grand Marnier, Licor 43 with just a splash of fresh orange juice, shaken and strained into a chilled martini glass.*

### **The May**

12

Inn at Palmetto Bluff, South Carolina

*Woodford Reserve Bourbon, Peach Syrup and Angostura Bitters served over the rocks with a cinnamon stick.*

### **Silverado Sangria-Napa**

12

Solage Calistoga, California

*Our house-infused strawberry Herradura Tequila, Pineapple juice and rose wine finished with a splash of club soda and fresh fruit.*

# TERRA

AT ENCANTADO

## Retro Cocktails

### **Rye Manhattan**

15

*The Manhattan was developed in New York at the Manhattan club in 1874 for a banquet hosted by Lady Jenny Churchill, a Brooklyn born woman and mother to Winston Churchill. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail."*

### **Bourbon Old-Fashioned**

12

*First introduced in the late 1800s, the recipe is said to have been invented by a bartender at the Pedennis Club in Louisville, Kentucky and popularized by a club member and bourbon distiller, Col. James E. Pepper, who brought it to the Waldorf-Astoria Hotel bar in New York City.*

### **Sazerac**

15

*Considered to be the very first "cocktail", with its origins in pre-Civil War New Orleans. Antoine Amadie Peychaud, a Creole apothecary, is given the credit for first inventing the Sazerac cocktail in the 1830s. Like many "chemists" of his day, he sold his own patent medicine; Peychaud's Bitters, a proprietary mix of aromatic bitters said to relieve his clients' ailments. His medical toddy soon became very popular and friends gathered regularly to sample his late-night drinks.*

### **Side Car**

14

*This classic cocktail is thought to have been invented around the end of World War I in Paris. It was named "sidecar" after an American army captain who was customarily driven to and from a little bar in a motorcycle sidecar. In the 1920s, the sidecar became the signature drink for the Hemingway ex-pat crowd in postwar Paris.*

### **Ramos Gin Fizz**

14

*Henry C. Ramos invented the Ramos Gin Fizz in 1888 at his bar in Meyer's Restaurant in New Orleans. Before Prohibition, the bar employed dozens of "shaker boys" to create the drinks during periods of heavy business.*

### **Stinger**

12

*The origins of this drink are unclear, but it is mentioned in bartender's recipe books as far back as Tom Bullock's Ideal Bartender, published in 1917. During the heyday of its popularity, it was considered the ideal "nightcap" for a night out on the town.*