

# THE TERRACE

OFFERING PLANT-BASED MEXICAN CUISINE

## MINI TACOS

(2) PIECES \$13 (3) PIECES \$18

### Fennel Taco

adobo, Fully Belly Farms black bean puree, pickled red onion

### Crunchy Taco

soyrizo, jalapeño, cashew crema, morita salsa, radish, cilantro

## TOSTADAS

(1) PIECE \$12

### Beet Tostada

sikil pak, Fully Belly Farms black bean puree, arrowhead cabbage, radish, avocado, cilantro, lime

### Tomato Tostada

cherry tomato, basil, coconut sour cream

### Calabaza Tostada

maple butternut squash, Fully Belly Farms black bean puree, aleppo chili, mint, orange, maldon

## ALLADO (SIDES)

### Elote 7

aleppo chili, smoked chipotle, scallion, cilantro, cashew crema

### Chips and Salsa 6

corn chips, fire roasted salsa

### Chips and Guacamole 7

onion, coriander, jalapeño, lime

### Black Bean Puree 5

plant-based cheese, aleppo chili

### Fire Roasted Salsa 3

### Coconut Sour Cream 2

## NIÑOS (KIDS)

### Cheese Quesadilla 11

plant-based cheese

## POSTRE (DESSERT)

### Olive Oil Cake 8

roasted apple, cinnamon, agave syrup, whipped coconut

## BEBIDAS (DRINKS)

### Signature Paloma 12

grapefruit, lime, tequilla, soda water

### Signature Michelada 12

beer, tomato juice, lime, spices, seasonings

### Housemade Agua Fresca 5

PLEASE NOTIFY OUR TEAM IF YOU HAVE ANY FOOD ALLERGIES