

TERRAZA

•BY CAFE AMERICANO•

STARTERS

ELOTES.

Roasted Corn, Spicy Mayo, Cotija, Smoked Chile Powder, Lime & Cilantro - 12

STICKY RIBS.

Slow Cooked and Flash Fried, Honey Hoisin, Jicama Slaw - 16

GUACAMOLE.

Fresh Guacamole, Plantain Chips, Tortilla Chips - 14
Add Chicken 4 | Add Ropa Vieja 5 | Add Shrimp 6

PICO TRIO.

Black Bean Salsa, Roasted Corn Salsa, Pico de Gallo, Fresh Tortilla Chips & Crispy Plantains - 16

ROPA VIEJA NACHOS.

Slow Braised & Hand Pulled Brisket, Fresh Corn Tortilla Chips, Cheddar Sauce, Avocado, House Pickled Jalapenos, Pico de Gallo, Toasted Chile Crema, Cotija - 24

THAI SWEET AND SPICY WINGS.

Sweet & Spicy Chile Glazed, Toasted Sesame - 1
½ Dozen 12 | Dozen 21

KFC STEAMED BUNS.

Korean Fried Chicken, Gochujang, Quick Kimchee - 16

MINI CALZONES.

Mini Calzones Filled with Spinach, Ricotta & Mozzarella, Spicy Tomato Sauce - 16

POO-YIE-FRIES.

Cajun Poutine Fries, Andouille, Cheese Curds, Trinity & Gravy - 16



TACOS

By The Each- 6

TUNA (Crispy Flour Tortilla).

Sesame & Spice Seared Tuna, Ginger Soy, Avocado, Sriracha Mayo & Crispy Wonton

SHRIMP CEVICHE (Crispy Flour Tortilla).

Citrus Cured Shrimp, Avocado, Tomato, Cucumbers, Jalapeno & Cilantro

CHICKEN (Corn Tortilla).

Guajillo Grilled Chicken, Pickled Red Onion, Avocado & Cilantro

FISH (Corn Tortilla).

Achiote Spiced Cod, Pico de Gallo, Lettuce & Chile Crema

STEAK (Corn Tortilla).

Shaved Rib-Eye, Avocado Salsa & Cotija

SHORT RIB (Flour Tortilla).

Pickled Red Onion, Cotija, Corn Salsa & House Hot Sauce

BOWLS

GREEK VEGGIE BOWL.

Fresh Baked Flatbread, Tomatoes, Olives, Onions, Cucumbers, Feta, Radish & Lemon Herb Vinaigrette - 19

Add Chicken 6 | Add Salmon 8 | Add Shrimp 10
Seared Tuna* 10

QUINOA BOWL (GF)

Kale, Heirloom Tomatoes, Black Beans, Avocado, Chile Mango Vinaigrette, Pepitas & Cotija - 19

Add Chicken 6 | Add Salmon 8 | Add Shrimp 10
Seared Tuna* 10

GARBANZO BOWL.

Turmeric Roasted Garbanzos, Shaved Brussels Sprouts, Roasted Squash, Onion, Carrot, Radish, Golden Raisins, Harissa Vinaigrette & Curried Croutons - 19

Add Chicken 6 | Add Salmon 8 | Add Shrimp 10
Seared Tuna* 10

SANDWICHES



With Fries

STEAK ROLL.

Shaved and Griddled Rib-Eye, Provolone & Mozzarella, Arugula, Roasted Tomatoes, Pickled Onions, & Super Secret Sauce on an Onion Brioche Hoagie - 26

BFE*

Lettuce, Onion, Pickles, American Cheese, Secret Sauce, on a Brioche Bun
Single 18 | Double 20 | Triple 22

BANH MI.

Roasted Pork, Carrot, Onion, Cilantro, Cucumber & Spicy Mayo - 24

BACON, EGG AND AVOCADO.

AWS Bacon, Fried Eggs, Avocado and Fontina on Griddled Charcoal Brioche - 20

CURRIED CHICKEN.

Harissa Grilled Chicken, Apple & Fennel Slaw, Yogurt Raita on Turmeric Country Bread - 26

terrazbycafeamericano.com



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Vegan Options

Consuming raw* and undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For parties of 8 or more a gratuity of 18% is already included.

Patio Bar

DRAFT BEER

16oz - 11 / 30oz - 22

- Bud Light
- Joseph James
- Stella Artois
- Guinness
- Goose Island IPA
- Dos Equis
- Heineken
- Alaskan Amber
- Shock Top
- Pyramid Hefke



== BOTTLED BEER ==

- Bud Light 8.00
- Budweiser 8.00
- Coors Light 8.00
- Miller Lite 8.00
- Michelob Ultra 8.00
- Dos Equis Lager 8.95
- Corona 8.95
- Modelo Especial 8.95
- Stella Artois 8.95
- Heineken 00 8.95
- Angry Orchard 10
- Ballast Point Sculpin IPA 10
- Lagunitas IPA 10

Lemonade Stand - \$15

Tangy Frozen Lemonade Mixed with Your Choice of Three Olives Vodka

CHERRY, GRAPEFRUIT, SWEET TEA, BLUEBERRY, RASPBERRY, WATERMELON, PEACH

WINES

	Glass	Bottle
• 19 Crimes Chardonnay	13	50
• 19 Crimes Pinot Noir	13	50
• 19 Crimes Red Blend	13	50
• Paradosso Pinot Grigio	13	50
• Luna Cabernet	14	58
• Bogle Merlot	13	55
• Rodney Strong Rose	13	55
• La Finca Malbec	14	60
• Clifford Bay Sauvignon Blanc	13	50
• Prosecco	13	54
• Sparkling Wine	11	45



**NATURAL LIME
RASPBERRY
BLACK CHERRY
MANGO**

12 oz - 8.50

TERRAZA SPECIALS

THE G&T - 15

Empress Gin served with a side carafe of Citrus Tonic -mix yourself and watch closely...

RED DRAGON - 15

Sky DragonFruit, Redbull, Lime Juice

PINK JASMINE MARTINI - 15

Bloom Jasmine & Rose Gin, Crème de Fleur, Lime Juice

CUCUMBER MARTINI - 15

Absinthe Glass Rinse, Prairie Cucumber Vodka with Creme de Fleur

OWEN'S SPRITZ - 15

Aperol, New Amsterdam Vodka topped with Owen's Grapefruit + Lime

JALAPEÑO MARGARITA - 15

Tanteo Jalapeno Infused Tequila Mixed with Fresh Lemon and Lime Juice

TERRAZA MULE - 15

Jameson Irish Whiskey, Owen's Ginger + Lime

SPICED FIG MULE - 16

Opihr Spice Gin, Black Fig Vodka, Honeyclove Syrup, Owen's Ginger + Lime

SOUR CHERRY LIMEADE - 15

Bacardi Lime, Tattersall Sour Cherry Liqueur with Mist Twist

LIMON PUNCH - 15

Bacardi Limon, Orange Juice, Pineapple Juice, Lemon Juice and Grenadine

COCOJITO - 16

Rumhaven Coconut Rum
A classic Mojito with a Coconut twist!



BREAKFAST COCKTAILS



- Bloody Mary - 15
- Mimosa - 14
- Bellini - 15
- Frozen Bellini - 16



FROZEN DRINKS

16 oz - 15 / 30 oz - 24

Mix our well liquor of Vodka, Rum, Tequila or Gin with any of the following flavors:

- Margarita
- Pina Colada
- Lemonade
- Strawberry
- Wild Berry
- Guava
- Peach