

# terra plata

earth to plate

march 08, 2017

~ terra plata is committed to sourcing ingredients from our local growers  
& artisan producers who practice organic, sustainable farming ~

## starters

**charcuterie** *pâté de campagne, rillettes, chicken liver mousse, accompaniments* 20

**cheese plate** *served with accompaniments, baguette* 18

**house-made potato chips** *truffled sea salt, pecorino-chive cream* 11

**hand cut frites** *smoked paprika salt, roasted garlic aioli\** 9

**garbanzo beans** *cumin salt, labneh, preserved lemon, chermoula* 9

**blistered shishito peppers** *roasted garlic aioli, lemon, sea salt\** 13

**columbia city bakery baguette** *extra virgin olive oil, balsamic* 4

## small plates

**leek & manchego gratin** *chorizo, anchovies, crostini* 17

**alaskan spot shrimp** *roe, chimichurri, cilantro, scallion, lemon\** 18

**columbia river smelt** *sauce gribiche, cornichon, capers, lemon, celery* 17

**casareccia pasta** *fontina, garlic cream, bacon lardons, arugula, house-cured bottarga* 20

## earth

**beets** *tahini vinaigrette, pepitas, cara cara orange, cumin yogurt* 15

**apple salad** *watermelon radish, frisée, pecorino, truffled vinaigrette* 14

**roasted cauliflower** *bagna cauda, currants, parsley-almond gremolata* 15

**risotto** *wild mushrooms, melted leeks, mascarpone, reggiano* 23

## land & sea

**ling cod** *sherry & brown butter braised parsnip, chorizo, kale, piquillo-almond purée* 29

**roast pig** *manila clams, sofrito, hot-smoked paprika, bay-scented potato, chicharrón* 29

**snake river wagyu ribeye** *skordalia, grilled onion, chimichurri, cilantro, preserved lemon \** 39

**water buffalo burger** *taleggio, oven-dried tomato, pickles, aioli, house-made chips\** 19

~ our menu is designed to share ~

~ for the best experience, your dishes will be served as ready unless requested otherwise ~

\*the health department would like you to know that consuming raw or uncooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness

www.terraplata.com ~ 1501 melrose ave, seattle, wa 98122 ~ 206-325-1501

## cocktails

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**orleans 75** 12  
*gin, sage, lemon, star anise, cava*  
**grampa's medicine** 13  
*bourbon, angostura amaro, apple vinegar, cardamom bitters*  
**# 47** 13  
*47 amber rum, thyme, pineapple gum, orange, black lemon bitters*  
**crimson sun** 12  
*tequila, oloroso sherry, pomegranate, amargo chuncho bitters*  
**where there's fire** 11  
*bourbon, smoked paprika, honey, lemon*  
**seattle raindrop** 12  
*vodka, ginger, grapefruit, cardamom, cava*  
**house old fashioned** 11  
*rye, cane sugar, angostura and orange bitters, orange peel*  
**barrel and root** 13  
*mescal, cynar, ginger, lemon, scrappy's orange, salt*  
**laura palmer** 10  
*vodka, cherry, lemon, rosemary, iced tea*

## from the tap

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**boundary bay amber** 7  
*boundary bay brewery bellingham, washington*  
**topcutter ipa** 7  
*bale breaker brewing co. yakima, washington*  
**roger's pilsner** 7  
*georgetown brewery seattle, washington*  
**second sight scotch ale** 7  
*black raven brewing redmond, washington*  
**pike pale ale** 7  
*pike brewing co. seattle, washington*

## hard cider

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**rambling route** pear cider (16 oz) 7  
*tieton cider works yakima, washington*  
**anthem** (355ml) 7  
*wandering aengus ciderworks salem, oregon*  
~apple cider  
~cherry cider

## starter/apèritivo/aperitif

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**valdespino "deliciosa"** 9/26  
*manzanilla sherry jerez, spain (375 ml)*  
**lustau "los arcos"** 10  
*amontillado sherry jerez, spain*  
**broadbent 10yr** 9  
*sercial madeira, portugal*  
**rare wine co. "boston"** 12  
*bual madeira, portugal*

## sans alcohol

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**house-made sodas** 5  
~grapefruit & vanilla bean  
~apple & almond  
**citrus fizz** 7  
**house ginger beer** 5  
**rachel's ginger beer** 7

## local spirits\*

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### vodka

**blue spirits distilling** lake chelan, wa  
~ grain vodka 9  
**copperworks distilling co.** seattle, wa  
~ barley vodka 10  
**sun liquor** seattle, wa  
~ organic wheat vodka 10  
**seattle distilling** seattle, wa  
~ grain vodka 10  
**bluewater distilling** everett, wa  
~ grain vodka 11

### gin

**blue spirits distilling** lake chelan, wa  
~ ghost 6" grain gin 10  
**copperworks distilling co.** seattle, wa  
~ grain gin 10  
~ new barrel" barrel-aged grain gin 12  
**sun liquor** seattle, wa  
~ "hedge trimmer" organic wheat gin 10  
~ "gun club" organic wheat gin 12  
**oola** seattle, wa  
~ grain gin 10  
**bainbridge heritage** bainbridge island, wa  
~ organic douglas fir gin 10  
**captive spirits distilling** seattle, wa  
~ "big gin" grain gin 11  
~ "big gin" barrel-aged grain gin 13  
**aviation** portland, or  
~ american grain gin 12

### whiskey

**oola distillery.** seattle, wa  
~ "waitsburg bourbon" whiskey 12  
~ "three shores" whiskey 14  
~ "smoked" whiskey 14  
~ flight of three 21  
**woodinville whiskey co.** woodinville, wa  
~ straight whiskey 15  
~ rye whiskey 12  
~ small barrel straight rye whiskey 14  
**2bar** seattle, wa  
~ bourbon whiskey 14  
**westland distillery** seattle, wa  
~ american oak single malt whiskey 14

### rum

**sun liquor** seattle, wa  
~ silver rum 10  
**skip rock distillers** snohomish, wa  
~ "belle rose" amber rum 10  
~ "double barrel" dark rum 12  
**puget sound rum co.** woodinville, wa  
~ "rum 47" white rum 9  
~ "rum 47" amber rum 10  
~ "comb & cane" honey-infused rum 9

\* martini and cocktail pours subject to upcharge

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