



Everyone, everywhere makes hundreds of choices every day. We recognize and appreciate your choice in dining with us today and it is our sincerest desire to provide you with a wholesome meal at a great value with the best service possible.

We choose to use locally-sourced, family-farmed and organic products whenever available. We choose to offer menu selections with influences and products from a variety of communities based on our own multi-cultural and ethnic diversity.

We are committed to fair wage and sustainable products, and ensure that we are doing everything possible to support our neighbors as well as our family businesses back home.

We recognize and honor your choice to live, work and serve in support of our community and our common values. It is our mission and privilege to support that choice, with 100% of our profits returned back to your military family.

If for some reason we do not meet your expectations, please tell our wait staff or manager as we want to do everything within our control to make things_right. We would like to offer our sincerest gratitude in making the choice to dine with us, and it is our proud choice to serve and support you here on Okinawa and abroad.

THANK YOU.

COCHTAILS

TERRA MARGARITA

homemade sweet & sour, premium tequila and grand marnier served over ice with a salted rim

RASPBERRY MARGARITA

raspberry flavors abound in this delicious berry version of our classic margarita

MAI TAI

say aloha to our version of this classic hawaiian cocktail—light rum with a blend of fruit juice and amaretto topped with dark rum

MOMO MASHUP

a delicious blend of peach and pineapple made with vodka and schnapps

LONG BEACH ICED TEA

vodka, rum, triple sec and gin balanced with our homemade sweet & sour, cranberry juice, simple syrup and club soda

CUCUMBER LEMONADE SMASH

a perfect warm weather cocktail with vodka and our homemade cucumber lemonade



CRAFT BEERS

<image>

	BOTTL	ED BEER —	
CORONA	3.75	BUD LIGHT	3.5
DOS EQUIS	4.25	HEINEKEN	4
STELLA	5	COORS LITE	3.5

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DRINK RESPONSIBLY. KNOW YOUR LIMIT. SHOULD YOU REQUIRE A TAXI, DAIKO OR OTHER ASSISTANCE, ASK YOUR SERVER OR A MANAGER

TERRA OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT AS WELL AS OTHER INGREDIENTS. ALTHOUGH STEPS ARE TAKEN TO MINIMIZE THE RISK OF CROSS CONTAMINATION, TERRA CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH CERTAIN ALLERGIES, SUCH AS, ALLERGIES TO PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT. PLEASE NOTE THAT MENU ITEMS ARE COOKED TO ORDER AND SOME MAY BE SERVED RAW OR UNDERCOOKED. CONSUM-ING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. TERRA DOES NOT ASSUME LIABILITY FOR ADVERSE REACTIONS TO FOODS CONSUMED, OR ITEMS ONE MAY COME INTO CONTACT WITH, WHILE EATING ON THE PREMISES.



HAWAIIAN TERIYAKI WINGS



BOTTLE SERVICE

ARNOLD PALMER

REFRESHMENTS

*free refills

ILKKA ILA the great taste of raspberry, peach or mango in fresh-brewed iced tea

CUCUMBER LEMONADE*

thirst quencher made daily using fresh lemons and cucumbers

FRESH LEMONADE*

made fresh daily; peach and raspberry flavors also available

ARNOLD PALMER*

iced tea and our fresh lemonade



coca cola | coke zero | sprite | melon | ginger ale sweet and unsweetened iced tea | juice | coffee

ICED	TEA*		-	2
HOT	TFA*			2
	1000			L
HOT	COFFEE	*		2

ARE YOU THE DESIGNATED DRIVER? HAVE A BOTTOMLESS FOUNTAIN BEVERAGE ON US!

SHAREABLES

WORLD OF WINGS 5/7 or 10/13

choice of boneless or traditional wings tossed in our global wing sauces: mango habanero, hawaiian teriyaki, southern bbq, thai sweet chili, garlic parmesan or classic buffalo

TORTILLA CHIPS & DIPS ,

a basket of our freshly made tortilla chips with our signature salsa add queso or guacamole 2

LUMPIA 🛥

traditional made-from-scratch lumpia with ground pork and seasoned vegetables

CALAMARI

locally sourced calamari lightly-breaded and fried; served with an asian remoulade

5

5

1

HOUSE POTATO CHIPS

made-to-order chips with our homemade jalapeño ranch dip

CHEESE BITES

hand-breaded and fried melty cheese bites served with our homemade marinara

SOUTHERN FRIED OKRA

served with our latin-inspired jalapeño ranch dip

GARDEN HUMMUS

creamy chickpea and tahini hummus topped with pico de gallo and served with veggie sticks and mini naan bread

REUBEN FRIES 🗢

fries piled with homemade corned beef and sauerkraut, covered in cheese sauce and thousand island dressing and fopped with green onions

CARNITAS FRIES

house fries with shredded fried pork, cheddar cheese, red and green onions, diced peppers and our signature chipotle aioli

CARNITAS NACHOS >

housemade tortilla chips topped with shredded fried pork, queso, pico de gallo, jalapeños, avocado cream and diced green onions; served with salsa on the side

QUESADILLAS

SMOHEHOUSE BEEF Brishet Quesadilla

9

9

served with avocado slices, sour cream and our homemade salsa

CHICKEN & JALAPEÑO BACON Quesadilla ,

topped with cilantro and served with avocado slices and avocado serrano cream

SMOKED BRISKET TACOS

12

three flame-grilled corn tortillas stuffed with slow-smoked beef, topped with shredded lettuce, pico de gallo and finished with our avocado crema; served with chopped cilantro and lime on the side

CHICKEN FRIED RICE

a hearty mixture of chicken, pork and vegetables topped with a fried egg



contains peanuts



SOUPS & SALADS

SOUP OF THE DAY 3/5

our chef's daily creation; always fresh and tasty available in a cup or bowl

MY TOMATO BASIL 👁 3/5

10

12

12

5/7

rich tomato flavor with homemade croutons available in a cup or bowl

CAESAR SALAD

fresh romaine lettuce with homemade caesar dressing, parmesan cheese and croutons add chicken 4 | add salmon or shrimp 5

SEARED AHI SAL

16 fresh tuna seared with a sesame crust served rare with avocado, tomato and local mixed greens; served with a miso kabayaki dressing

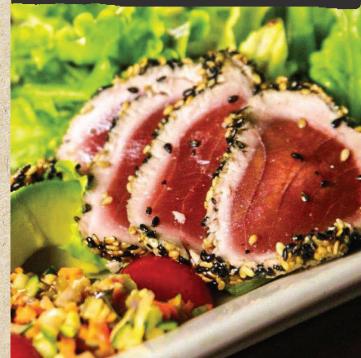
bed of mixed greens featuring black beans, corn, pico de gallo and grilled chicken; topped with tortilla strips, avocado crema and chipotle aioli dressing

COBB-SALAU

fresh lettuce topped with grilled chicken, avocado, crispy bacon, diced tomato, cucumber, bleu cheese and hard-boiled egg

INA HUUSE SA only the freshest local greens

SEARED AHI SALAD



BAJA FLATBREAD

FLATBREADS

pico de gallo, chicken, avocado, pepperjack and jalapeño ranch

BBO CHICKEN house-smoked chicken, bbq sauce, red and green onions and cheddar cheese

10

pepperoni, bacon, ham and sausage with mozzarella cheese

PPFKI traditional pepperoni with cheese and red sauce

cherry tomatoes, mushrooms, red onion, mozzarella and basil with pesto asiago sauce



TERRA REUBEN

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BURGERS & HANDHELDS

all burgers and handhelds come with your choice of coleslaw, fries, side salad, vegetable of the day, steamed rice, cup of soup or homemade chips

ALL-AMERICAN

lettuce, tomato, red onion, cheese and our signature sauce

MUSHROOM SWISS

topped with freshly-grilled mushrooms and melty swiss cheese

BBQ CHEDDAR

bacon, lettuce, tomato, fried onion, cheddar cheese, BBQ sauce and chipotle aioli

SUNNY SIDE

topped with a fresh local egg, white cheddar, bacon, tomato and house remoulade

BAJA CHICKEN

pico de gallo, avocado and queso sauce

BUFFALO CHICKEN Sandwich

marinated fried chicken coated with signature buffalo sauce and topped with lettuce, tomato and bleu cheese crumbles

TERRA CHICKEN 🕳

seasoned chicken, avocado, clover sprouts, bacon, bleu cheese sauce, tomato and onions

- COUNTING YOUR CARBS?

make any burger or handheld keto-friendly wtih no bun and a side salad

AVOCADO TOAST

fresh avocado, multigrain toast, sunflower seeds, asiago cheese and pickled onion

GRILLED CHEESE

three kinds of melted cheese on our thick-cut local bread grilled to perfection gimmie bacon 2

TERRA REUBEN 🕁

homemade corned beef, sauerkraut, thousand island dressing and melty swiss cheese on toasted rye

BEYOND BURGER®

10

13

beyond meat[®] burger with american cheese, sliced tomato, onion, lettuce and our signature sauce

B.L.A.T.

9

bacon, lettuce, avocado, tomato and house remoulade

THE FISH SANDWICH

classic and crispy fillet served with lettuce, tomato and our house remoulade



contains peanuts



FROM THE SMOKER

all smoked dishes are served with french fries and spicy bread-and-butter pickles

15

16

6

PORK SHOULDER

tender, delicious pork shoulder dry-rub seasoned and smoked for eight hours sandwich or platter

BEEF BRISHET

texas beef brisket dry-rub seasoned and slow smoked for fourteen hours sandwich or platter

SMOKED CHICKEN

chicken breast smoked till tender and flavorful

MIXED PLATE 16 slow-smoked beef brisket and pork shoulder stacked high on one plate

COUNTING YOUR CARBS? ___

substitute your fries with a side salad for a keto-friendly solution

THE CARN

chicken breast, beef brisket and pork shoulder stacked high on one plate with coleslaw

STRAMI ON RYE

16

half pound of our house-cured and smoked pastrami stacked thick between rue bread with whole grain mustard and swiss cheese

A PULLED 15 slow-smoked and shredded pork shoulder topped

with coleslaw and carolina mustard sauce

BEEF BRISKET



PASTA & ENTRÉES

all entrées are served with a side salad and garlic bread

BUTTERFLY PESTO 🗢

butterfly pasta coated in a pesto garlic cream sauce

THAI SHRIMP PASTAJet

thai red curry cream with shrimp and vegetables over linguine

CHICKEN ALFREDO

linguine served with grilled chicken and broccoli in a garlic cream sauce

SAUSAGE POMPADOU

pappardelle pasta served with sausage ragu and topped with shaved parmesan cheese

SMOKED MOZZARELLA RAVIOLI 15

tender ravioli served with a roasted carrot coulis and garnished with vegetable ribbons and parmesan cheese

MANGO SALMON



14

14

eight ounces of salmon served in a spicy mango glaze with fresh sautéed vegetables and mashed potatoes



THAI SHRIMP PASTA

QUESO CHICKEN

grilled chicken with white rice, queso, avocado and pico de gallo

13

N.Y. STRP pan-seared, hand-cut n.y. strip in garlic rosemary butter served over sautéed vegetables with buttermilk mashed potatoes



contains peanuts



SKILLET COOKIE

DESSERTS

SHILLET COOKIE

classic american chocolate chip cookie served in a warm skillet and topped with vanilla ice cream and caramel sauce

OKINAWA LIME CHEESECAKE 🕁

5

6

5

signature cheesecake topped with local lime sabayon, whipped cream and a lime twist

TERRA CHEESECAKE 🖉 👁

our chef's signature recipe served with seasonal toppings (includes peanut crumbles)

SEASONAL CRÈME BRÛLÉE

5

5

only the freshest ingredients ask your server for today's selection

CHOCOLATE POT DE CREME a velvety, decadent dark chocolate dessert topped

with whipped cream and chocolate shavings

spicy







