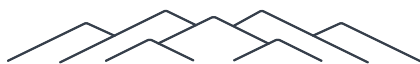


AMATERRA

FOR THE LOVE | OF THE EARTH



Wine Menu

FOUNDERS FLIGHT

\$25

All flight wines are available by glass or bottle.
\$20 service charge for bottles enjoyed on site.

Chardonnay, 2018, Amaterra, Wolf Hill Vineyard, Eola-Amity Hills AVA

A lovely tension between the barrel-fermented creaminess and bright acidity of this wine adds to the notes of lemon custard, ripe apple, and marzipan.

Bottle+ \$30
By the Glass \$17

Rosé of Grenache 'Rogue Stones', 2020, 51Weeks Winemaking, Buxton Ranch Vineyard, Rogue Valley AVA

Bright acidity and structure combine with flint, strawberry, and grapefruit aromatics to make this dry wine excellent with a wide variety of food pairings.

Bottle+ \$20
By the Glass \$13

Pinot Noir, 2017, Amaterra, Willamette Valley

Experience the classic Oregon Pinot Noir characteristics of cherry and spice aromas combined with a silky texture.

Bottle+ \$45
By the Glass \$19

Pinot Noir, 2017, Amaterra, Swede Hill Vineyard, Willamette Valley

This wine's concentrated fruit and structure add to notes of tart cherry, dried berries, and rosemary. Whole cluster fermentation enhances the spice.

Bottle+ \$65
By the Glass \$28

ADDITIONAL WINES

\$20 service charge for bottles enjoyed on site.

Roussanne-Viognier-Marsanne, 2017, 51Weeks Winemaking, Columbia Valley

Notes of lemon, caramel, graham cracker, and stone fruits create this wine's rich palate.

Bottle+ \$20
By the Glass \$13

Pinot Gris, 2018, 51Weeks Winemaking, Willamette Valley

The crisp, dry flavor of this wine accentuates notes of ripe pear, cinnamon, and honeydew melon.

Bottle+ \$19
By the Glass \$13

Sparkling Barbera, 2018, 51Weeks Winemaking, Willamette Valley

This elegantly balanced sparkling wine features notes of strawberry, grapefruit, and perfume and is excellent with food or for a heartfelt toast.

Bottle+ \$25
By the bottle only

Pinot Noir, 2016, 51Weeks Winemaking, Nemarniki Vineyard, Chehalem Mountains AVA

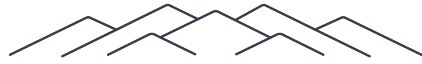
Cassis, bramble, mint, Eastern spice. Cocoa, luxardo cherry, with rich structure balanced with salinity on finish. Whole cluster characteristics.

Bottle+ \$38
By the Glass \$19

+Wine Club Discounts apply to bottle purchases (Club: 10%; Le Champ: 15%).

AMATERRA

FOR THE LOVE | OF THE EARTH



Drink Menu

SIGNATURE COCKTAILS

Negroni	\$16
Aviation gin, Dolin Rouge sweet vermouth, Campari	
Aviation	\$16
Plymouth gin, Luxardo, Crème de Violette	
Hemingway Daiquiri	\$15
Havana Club Añejo Blanco rum, Luxardo, grapefruit, lime	
Ode to The Hallenbeck	\$16
Woodford Reserve bourbon, simple syrup, bitters	
Classic Martini	\$16
Grey Goose vodka, Dolin Rouge dry vermouth, Ybarra olive	
Gimlet	\$14
Reyka vodka, simple syrup, lime	
Gold Standard Margarita	\$15
Camarena Silver tequila, freshly squeezed lime, agave syrup shaken and strained over rocks and topped with a Grand Mariner float	

MOCKTAILS

Swede Hill Punch	\$9
Orange, pineapple, grenadine, simple syrup, club soda	

DRAFT BEER

Crux Fermentation Project Pilsner	\$7
Deschutes Fresh Haze IPA	\$7
Rogue Honey Kolsch	\$7
Worthy Strata IPA	\$7

BEER BY THE BOTTLE/CAN

Coors Light, 12 oz.	\$6
Drop Top Amber	\$7
pFriem Pilsner	\$7
Crux IPA	\$7
Migration Mo-Haze-ic IPA	\$7
Schilling Dry Apple Cider	\$8