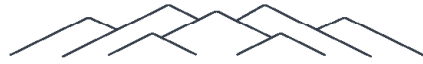


AMATERRA

FOR THE LOVE | OF THE EARTH



Wine Menu

TASTING FLIGHT \$25

Rosé of Cabernet Franc, 2019, 51Weeks Winemaking, Columbia Valley
Roussanne-Viognier-Marsanne, 2017, 51Weeks Winemaking, Columbia Valley
Pinot Noir, 2017, Amatterra, Willamette Valley
Petit Verdot, 'Fourgon', 2017, 51Weeks Winemaking, Columbia Valley

WINE CLUB EXCLUSIVE FLIGHT \$25

Chardonnay, 2019, Amatterra, Wolf Hill Vineyard, Eola-Amity AVA
Pinot Noir, 2018, Amatterra, Apolloni Vineyard, Willamette Valley
Barbera, 2016, 51Weeks, Columbia Valley
Cabernet Sauvignon, 2017, 51Weeks Winemaking, Destiny Ridge Vineyard, Columbia Valley

WINES BY THE BOTTLE OR GLASS

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

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

Bottle+ \$40
By the Glass \$13

Pinot Noir, 2017, Amatterra, Willamette Valley

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

Bottle+ \$65
By the Glass \$19

Barbera, 2016, 51Weeks, Columbia Valley

A throwback to a forgotten winemaking method. We devised a way to keep the 'cap' of Barbera grape skins submerged during the entirety of the fermentation, resulting in a dark, yet softly extracted wine.

Bottle+ \$70
By the Glass \$19

Rosé of Cabernet Franc, 2019, 51Weeks Winemaking, Columbia Valley

Raspberry, watermelon, sage, savory aromatics. Big palate, soft, round. The other end of the spectrum from the 2020. Sip alone, or put it with a highly aromatic ripened cheese.

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+ \$39
By the Glass \$13

Petit Verdot, 'Fourgon', 2017, 51Weeks Winemaking, Columbia Valley

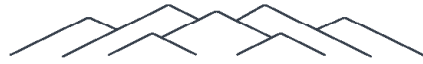
Big aromas of blackberry, plum, and rosemary, and a palate of dark fruits, anise, and leather. Jammy and fruit driven, some lactone, herbs are much more in background than compared to 2015.

Bottle+ \$65
By the Glass \$19

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

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Drink Menu

BY THE BOTTLE

Chardonnay, 2019, Amatterra, Wolf Hill Vineyard, Eola-Amity Hills AVA

Aromas of honeycomb, lime zest, pear, and brioche carry onto flavors of citrus and caramel apple.

Bottle+ \$50

Pinot Noir, 2018, Amatterra, Apolloni Vineyard, Willamette Valley

Aromas are of strawberry, wild cane berry, white pepper, and lavender. The palate leads with rich flavors of French oak but is dominated by raspberry and strawberry, with lavender and woody herbs on the finish.

Bottle+ \$85

Cabernet Sauvignon, 2017, 51Weeks, Destiny Ridge Vineyard, Walla Walla Valley

Dark berry and spice. Cocoa and coffee, with a hint of pyrazine (veggie).

Bottle+ \$65

DRAFT BEER

Zoiglhaus Brewing Pilsner \$7

Breakside Wanderlust IPA \$7

Ecliptic Starburst IPA \$7

Rogue Hazelnut Brown Ale \$7

BEER BY THE BOTTLE/CAN

Coors Light, 12 oz. \$6

Drop Top Amber \$7

Migration Mo-Haze-ic IPA \$7

Schilling Dry Apple Cider \$8

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