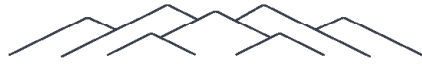


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Wine Menu

### TASTING FLIGHT \$25

Rosé of Pinot Noir, 2021, 51Weeks Winemaking, Willamette Valley

Chardonnay, 2020, Amatterra, Willamette Valley

Pinot Noir, 2018, Amatterra, Willamette Valley

Éclater, 2018, 51Weeks Winemaking, Columbia Valley

### WINES BY THE BOTTLE OR GLASS

#### Brut, 2017, Argyle, Willamette Valley

\*A guest pour from our friends at Argyle in Dundee

**Bottle+** \$58  
**By the Glass** \$15

#### Rosé of Pinot Noir, 2021, 51Weeks Winemaking, Willamette Valley

Delicate color for a 51W rosé. Strawberry, watermelon rind, pleasant herbal notes. Mineral, strawberry candies, bright acidity with good weight.

**Bottle+** \$45  
**By the Glass** \$15

#### Pinot Gris, 2020, 51Weeks Winemaking, Dundee Hills AVA

Ripe pear, tree fruit, floral, cinnamon spice, palate has lots of pear and minerality. Bright, clean Pinot Gris.

**Bottle+** \$39  
**By the Glass** \$13

#### Roussanne-Viognier-Marsanne, 2018, 51Weeks Winemaking, Columbia Valley

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

**By the Glass** \$14

#### Chardonnay, 2020, Amatterra, Willamette Valley -NEW RELEASE

Citrus, ripe apple, and sweet pastry aromatics. Bright acidity and structure.

**Bottle+** \$55  
**By the Glass** \$18

#### Pinot Noir, 2018, Amatterra, Willamette Valley

Black raspberry and pie cherry with notes of sandalwood and pressed flowers. The palate has more raspberry, cherry, anise, and fruit leather with a dense structure and a long finish.

**Bottle+** \$65  
**By the Glass** \$20

#### Pinot Noir, 2018, Amatterra, Hirschy Vineyard, Yamhill Carlton AVA

Black cherry, raspberry, anise, and pie spice. Palate has cola, cherry, vanilla bean, and blackberry. Big structure with fine grained tannins.

**Bottle+** \$85  
**By the Glass** \$20

#### Éclater, 2018, 51Weeks Winemaking, Columbia Valley

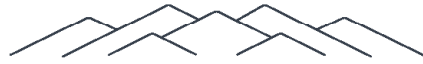
Aromas of cocoa, menthol, cane berry, coconut with a palate of chocolate covered cherries, black olive, and berry liqueur.

**Bottle+** \$70  
**By the Glass** \$21

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

# AMATERRA

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## Drink Menu

### **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**

### **Super Cascadian, 2020, 51Weeks, American Red Wine**

**-NEW RELEASE**

Bright, ripe, rich red wine.

**Bottle+** **\$52**

### **DRAFT BEER**

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Zoiglhaus Brewing Kolsch	\$7
Breakside Wanderlust IPA	\$7
Ecliptic Starburst IPA	\$7
Rogue Hazelnut Brown Ale	\$7

### **BEER BY THE BOTTLE/CAN**

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Coors Light, 12 oz.	\$6
Drop Top Amber	\$7
Migration Mo-Haze-ic IPA	\$7
Ace Pineapple Cider	\$7
WellBeing Intention Non-Alcoholic IPA	\$8

### **SIGNATURE COCKTAILS**

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**Negroni** **\$16**  
Aviation gin, Dolin Rouge sweet vermouth, Campari

**Aviation** **\$16**  
Tanqueray 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, blue cheese 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 Marnier float

### **MOCKTAILS**

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