



BAR & TERRACE

WINE

Pinot Gris, 2018, 51Weeks Winemaking, Willamette Valley

Ripe pear, cinnamon, honeydew melon. Dry and crisp.

Bottle+ \$39
By the Glass \$13

Pinot Noir, 2020, Amaterra, Willamette Valley

Aromas of cranberry, cassis and woody herbs carry through to the palate, where they are wrapped in flavors of oak.

Bottle+ \$65
By the Glass \$18

BEER

Portland Cider Seasonal \$8
Ecliptic Pyxis Pilsner \$7
Desired Realm Hazy IPA \$7

COCKTAILS

Rotating Seasonal Moscow Mule \$13
Lewis & Clark Vodka, lime, Cock'N Bull Ginger Beer.
Rotating Seasonal Gin & Tonic \$13
Nolet Gin, Fever Tree Tonic.

PLEASE ORDER AT THE BAR

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



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PICNIC BOXES FOR TWO

Curated Cheeses & Charcuterie \$36

Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers.

Vegetable Antipasto & Hummus Board v \$28

Grilled zucchini and sweet peppers, marinated artichokes & olives, market fresh tomatoes & cucumbers, rose harissa hummus, crackers.

Burrata Cheese & Speck Ham \$29

Ricotta stuffed mozzarella, cured sweet peppers, basil pesto, artisan bread.

PLEASE ORDER AT THE BAR

GF OPTION AVAILABLE FOR ALL PICNIC BOXES

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All items are cooked to order. Please inform your server of any dietary restrictions.

Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

GF = Gluten Free | VEG = Vegetarian | V = Vegan

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.