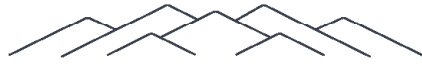


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Wine Menu

### TASTING FLIGHT \$25

Cellar Cuvée Blanc, 2020, 51Weeks Winemaking, American White Wine  
Chardonnay, 2020, 51Weeks, Willamette Valley  
Pinot Noir, 2018, Amatera, 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, Apolloni Vineyards

*\*A guest pour from our friends at Apolloni*

**Bottle+** \$42  
**By the Glass** \$13

#### Chardonnay, 2020, Amatera, Willamette Valley

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

**Bottle+** \$55  
**By the Glass** \$20

#### Cellar Cuvée Blanc, 2020, 51Weeks Winemaking, American White Wine

Crisp, dry white wine with floral aromatic lift courtesy of the Viognier component.

**By the Glass** \$14

#### Roussanne-Viognier-Marsanne, 2019, 51Weeks Winemaking, Columbia Valley -New Release

Lemon custard, honey, apricot. Palate of tart citrus, green apple. High tone aromatics of Viognier, nestled in the minerality of Roussanne. Stainless steel fermentation.

**By the Glass** \$13

#### Pinot Noir, 2018, Amatera, 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** \$21

#### Pinot Noir, 2018, 51Weeks Winemaking, Nemarniki Vineyard, Chehalem Mountains AVA

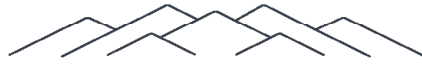
Leading with aromas of bright red raspberry and coffee in to a palate of cocoa, cane berry compote, and spice, this Pinot Noir is built to age gracefully.

**Bottle+** \$75  
**By the Glass** \$22

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

# AMATERRA

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## Drink Menu

**Pinot Noir, 2017, 51Weeks Winemaking,  
Apolloni Vineyard, Willamette Valley,  
[Submerged Cap Fermentation]**

Aromas of cranberry, cherry, and coffee. The palate displays raspberry and cranberry reduction in a concentrated, but curiously soft extraction from the submerged cap process.

**Bottle+ \$85**

**Super Cascadian, 2020, 51Weeks Winemaking,  
Columbia Valley**

Pinot Noir and Cab/Merlot/Petit Verdot blend. Willamette Valley Pinot and big red grapes from Horse Heaven Hills and Rattlesnake Mountains.

**Bottle+ \$55**

**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**

### DRAFT BEER

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Zoiglhaus Brewing Pilsner	\$7
Breakside Wanderlust IPA	\$7
Ecliptic Phazer Hazy IPA	\$7
Culmination Brewing Amber Ale	\$7

### BEER BY THE BOTTLE/CAN

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Coors Light, 12 oz.	\$6
Drop Top Amber	\$7
Fort George German Pilsner	\$7
Portland Strawberry Pineapple Cider	\$7
WellBeing Intention Non-Alcoholic IPA	\$8
Pelican Brewing Hop Water	\$6

### 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, splash olive juice, blue cheese olive

**None of Your Beeswax \$22**  
Balvenie 14, vermouth di torino, allspice, beeswax

**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

### NON-ALCOHOLIC

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

**Sip Smith Exceptional Iced Tea \$6**  
Black tea