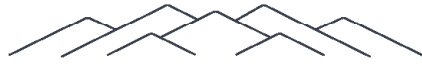


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Wine Menu

### TASTING FLIGHT \$25

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Pinot Gris, 2021, 51Weeks Winemaking, Dundee Hills AVA

Pinot Noir, 2020, Amaterra, Willamette Valley

Super Cascadian, 2020, 51Weeks Winemaking, American Red Wine

Éclater, 2018, 51Weeks Winemaking, Columbia Valley

### WINES BY THE BOTTLE OR GLASS

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**Brut, 2017, Argyle, Willamette Valley**

*\*A guest pour from our friends at Argyle.*

**Bottle+** \$58

**By the Glass** \$15

**Rosé of Barbera, 2017, 51Weeks Winemaking,  
Columbia Valley AVA**

*Richly colored with vibrant acidity.*

**Bottle+** \$46

**By the Glass** \$15

**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

**Pinot Gris, 2021, 51Weeks Winemaking,  
Dundee Hills AVA**

Aromas of ripe pear, cinnamon, pie spice, and pastry crust with starfruit, apricot and lime zest on the palate.

**By the Glass** \$12

**Roussanne-Viognier-Marsanne, 2020,  
51Weeks Winemaking, Columbia Valley**

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

**By the Glass** \$15

**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. This is a rich, soft style of Pinot Noir meant to be enjoyed young.

**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

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

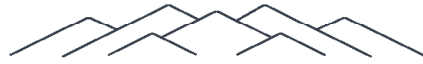
Pinot Noir and Cab/Merlot/Petit Verdot blend. Willamette Valley Pinot and big red grapes from Horse Heaven Hills and Rattlesnake Mountains.

**Bottle+** \$55

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

# AMATERRA

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## Drink Menu

### 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

*Seasonal for Fall*

Cacao butter infused Woodford Reserve, Amaterra triple sec, cinnamon and coffee spice blend, sugar, angostura bitters

**Classic Martini** \$16

Grey Goose vodka, Dolin Rouge dry vermouth, splash olive juice, blue cheese olive

**Richmond Gimlet** \$15

Mint infused Big Gin, lime 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

**Amaterra Sunset** \$15

Batagna tequila, peach shrub, combier pamplemousse, lemon juice

**Hot Butter(nut) Rum** \$16

Amaterra rum blend, house-made butternut squash & vanilla ice cream, hot water

**Caiparinia** \$15

Famosinha de Mina's cachaca (Brazilian rum), seasonal sorbet, lime zest

### DRAFT BEER

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Zoiglhaus Brewing Pilsner \$7

Breakside Wanderlust IPA \$7

Ecliptic Phazer Hazy IPA \$7

Culmination Brewing Amber Ale \$7

### BY THE BOTTLE/CAN

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Coors Light, 12 oz. \$6

Ecliptic Brewing Pyxis Pilsner \$6

Portland Strawberry Pineapple Cider \$7

WellBeing Intention Non-Alcoholic IPA \$8

Blood Orange WYLD CBD \$7

Blackberry WYLD CBD \$7

### DRINKS FOR ALL AGES

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Swede Hill Punch \$9

Orange, pineapple, grenadine, simple syrup, club soda

Golden Hour \$10

Honey vinegar, verjus, lemon, soda water

Sip Smith Exceptional Iced Tea \$6

Black tea

Pelican Brewing Hop Water \$6

Mountain Valley Sparkling Water 1L \$8