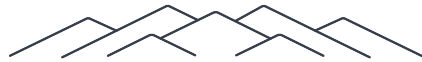
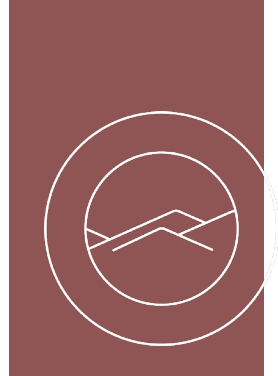


AMATERRA

FOR THE LOVE | OF THE EARTH



Wine Menu



TASTING FLIGHT \$25

Pinot Noir, 2020, Amaterra, Willamette Valley

Pinot Noir, 2019, Amaterra,
Guadalupe Vineyard, Dundee Hills AVA

Pinot Noir, 2020, Amaterra, Hirschy Vineyard,
Dundee Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking,
'Fourgon,' Columbia Valley

WINE CLUB MEMBER FLIGHT \$25

Chardonnay, 2020, Amaterra,
Wolf Hill Vineyard, Eola-Amity Hills AVA

Pinot Noir, 2020, Amaterra, Willamette Valley

Pinot Noir, 2020, Amaterra,
Apolloni Vineyard, Tualatin Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking,
[Submerged Cap Fermentation]

WINES BY THE BOTTLE OR GLASS

Pinot Noir, 2020, Amaterra, Willamette Valley
Cranberry, cassis, and woody herbs. Rich yet soft.

Bottle+ \$65
By the Glass \$19

Pinot Noir, 2019, Amaterra,
Guadalupe Vineyard, Dundee Hills AVA
Bramble, dried cherry, anise, cacao.

Bottle+ \$87
By the Glass \$21

Pinot Noir, 2020, Amaterra,
Hirschy Vineyard, Yamhill-Carlton AVA
Tart cherry, green tea, strawberry compote, and cola.

Bottle+ \$87
By the Glass \$20

Petit Verdot, 2018, 51Weeks Winemaking,
'Fourgon,' Columbia Valley
Blueberry, blackberry, dark fruit and coconut.

Bottle+ \$72
By the Glass \$20

Merlot, 2019, 51Weeks Winemaking,
[Submerged Cap Fermentation]
Blueberry, plum, coffee grounds, and rosemary.
Concentrated, yet soft.

Bottle+ \$80
By the Glass \$20

Brut, 2018, Argyle, Willamette Valley
A guest pour from our friends at Argyle.

Bottle+ \$58
By the Glass \$15

WINES CLUB MEMBER EXCLUSIVE WINES BY THE GLASS

Chardonnay, 2020, Amaterra,
Wolf Hill Vineyard, Eola-Amity Hills AVA
Pineapple, lemon rind, and graham cracker.

Bottle+ \$58
By the Glass \$16

Pinot Noir, 2020, Amaterra,
Apolloni Vineyard, Tualatin Hills AVA
Strawberry jam, coffee, cherry and pie spice.

Bottle+ \$87
By the Glass \$21

Petit Verdot, 2018, 51Weeks Winemaking,
[Submerged Cap Fermentation]
Hickory, black olive, blueberry fruit leather.

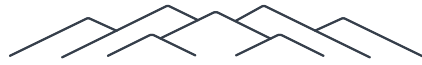
Bottle+ \$80
By the Glass \$20

These wines are currently allocated exclusive to the restaurant, if you'd like to inquire about purchasing, please email WineClub@AmaterraWines.com

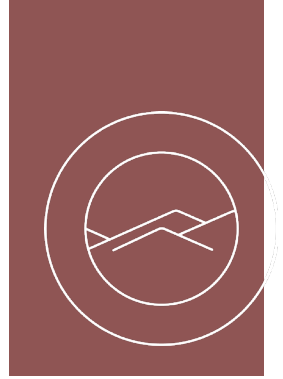
*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

AMATERRA

FOR THE LOVE | OF THE EARTH



Drink Menu



SIGNATURE COCKTAILS

Negroni	\$16
Ford's gin, Campari, sweet vermouth	
Aviation	\$16
Tanqueray gin, Luxardo, Crème de Violette	
Hemingway Daiquiri	\$15
Havana Club Blanco rum, Luxardo, grapefruit, lime	
Ode to The Hallenbeck	\$16
Woodford bourbon, turbinado sugar, bitters	
Classic Martini	\$16
Grey Goose vodka, dry vermouth, splash olive juice, blue cheese olive	
Cosmaterra	\$14
Tito's Vodka, Clear Creek Cranberry liqueur, Amaterra blend triple sec, lemon	
Gimlet	\$15
Big Gin, fresh lime, house cordial	
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
Batanga tequila, peach shrub, Combier Pamplemousse, lemon juice	
Aged Whiskey Sour	\$18
Buffalo Trace bourbon, turbinado sugar, clarified lemon	
The Queen's Chalice	\$18
Amaterra house Bourye, Lillet blanc, Amaro CioCiaro, Cacao butter, bee's wax	

ZERO-PROOF

Swede Hill Punch	\$9
Orange, pineapple, grenadine, simple syrup, club soda	
Golden Hour	\$10
Honey vinegar, verjus, lemon, soda water	
Spa Treatment	\$10
Honey-ginger syrup, pomegranate juice, ginger beer	
Duke of West Hills	\$10
Cinnamon apple shrub, Smith Lord Bergamot tea, apple cider, soda water	

DRAFT BEER

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

BY THE BOTTLE/CAN

Coors Light, 12 oz.	\$6
Ecliptic Brewing Pyxis Pilsner	\$6
Portland Strawberry Pineapple Cider	\$7
Athletic Brewing Non-Alcoholic IPA	\$7
Blood Orange WYLD CBD	\$7
Blackberry WYLD CBD	\$7

DRINKS FOR ALL AGES

Sip Smith Exceptional Iced Tea	\$6
Black tea	
Soda	\$4
Coke, Diet Coke, Sprite, Ginger Ale	
Mountain Valley Sparkling Water 1L	\$8