

CULINARY BOARDS

- Charcuterie Board*** \$21
- Chef’s selection of three cured meats, pickled vegetables, dried fruit mostarda, whole-grain mustard, crackers
- Pacific Northwest Artisanal Cheeses* VEG**..... \$21
- Chef’s selection of three PNW artisanal cheeses, seasonal fresh fruit and fruit preserve, crackers
- Vegetable Antipasto & Hummus Board v** \$17
- Roasted and sesame-glazed cauliflower, house-cured sweet peppers, marinated market cucumbers and tomatoes, artichokes and olives, roasted red pepper and rose-harissa hummus, crackers
- Daily Curated Cheese* & Charcuterie Board***.....\$25
- Chef’s selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers
- Buratta Cheese & Speck Ham**\$24
- Confit sweet peppers, artisan bread, pumpkin seed-basil pesto
- Chef-curated Sweets Slate** GF, VEG..... \$18
- Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge

FARMERS & GROWERS WE THANK YOU

We source our produce fresh from Riverland Family Organic Farms, Cartwheel Community Farm, Pablo Munoz, Talericos Produce, Winters Farm, De Leon, Black Dirt Farm, Greenville Farms, and a host of other growers that you can find at the Beaverton Farmer’s Market, and the PSU Farmer’s Market.

HARVEST SNACKS

- Add to any board or tartine
- Marinated Castelvetrano Olives** GF, V\$8
- Thyme, rosemary, citrus, chili flakes, garlic, warming spices
- Market Tomatoes and Mozzarella** GF, VEG\$9
- Pumpkin seed-basil pesto, evoo
- Smoked Salmon Spread & Lavash** \$12
- Crème fraiche, pickled onion, chives
- Roasted Red Pepper & Rose Harissa Hummus** GF+, V\$8
- Espelette, evoo, crackers
- Harvest Snack Trio**.....\$24
- Choose any three

GF: Gluten Free | GF+: Gluten Free Option Available | VEG: Vegetarian | VEG+: Vegetarian Option Available | V: Vegan | V+: Vegan Option Available

*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.

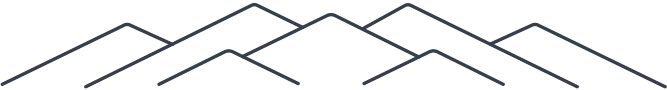
All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking ares and is not food allergen or nut-free.

2432630 © 2024 Amaterra, LLC, all rights reserved

TARTINES FOR ONE

- Choice of cauliflower bisque (GF, V), house greens with maple-mustard vinaigrette (GF, V), or house Caesar* with fagoza croutons and parmesan. A gluten-free bread option is available for \$2. Splits are not available.
- Smoked Salmon Tartine** \$19
- Toasted artisan bread, pickled onion, crème fraiche, cucumber, dill, petite spicy greens
- Roasted Red Pepper & Rose Harissa Hummus v** \$18
- Toasted artisan bread, olive relish, pickled cauliflower, cured peppers, endive
- Serrano Ham** \$19
- Toasted artisan bread, olive oil, shaved onion, manchego sheep’s cheese, endive
- Albacore Tuna Salad*** \$19
- Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette





TASTING FLIGHT \$25

Rosé of Pinot Noir, 2023, 51Weeks Winemaking, Willamette Valley

Pinot Gris, 2022, 51Weeks Winemaking, Dundee Hills AVA

Pinot Noir, 2021, Amaterra, Willamette Valley

Cabernet Sauvignon, 2021, 51Weeks Winemaking, Destiny Ridge Vineyard

ROSÉ DUO \$16

Half glass of each

Rosé of Pinot Noir, 2023, 51Weeks Winemaking, Willamette Valley

Concentrated strawberry, fruit leather, and cherry

Liter+ \$38

By the Glass \$15

Bâton de Champ Rosé, 2023, 51Weeks Winemaking, American Rosé Wine

Watermelon, raspberry, and lemon rind

Liter+ \$38

By the Glass \$15

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2021, Amaterra, Willamette Valley

Pinot Noir, 2018, Amaterra, ‘Cuvée Maison’, Willamette Valley

Pinot Noir, 2021, Amaterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA

Pinot Noir, 2021, Amaterra, Nemarniki Vineyard, Chehalem Mountains AVA

CABERNET SAUVIGNON DUO \$21

Half glass of each

Cabernet Sauvignon, 2021, 51Weeks Winemaking, Destiny Ridge Vineyard

Ripe cherry, coffee grounds, and chalky tannins

Bottle+..... \$52

By the Glass \$20

Cabernet Sauvignon, 2019, 51Weeks Winemaking, Seven Hills Vineyard

Blackberry, allspice, brambleberry, and fine tannins

Bottle+..... \$67

By the Glass \$21

WINES BY THE BOTTLE OR GLASS

Sparkling Rosé of Barbera, 2023, 51Weeks Winemaking, Columbia Valley

Fun, bright, bubbly

Bottle+..... \$32

Pinot Gris, 2022, 51Weeks Winemaking, Dundee Hills AVA

White peach, star jasmine, lemon rind, and minerality

Bottle+..... \$22

By the Glass \$15

Chardonnay, 2022, 51Weeks Winemaking, Columbia Valley

Crème brûlée, baked apple, lime zest, and spice

Bottle+..... \$35

By the Glass \$18

Pinot Noir, 2021 Amaterra, Willamette Valley

JS 91 pts. Pie cherry, five spice, black cherry, clove

Bottle+..... \$47

By the Glass \$19

Pinot Noir, 2021, Amaterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA

Raspberry, mint, cola, fig, and wet stone

Bottle+..... \$67

By the Glass \$21

Pinot Noir, 2021, Amaterra, Nemarniki Vineyard, Chehalem Mountains AVA

Raspberry compote, black cherry, and marionberry

Bottle+..... \$67

By the Glass \$21

Pinot Noir, 2021, Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA

JS 93 pts. Orange, chocolate, maraschino cherry, and dark plum

Bottle+..... \$67

By the Glass \$21

Pinot Noir, 2018, Amaterra, ‘Cuvée Maison’, Willamette Valley

Bramble, vanilla, wild strawberry, and lavender

Bottle+..... \$50

By the Glass \$20

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley

Late harvest; apricot, preserved peach, jasmine, and lemon rind

Bottle+..... \$42

By the Glass \$18

All wines featured on our tasting menu are made on-site in Amaterra’s innovative gravity-flow winery.

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

LIKE WHAT YOU’RE TASTING?
Join our Wine Club for special perks on product releases, events, and discounted bottle purchases!