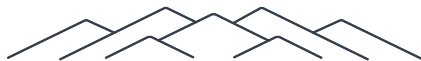


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Dinner



### APPETIZERS

|                                                                                                                            |             |
|----------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>House-made Fagoza Bread for Two</b> <small>VEG</small>                                                                  | <b>\$10</b> |
| Roasted garlic, melted leeks, fresh rosemary                                                                               |             |
| <b>Curated Cheese* &amp; Charcuterie Board</b> <small>GF+</small>                                                          | <b>\$25</b> |
| Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers |             |
| <b>Cheese &amp; Shaved Beef Fondue</b> <small>GF+</small>                                                                  | <b>\$19</b> |
| Fontina, gruyere, crispy mushrooms, chives, baguette                                                                       |             |
| <b>Swede Hill Meatballs</b> <small>GF</small>                                                                              | <b>\$16</b> |
| White wine-leek cream, red currant, crispy sunchokes, dill                                                                 |             |
| <b>Smoked White Fish Spread</b>                                                                                            | <b>\$13</b> |
| House-made lavash, capers, lemon, dill                                                                                     |             |
| <b>House-made Gnocchi</b> <small>GF*</small>                                                                               | <b>\$16</b> |
| Crisp pancetta, roasted squash, toasted pistachio, pesto cream                                                             |             |
| <small>*Made with gluten-free wheat flour</small>                                                                          |             |
| <b>Roasted Winter Squash Soup</b> <small>GF, V</small>                                                                     | <b>\$10</b> |
| Green apple, bourbon, maple                                                                                                |             |
| <b>House Spiced French Fries</b> <small>VEG</small>                                                                        | <b>\$9</b>  |
| Roasted red pepper aioli                                                                                                   |             |
| <b>Pacific Northwest Oysters*</b> <small>GF</small>                                                                        | <b>MP</b>   |
| <small>Half Dozen</small>                                                                                                  |             |
| House-made hot sauce, Champagne mignonette, lemon                                                                          |             |

### SALADS

|                                                                                   |             |
|-----------------------------------------------------------------------------------|-------------|
| <b>Butternut Squash &amp; Apple Salad</b> <small>GF, V</small>                    | <b>\$15</b> |
| Shaved collard greens, pomegranate, basil, mint, dill, pepitas, cider vinaigrette |             |
| <b>Roasted Beets &amp; Citrus Salad</b> <small>GF, VEG</small>                    | <b>\$16</b> |
| Honey'd ricotta, crisp celery, toasted pistachio vinaigrette, basil, mint         |             |
| <b>Classic Caesar*</b> <small>GF+</small>                                         | <b>\$13</b> |
| Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing                |             |
| Add seared salmon                                                                 | \$24        |
| Add seared chicken breast                                                         | \$12        |

### ENTREES

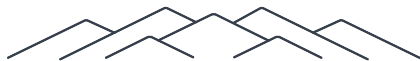
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|----------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Oven-roasted Salmon*</b> <small>GF</small>                                                                              | <b>\$43</b> |
| Roasted red pepper and mixed bean minestrone, smokey bacon broth, fresh thyme                                              |             |
| <i>Suggested Pairing: Pinot Noir, 2019, Willamette Valley</i>                                                              |             |
| <b>Roasted Half Chicken</b> <small>GF</small>                                                                              | <b>\$36</b> |
| Buttermilk red-bliss mash, cast-iron mushrooms, cured tomatoes, tarragon velouté                                           |             |
| <i>Suggested Pairing: Pinot Noir, 2021, Carlton Hill Vineyard</i>                                                          |             |
| <b>16 oz. Cast-iron Ribeye Steak*</b> <small>GF</small>                                                                    | <b>\$65</b> |
| A51 sauce, house-spiced french fries                                                                                       |             |
| <i>Suggested Pairing: Cabernet Sauvignon, 2019, Destiny Ridge Vineyard</i>                                                 |             |
| <b>Pan-seared Scallops*</b> <small>GF</small>                                                                              | <b>\$47</b> |
| Wild mushroom risotto, fire-roasted squash, shaved market greens, crispy pork coppa, sesame                                |             |
| <i>Suggested Pairing: Chardonnay Duo</i>                                                                                   |             |
| <b>Pan-roasted Columbia River Sturgeon</b> <small>GF</small>                                                               | <b>\$41</b> |
| Market spinach, celery root, parsnip-onion cream, smashed grape and mustard seed relish                                    |             |
| <i>Suggested Pairing: Pinot Gris, 2021, Dundee Hills AVA, Willamette Valley</i>                                            |             |
| <b>Wild Mushroom Risotto</b> <small>GF, VEG, V+</small>                                                                    | <b>\$25</b> |
| Wild mushrooms, fire-roasted squash, leek relish, shaved market greens, sesame-squash crisps                               |             |
| <i>Suggested Pairing: Pinot Noir, 2021, Gregory Ranch Vineyard, Yamhill-Carlton AVA</i>                                    |             |
| <b>Wagyu Beef Smash Burger*</b> <small>GF+</small>                                                                         | <b>\$23</b> |
| <i>Choice of fries, seasonal greens, or Classic Caesar</i>                                                                 |             |
| beef, house pickles, griddled onion, American cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard |             |
| Add Mason Hill Wagyu beef bacon                                                                                            | \$6         |
| Add fried egg                                                                                                              | \$4         |
| Make it a double!                                                                                                          | \$12        |
| Substitute gluten-free bun                                                                                                 | \$3         |

### 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 on Saturday, and the PSU Farmer's Market.

# AMATERRA

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## Wine List



### TASTING FLIGHT \$25

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**Bâton de Champ Rosé, 2022,**  
*51Weeks Winemaking, American Rosé Wine*

**Pinot Gris, 2021, 51Weeks Winemaking,**  
*Willamette Valley*

**Pinot Noir, 2019, Amaterra, Willamette Valley**

**Syrah, 2021, 51Weeks Winemaking,**  
*Columbia Gorge, Oregon*

### TERROIR OF PINOT NOIR \$30

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**Pinot Noir, 2019, 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,**  
*Carlton Hill Vineyard, Yamhill-Carlton AVA*

### CHARDONNAY DUO HALF GLASS OF EACH \$19

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**Chardonnay, 2021, Amaterra, Wolf Hill Vineyard,**  
*Eola-Amity Hills AVA*

Natural acidity and minerality. Aged in concrete

**Bottle+** \$58

**By the Glass** \$18

**Chardonnay, 2021, Amaterra, Stark Vineyard,**  
*Chehalem Mountains AVA*

Lime zest, grilled pineapple, and pie spice

**Bottle+** \$58

**By the Glass** \$18

### WINES BY THE BOTTLE OR GLASS

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**Bâton de Champ Rosé, 2022,**  
*51Weeks Winemaking, American Rosé Wine*

Ripe and rich rosé. Field blend of eight varieties

**Liter+** \$58

**By the Glass** \$15

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

Perfectly dry and pleasantly ripe pétillant naturel

**By the Glass** \$15

**Pinot Gris, 2021, 51Weeks Winemaking**

Tree fruit and floral aromatics, minerality on the palate

**Bottle+** \$42

**By the Glass** \$15

**Pinot Noir, 2019, Amaterra, Willamette Valley**

Caneberry, cherry, spicy, well-structured finish

**Bottle+** \$67

**By the Glass** \$19

**Syrah, 2021, 51Weeks Winemaking,**  
*Columbia Gorge, Oregon*

Blackberry, meat char, toasted hazelnut

**Bottle+** \$80

**By the Glass** \$20

**Cabernet Sauvignon, 2019,**  
*51Weeks Winemaking, Destiny Ridge Vineyard,*

*Columbia Valley*

Cherry concentrate, leather, and white pepper

**Bottle+** \$87

**By the Glass** \$21

**Pinot Noir, 2018, Amaterra, 'Cuvée Maison',**  
*Willamette Valley*

Bramble, vanilla, wild strawberry, and lavender

**Bottle+** \$70

**By the Glass** \$20

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

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

**Bottle+** \$62

**By the Glass** \$18

### SINGLE-VINEYARD PINOT NOIR

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**Bottle+ \$87 | By the Glass \$21**

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

Raspberry, mint, cola, fig, and wet stone

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

Orange chocolate, maraschino cherry, and dark plum