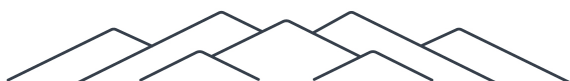


AMATERRA



HAPPY HOUR

Roasted Garlic & Rosemary Fagoza VEG \$10
Sofrito jam

Papas Bravas GF, VEG \$10
Salsa rosa, pickled onion, manchego

Swede Hill Meatballs GF \$15
White wine-leek cream, red currant, crispy sunchokes, dill

Oysters on the Half Shell* GF \$3 each
Minimum order of 4
Champagne mignonette, house hot sauce, lemon

Smash Burger Slider \$8 each
House pickles, griddled onion, American cheese,
“Terra Sauce”, toasted brioche bun, Portland ketchup,
yellow mustard

Petite Grilled Cheese VEG 2 for \$9
Fontina, white cheddar, gruyere, tomato pepper jam,
roasted garlic-herb bread

HARVEST SNACKS

Order a la carte or choose any 3 for \$24

Martinated Castelvetro Olives GF, V \$8
Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Smoked White Fish Spread \$13
House-made lavash, capers, lemon, dill

Smoked Salmon Spread \$12
House-made lavash, crème fraîche, pickled onion, chives

Roasted Red Pepper Harissa Hummus v \$8
Espelette, extra virgin olive oil, crackers

CULINARY “SLATES”

Vegetable Antipasto & Hummus v \$12
Roasted and sesame-glazed cauliflower, house-cured sweet
peppers, artichokes and olives, roasted red pepper and rose
harissa hummus, crackers

Daily Curated Cheese* & Charcuterie* \$16
Chef’s selection of two cheeses and two meats,
pickled vegetables, dried fruit mostarda,
seasonal fruit preserve, crackers

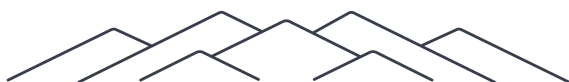
Chef Curated Sweets Slate VEG \$16
Five types of sweets from cake to candy to share as a nosh,
including Amaterra Pinot Noir Fudge

GF: Gluten Free | VEG: Vegetarian | V: Vegan

*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 areas and is not food allergen or nut-free.

AMATERRA



All wines featured on our happy hour menu are made on-site in Amatterra's innovative gravity-flow winery. We have a separate wine menu with selections from peer wineries.

PETITE POURS

Half glass, 3 oz.

Rosé of Pinot Noir, 2023, 51Weeks Winemaking. \$8
Concentrated strawberry, fruit leather, and cherry

Bâton de Champ Rosé, 2023, 51Weeks Winemaking .. \$8
Watermelon, raspberry, and lemon rind

Chardonnay, 2022, 51Weeks Winemaking, Columbia Valley. \$10
Crème brûlée, baked apple, lime zest and spice

Pinot Gris, 2021, 51Weeks Winemaking, Dundee Hills AVA. \$8
White peach, star jasmine, lemon rind, and minerality

Pinot Noir, 2021, Amatterra, Willamette Valley \$11
Pie cherry, five spice, black cherry, clove

Pinot Noir, 2021, Amatterra, Gregory Ranch Vineyard. \$12
Raspberry, mint, cola, fig, and wet stone

Pinot Noir, 2021, Amatterra, Carlton Hill Vineyard, Yamhill-Carlton AVA. \$12
JS 93 pts. Orange, chocolate, maraschino cherry, and dark plum

Pinot Noir, 2021, Amatterra, Nemarniki Vineyard \$12
Raspberry compote, Black cherry, and marionberry

Pinot Noir, 2018, Amatterra, 'Cuvee Maison', Willamette Valley. \$12
Bramble, vanilla, wild strawberry, and lavender

Cabernet Sauvignon, 2021, 51Weeks Winemaking, Destiny Ridge Vineyard. \$12
Ripe cherry, coffee grounds, and chalky tannins

Cabernet Sauvignon, 2021, 51Weeks Winemaking, Seven Hills Vineyard. \$12
Blackberry, allspice, brambleberry, and fine tannins

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley. \$10
Late harvest; apricot, preserved peach, jasmine, and lemon rind

ENJOYING THE AMBIANCE?

We have diverse venues and menus for special occasions and private events!

Take a look. —————→

