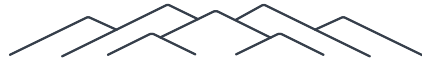


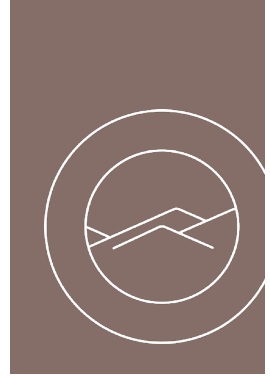
AMATERRA

FOR THE LOVE | OF THE EARTH



Happy Hour Menu

TUESDAY - SUNDAY FROM 4 - 5 PM



HAPPY HOUR EXCLUSIVE

House-made Fagoza Bread for Two <i>VEG</i>	\$10
Roasted garlic, melted leeks, fresh rosemary, sofrito jam	
Crispy-fried Yukon Gold Potatoes <i>VEG</i>	\$6
Fry spice, pecorino, chives, harissa ketchup	
Swede Hill Meatballs <i>GF</i>	\$15
White wine-leek cream, red currant, crispy sunchokes, dill	
Oysters on the Half Shell* <i>GF</i>	\$3 each
Minimum order of 4 Champagne mignonette, house hot sauce, lemon	
Wagyu Beef Patty Melt Sliders	2 for \$12
Toasted pretzel bread, gruyere, griddled onion, sauteed mushrooms, "Terra" sauce	
Petite Grilled Cheese <i>VEG</i>	2 for \$9
Fontina, white cheddar, gruyere, tomato pepper jam, roasted garlic and melted leek bread	

HARVEST SNACKS

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

Marinated Castelvetrano Olives <i>GF, V</i>	\$8
Thyme, rosemary, citrus, chili flakes, garlic, warming spices	
Smoked White Fish Spread <i>GF+</i>	\$13
House-made lavash, capers, lemon, dill	
Smoked Salmon Spread <i>GF+</i>	\$12
House-made lavash, crème fraîche, pickled onion, chives	
Roasted Red Pepper Harissa Hummus <i>GF+, V</i>	\$8
Espelette, extra virgin olive oil, crackers	

CULINARY "SLATES"

Vegetable Antipasto & Hummus <i>GF+, V</i>	\$12
Roasted and sesame-glazed cauliflower, house-cured sweet peppers, marinated artichokes and olives, roasted red pepper and rose harissa hummus, crackers	
Daily Curated Cheese* & Charcuterie* <i>GF+</i>	\$16
Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	

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

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.

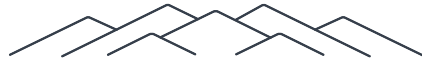
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*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

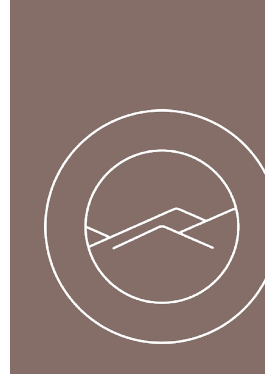
AMATERRA

FOR THE LOVE | OF THE EARTH



Happy Hour Menu

TUESDAY - SUNDAY FROM 4 - 5 PM



TASTING FLIGHT \$25

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

CHARDONNAY DUO HALF GLASS OF EACH \$19

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

PETITE POURS

Bâton de Champ Rosé, 2022, 51Weeks Winemaking, American Rosé Wine **\$8**

Ripe and rich rosé. Field blend of eight varieties

Pinot Gris, 2021, 51Weeks Winemaking **\$8**

Tree fruit and floral aromatics, minerality on the palate

Pinot Noir, 2019, Amaterra, Willamette Valley **\$10**

Caneberry, cherry, spicy, well-structured finish

Syrah, 2021, 51Weeks Winemaking, Columbia Gorge, Oregon **\$11**

Blackberry, meat char, toasted hazelnut

Cabernet Sauvignon, 2019, 51Weeks Winemaking, Destiny Ridge Vineyard, Columbia Valley **\$12**

Cherry concentrate, leather, and white pepper

Pinot Noir, 2021, Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA **\$12**

Orange, chocolate, maraschino cherry, and dark plum

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley **\$10**

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

Pinot Noir, 2021, Amaterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA **\$12**

Raspberry, mint, cola, fig, and wet stone