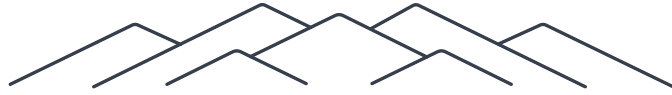


AMATERRA

Wine List



TASTING FLIGHT

\$25

Bâton de Champ Rosé, 2023,
51Weeks Winemaking, Willamette Valley

Chardonnay, 2022, 51Weeks Winemaking,
Columbia Valley

Pinot Noir, 2021, Amaterra, Willamette Valley

Super Cascadian, 2021, 51Weeks Winemaking,
American Red Wine

TERROIR OF PINOT NOIR

\$30

Pinot Noir, 2021, Amaterra, Willamette Valley

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

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

Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA

ROSÉ DUO

\$16

Half glass of each

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

Concentrated strawberry, fruit leather, and cherry

Liter+ \$58

By the Glass \$15

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

Watermelon, raspberry, and lemon rind

Liter+ \$58

By the Glass \$15

SEVEN HILLS VINEYARD DUO

\$23

Half glass of each

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

Blackberry, allspice, brambleberry, and fine tannins

Bottle+ \$87

By the Glass \$21

Petit Verdot, 2020, 51Weeks Winemaking,
Seven Hills Vineyard

Candied blueberry, black fruits and molasses

Bottle+ \$80

By the Glass \$21

WINES BY THE BOTTLE OR GLASS

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

Fun, bright, bubbly

Bottle+ \$52

Chardonnay, 2022, 51Weeks Winemaking,
Columbia Valley

Crème brûlée, baked apple, lime zest, and spice

Bottle+ \$55

By the Glass \$18

Pinot Noir, 2021 Amaterra, Willamette Valley

WS 93 pts. Pie cherry, five spice, black cherry, clove

Bottle+ \$67

By the Glass \$19

Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA

Ripe cherry, perfume and mineral

Bottle+ \$75

By the Glass \$21

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

Raspberry compote, black cherry, and marionberry

Bottle+ \$87

By the Glass \$21

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

Red fruit, cherry lozenge, and oak spice

Bottle+ \$87

By the Glass \$21

Super Cascadian, 2021, 51Weeks Winemaking,
American Red Wine

Blueberry jam, bittersweet chocolate and black tea

Bottle+ \$59

By the Glass \$18

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

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

Bottle+ \$62

By the Glass \$18

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

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

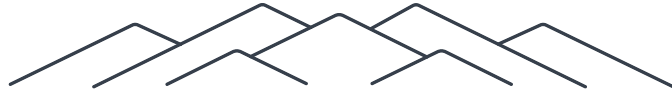
ENJOYING THE AMBIANCE?

We have diverse venues and menus for special occasions and private events! Take a look. →



AMATERRA

Dinner Menu



ONE

| | |
|---|------|
| Roasted Garlic & Rosemary Fagoza VEG | \$14 |
| Whipped basil blossom butter, tomato jam, black pepper | |
| Wild Shrimp Ceviche* GF | \$18 |
| Market apple, pickled chayote squash, cilantro, chili, papadum | |
| Swede Hill Meatballs GF | \$16 |
| White wine-leek cream, red currant, endive, crispy sunchokes | |
| Crispy Pork Belly GF | \$18 |
| Sweet corn succotash, cranberry gastrique, cilantro, scallion | |
| Beef Bolognese | \$18 |
| House-made pappardelle, summer's tomatoes, parmesan, crème fraîche | |
| Burrata & Confit Sweet Peppers VEG | \$18 |
| Sun-dried tomato & basil chili crisp, toasted artisan bread, aged balsamic | |
| Market Apple & Pear Salad GF, VEG | \$15 |
| Sun Feast Farms greens, chicory, candied hazelnuts, table grapes, tarragon-bleu cheese dressing | |
| Roasted Beets & Figs GF, VEG | \$16 |
| Honey'd ricotta, crisp celery hearts, pistachio vinaigrette, 12 yr balsamic, basil, mint | |
| <i>Add chicken</i> | \$12 |
| <i>Add salmon</i> | \$24 |
| Chopped House Caesar* | \$14 |
| Romaine hearts, parmesan, lemon-anchovy dressing, roasted garlic-herb crisps | |
| <i>Add chicken</i> | \$12 |
| <i>Add salmon</i> | \$24 |

TWO

| | |
|--|-----------|
| Pan Roasted Wild Salmon* GF | \$43 |
| Jimmy Nardello peppers, charred olives, smoked tomato sauce, market slaw, sesame | |
| Cast Iron Roasted Halibut GF | \$41 |
| Sweet corn bisque, market zucchini, charred leek relish, scallion | |
| Pan Roasted Ling Cod GF | \$40 |
| Buttered pole beans and potatoes, white wine-brown butter sauce, endive, grapes | |
| Roasted Half Chicken GF | \$36 |
| Pomme puree, roasted mushrooms, tarragon velouté | |
| Pan Roasted Beef Flat-iron Steak*, 8 oz. GF | \$45 |
| House steak sauce, grilled market vegetable | |
| 16 oz. Painted Hills Prime Ribeye Steak* GF | \$79 |
| <i>Cast iron roasted & carved</i> Pomme puree, bacon jam, Jimmy Nardello peppers | |
| Cast Iron Seared Scallops GF | \$24/\$46 |
| Butternut squash curry, king trumpet mushrooms, green apple, basil, chili | |
| Wagyu Beef Smash Burger* | \$23 |
| Choice of fries, Caesar* or mixed lettuces American cheese, griddled onions, pickles, ketchup, mustard, "Terra" sauce | |
| <i>Add egg, bacon, or bacon jam</i> | \$4 |
| <i>Make it a double</i> | \$12 |
| <i>Substitute gluten-free bun</i> | \$3 |

THREE

| | |
|--|------|
| Warm Honey Glazed Carrots GF, VEG | \$15 |
| Golden raisin agrodolce, melted leeks, preserved market apple, chili, greek yogurt | |
| Roasted Cauliflower & Crispy Brussels Sprouts GF, V | \$15 |
| Maple-sesame glaze, rosemary, chili, crispy kale | |
| Crispy Maitake Mushrooms GF, V | \$14 |
| Hibiscus-ginger glaze, sweet chili, scallion | |
| Papas Bravas GF, VEG | \$11 |
| Salsa rosa, pickled onion, Manchego | |
| Seasonal Potato Gnocchi GF | \$16 |
| Pancetta, spicy tomato sauce, shaved collard greens, whipped burrata, crispy sage <i>Made with GF wheat flour</i> | |
| Seasonal Mushroom Risotto GF, VEG | \$26 |
| Roasted cauliflower, charred leek relish, crispy sunchokes, vineyard tarragon, parmesan | |

FARMERS & GROWERS WE THANK YOU

We source much of our produce fresh from Riverland Family Organic Farms, Sun Feast Farm, Winters Farm, De Leon, Greenville Farms, and a host of other growers that you can find at the Beaverton Farmer's Market, and the PSU Farmer's Market.

GF: Gluten Free Friendly | 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.