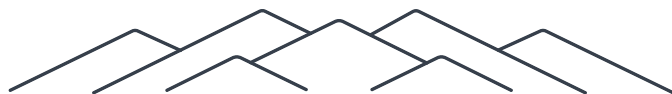


AMATERRA

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

Bottle+ \$45

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

Syrah, 2021, 51Weeks Winemaking,
Seven Hills Vineyard, Walla Walla Valley

Ripe blackberry, anise, plum, and barrel spice

Bottle+ \$83

By the Glass \$21

Cabernet Sauvignon, 2020, 51Weeks Winemaking,
Seven Hills Vineyard

Chocolate, blackberry, and intense warming spices

Bottle+ \$87

By the Glass \$21

WINES BY THE BOTTLE OR GLASS

Chardonnay, 2022, 51Weeks Winemaking,
Columbia Valley

Crème brûlée, baked apple, lime zest, and spice

Bottle+ \$55

By the Glass \$18

Pinot Gris, 2023, 51Weeks Winemaking,
Willamette Valley

Lemon rind, honeydew, and minerals

Liter+ \$53

By the Glass \$13

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

Ask your server about our Wine Club Referral Program and taste through the exclusive Wine Club member flight.

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%).

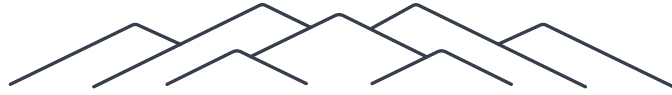
ENJOYING THE AMBIANCE?

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 vineyard tarragon butter, quince jam, black pepper
- Swede Hill Meatballs** GF \$16
White wine-leek cream, red currant, endive, crispy sunchokes
- Crispy Pork Belly** GF \$18
Heirloom bean cassoulet verde, charred leeks, pickled mustard seeds, dill
- Beef Bolognese** \$18
House-made pappardelle, summer's tomatoes, parmesan, crème fraîche
- Calabro Burrata & Confit Sweet Peppers** GF, VEG \$19
Seasonal squash & sage chili crisp, aged balsamic, basil, seeded bread crostini
- Market Apple & Pear Salad** GF, VEG \$15
Sun Feast Farms greens, chicory, candied hazelnuts, table grapes, tarragon-bleu cheese dressing
- Roasted Beets & Citrus** GF, VEG \$16
Buttermilk whipped fromage blanc, purple radish, orange-walnut vinaigrette, 12 year balsamic, basil
Add chicken \$12
Add salmon \$24
- Chopped House Caesar*** \$14
Romaine hearts, parmesan, lemon-anchovy dressing, roasted garlic-herb crisps
Add chicken \$12
Add salmon \$24

TWO

- Cast Iron Roasted Salmon*** GF \$43
Heirloom bean & vegetable minestrone, slow cooked fennel, tarragon, lemon
- Pan Roasted Sturgeon** GF \$46
Winter vegetable chowder, bacon, lemon, dill
- Roasted Half Chicken** GF \$36
Red bliss mash, roasted mushrooms, tarragon velouté, chives
- 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
Cast iron roasted & carved
Red bliss mash, bacon jam, crispy brussels
- 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
Add egg, bacon, or bacon jam \$4
Make it a double \$12
Substitute gluten-free bun \$3

THREE

- Warm Honey Glazed Carrots** GF, VEG \$15
Golden raisin agrodolce, melted leeks, preserved market apple, chili, greek yogurt, warming spices
- Roasted Cauliflower & Crispy Brussels Sprouts** GF, V \$15
Maple-sesame glaze, rosemary, chili, crispy kale
- Crispy Corn Polenta** GF, V \$15
Seasonal mushroom ragout, preserved tomatoes, tarragon, evoo
- Cast Iron Poutine Potatoes** GF \$15
Cheddar cheese curds, roasted mushrooms, red wine beef gravy, chives
- Seasonal Potato Gnocchi** GF, VEG \$16
Truffled acorn squash cream, brown butter, sage, chili flake, whipped buratta
Made with GF wheat flour
- Seasonal Mushroom Risotto** GF, VEG \$26
Roasted cauliflower purée, 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.