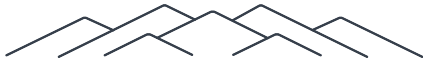


AMATERRA

KITCHEN + SOCIAL CLUB



TO BEGIN

Wagyu Carpaccio GF 27
Cucumber, snap peas, chive, tempura, citrus aioli, South Carolina BBQ sauce

Seasonal Hummus VEG 14
Caramelized carrot, tamarind glaze, crema, chili crisp, candied pistachios, grilled One Loaf sourdough

Pimento Cheese VEG 10
Harissa aioli, fried saltines

Marinated Picholine Olives v 8
Orange zest, roasted garlic, Aleppo pepper, EVOO

Meat & Cheese 29
Country pate, duck liver mousse, salumi, rotating cheese selection, pickles, sweet pepper jam, grilled One Loaf sourdough

Oyster on the Half Shell GF MP
Minimum of 4, served with mignonette, house hot sauce, lemon

Grilled Shrimp GF 21
Lemon, roasted garlic aioli, harissa, smokey fried tomato jus, polenta

FROM THE GARDEN

Beets GF 19
Apple, pickled mustard seed, salsa Schug, house smoked trout spread

Asparagus 21
Devilled egg puree, parmesan and cornbread crumble, crispy ham, warm ham vinaigrette

Caesar 12
Romaine, fried Brussels sprouts, parmesan, torn croutons, lemon-anchovy dressing
Add white anchovies 4 Add salmon 8
Add grilled shrimp 7 Add steak 9

CHEF’S SELECTIONS

Ricotta Gnudi VEG 27
Asparagus, summer squash, turnips, mushroom, parmesan, basil pesto

Steak & Fries GF 49
Wagyu flat iron, chermoula, black garlic steak sauce

Pacific Northwest Salmon GF 32
Basil, summer succotash, grilled peach

Coming Soon: Amattera Signature Smash Burger
Wagyu beef smash patty, grilled onion, American cheese, house pickled cucumbers, Amattera sauce, served with fries

Signatures

“Chicken-fried” Pork Chop 31
Braised collards, chorizo, spiced pecans, polenta, sweet pepper jam

Scallops GF 46
Charred leeks, pickled shimeji mushroom, garlic chips, crema, pork belly, black garlic “fried rice”

FOR THE TABLE

Cornbread 8
Sorghum butter

Fries GF VEG 9
Charred onion aioli

Seasonal Farm Vegetables GF VEG 14

Grilled Carrots GF VEG 15
Harissa, mint, walnuts, lemon, crème fraîche, tahini-lime vinaigrette

Buffalo Cauliflower GF VEG 17
Celery hearts, garlic chips, blue cheese aioli, terra “buffalo” sauce, red chili vinaigrette

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.

Welcome to Amaterra Kitchen + Social Club

*A gathering place shaped by the spirit of our vineyard estate and winery in Portland's West Hills. Each dish reflects our **For the Love of the Earth** philosophy—rooted in Pacific Northwest terroir, shaped by the seasons, and guided by a spirit of generosity and craft. Here, we invite you to enjoy honest ingredients, a sense of belonging, and the simple pleasures of a shared table.*

For those looking to go deeper, the Amaterra Wine Club offers curated experiences, exclusive access to early releases, and members-only events, with each tier designed to deepen your connection to the winemaking journey.