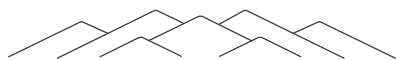


AMATERRA

KITCHEN + SOCIAL CLUB



Gravity Flow Wines

All wines featured are crafted in Amatterra's gravity-flow winery in Portland's West Hills. Rooted in Oregon terroir, each vintage brings the spirit of our hillside vineyard to Bend.

TASTING FLIGHT 25

Pinot Gris

51Weeks Winemaking
Dundee Hills AVA
Willamette Valley, 2023

Chardonnay

Amatterra
Willamette Valley, 2023

Pinot Noir

Amatterra
Willamette Valley, 2021

'Éclater'

51Weeks Winemaking
Columbia Valley Red Wine,
2022

PINOT NOIR TERROIR FLIGHT 30

Rosé of Pinot Noir

51Weeks Winemaking
Willamette Valley, 2024

Pinot Noir

Amatterra
Guadalupe Vineyard
Dundee Hills AVA, 2021

Pinot Noir

Amatterra
Gregory Ranch Vineyard,
Yamhill-Carlton AVA, 2022

Pinot Noir

Amatterra
Ribbon Ridge AVA
Willamette Valley, 2021

WINES BY THE GLASS AND BOTTLE

Blanc de Noir 24/115*

Amatterra, Traditional Method Brut, Willamette Valley 2019
Red apple, lime, and baked pastry crust

Muscadelle/Riesling 18/67*

51Weeks Winemaking, Columbia Valley, 2022
Late harvest; apricot, preserved peach, jasmine, and lemon rind

Pinot Gris 13/47*

51Weeks Winemaking, Dundee Hills AVA, 2023
White peach, star jasmine, lemon rind, and minerality

VMR 15/51*

51Weeks Winemaking, Columbia Valley, 2022
Citrus, white tea, stone fruit, and minerality

Chardonnay 18/63*

Amatterra, Willamette Valley, 2023
Toasted barrel, pear, and apple

Chardonnay 18/60*

51Weeks Winemaking, Columbia Valley, 2022
Crème brûlée, baked apple, lime zest, and spice

Sparkling Rosé of Barbera 15/57*

51Weeks Winemaking, Columbia Valley, 2024
Fun, bright, bubbly

Bâton de Champ Rosé 15/63 Liter*

51Weeks Winemaking, American Rosé Wine, 2024
Watermelon, raspberry, and lemon rind

Rosé of Pinot Noir 15/50*

51Weeks Winemaking, Willamette Valley, 2024
Concentrated strawberry, fruit leather, and cherry

Pinot Noir 19/72*

Amatterra, Willamette Valley, 2021
JS 91 pts. Pie cherry, five spice, black cherry, and clove

Pinot Noir 21/92*

Amatterra, Guadalupe Vineyard, Dundee Hills AVA, 2021
Cola, cherries, and cream

Pinot Noir 21/92*

Amatterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA, 2021
Brown sugar, raspberry, and cola

Pinot Noir 21/80*

Amatterra, Ribbon Ridge AVA, Willamette Valley, 2021
WS 93 pts. Ripe cherry, perfume, and mineral

Syrah 21/88*

51Weeks Winemaking, XL Vineyard, Walla Walla Valley, 2022
Orange peel, dried flowers, dark cherry, and baking spice

Cabernet Sauvignon 21/92*

51Weeks Winemaking, Seven Hills Vineyard, 2020
Chocolate, blackberry, prune, intense warming spices, and leather

'Éclater' 20/75*

51Weeks Winemaking, Columbia Valley Red Wine, 2022
Dried blackberries, barrel spice, and chocolate

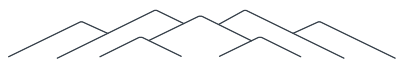
Super Cascadian 17/64*

51Weeks Winemaking, American Red Wine, 2022
Marionberry, brownie, and bright acidity

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

AMATERRA

KITCHEN + SOCIAL CLUB



Evening Sips & Spirits

A selection of cocktails infused with wild fruits and botanicals, zero-proof pours, and local brews—all crafted to reflect the vineyard seasons.

COCKTAILS

Side Cardigan 17

Siete Leguas Reposado tequila, Liqueur 43, cardamom, Angostura bitters, lemon, orange

Ol' Tom's Toddy 15

Ransom Old Tom gin, Domaine de Canton, cranberry-orange-infused honey, lemon, lavender bitters

Autumn Bird 17

Smith & Cross rum, Campari, pineapple shrub, lime, cinnamon, nutmeg, ginger beer

Willamette Sour 15

Rittenhouse Rye, Pedro Ximénez sherry, lemon, orange, grenadine, Éclater wine float

Café Boulevardier 16

Rittenhouse Rye coffee infusion, Cynar, Fot-Li Vermut (red vermouth)

Ode to The Hallenbeck 16

Woodford Reserve whiskey, turbinado simple syrup, bitters

Gold Standard Margarita 15

Camarena Blanco tequila, agave, lime, Grand Marnier float, salted rim

Classic Martini 16

Grey Goose vodka, spritz of dry vermouth, splash of olive juice, blue cheese olive

Paper Plane 16

Woodford Reserve bourbon, Aperol, Amaro Nonino, lemon

Espresso Martini 16

Cold brew, Vivacity Turkish coffee liqueur, vodka

ZERO PROOF

Parisian 75 11

St. Agrestis N/A White Negroni, Giffard N/A Elderflower, lemon, soda

Grandpa's Not Toddy 11

Giffard Ginger Alcohol-Free liqueur, agave, lemon, Peychaud's bitters, Scrappy's grapefruit bitters

Phony White Negroni 9

St. Agrestis N/A White Negroni

Soda 5

Pepsi, Diet Pepsi, Starry, root beer, ginger ale, lemonade, Dr. Pepper, ginger beer

Sanpellegrino Mineral Water 5

Iced Tea 5

Black tea

Apple Juice 5

BEER

Draft

Cascade Lakes Brewing

Lotus Pilsner 7

4.8 ABV

Coldfire Brewing Cumulus Hazy IPA 7

6.5 ABV

Monkless Belgian Ales

Samaritans Saison 7

6.2 ABV

Bend Cider Company Dry Apple 7

6.9 ABV

Rotating Seasonal Tap 7

By the Bottle & Can

UPP Liquids Oatmeal Stout 6

5.9 ABV

Best Day Brewing Kolsh 6

N/A

Best Day Brewing West Coast IPA 6

N/A



Join the Wine Club

More than a membership—it's your invitation to enjoy exclusive releases, preferred pricing, members-only gatherings, and curated experiences that celebrate the spirit of Amatterra.

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