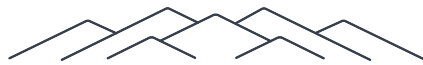


AMATERRA

KITCHEN + SOCIAL CLUB



TO BEGIN

Bread Service **VEG** 10

Dinner rolls, sea salt, roasted garlic-honey butter

A House-spiced French Fries **GF VEG** 11

Garlic oil, charred onion aioli

Warm Pimento Cheese **GF+ VEG** 12

Harissa aioli, fried saltines

Seasonal Hummus **GF+ VEG** 15

White bean celery-root hummus, celery heart salad, fried shallots, grilled One Loaf sourdough

A Oyster on the Half Shell* **MP**

Minimum of 4, served with mignonette, house hot sauce, lemon

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

Lamb Meatballs 16

Mole seco, garlic breadcrumbs, arugula pesto, fired tomato jus

Add meatball 5

Suggested Pairing: Pinot Noir, Gregory Ranch Vineyard, 2022

Meat & Cheese 29

Country pâté, duck liver mousse, salumi, rotating cheese selection, pickles, sweet pepper jam, grilled One Loaf sourdough

Suggested Pairing: Syrah, XL Vineyard, 2022

"TV Dinner" Caviar Service **GF** 79

1 oz. osetra caviar, chives, crème fraîche, house chips, deviled eggs

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

FOR ONE OR FOR ALL

Cornbread 8

Sorghum butter

Seasonal Farm Vegetables 14

Grilled Carrots **GF VEG** 15

Harissa, mint, walnuts, lemon, crème fraîche, tahini-lime vinaigrette

A Chopped House Caesar 14

Romaine hearts, parmesan, torn croutons, lemon-anchovy dressing

Add chicken 9

Add grilled shrimp 11

Add white anchovies 4

Add salmon 21

Suggested Pairing: Chardonnay, Willamette Valley, 2023

Little Gem Lettuce Salad **GF VEG** 20

Charred asparagus, pickled ramps, English peas, pea tendrils, candied peanuts, whipped burrata, green goddess dressing

Suggested Pairing: Chardonnay, Willamette Valley, 2023

Crispy Potato & Kale Salad **GF** 18

Shaved shallots, Marcona almonds, deviled egg purée, salsa schug, warm 'nudja vinaigrette

Suggested Pairing: Chardonnay, Columbia Valley, 2022

Roasted Beets **GF VEG** 19

Beet and goat cheese ravioli, Chioggia beets, orange segments, strawberries, fresh horseradish, hazelnuts, arugula, saba

Suggested Pairing: Rosé, American Rosé Wine, 2025

Tuna Tataki* **GF** 24

Asian pears, tempura broccoli, chives, benne seeds, citrus aioli, South Carolina barbecue sauce

Suggested Pairing: Chardonnay, Willamette Valley, 2023

Beef Carpaccio* 24

Pickled sweet peppers, farm arugula, shaved Grana Padano,

cracked pepper, pistachio butter, beef tallow aioli, toasted brioche

Suggested Pairing: Super Cascadian, American Red Wine, 2022

ENTRÉES

Ricotta Gnudi **VEG** 27

Blistered cherry tomato, fava beans, English pea, field pea, snap pea, basil, roasted corn succotash, benne seed

Suggested Pairing: Chardonnay, Willamette Valley, 2023

Pacific Northwest Salmon* **GF** 41

Caramelized fennel, blistered tomato, sorrel, beluga lentils, lemon-caper brown butter

Suggested Pairing: Chardonnay, Columbia Valley, 2022

A Amaterra Wagyu Smash Burger 25

Griddled onions, house pickles, American cheese, ketchup, mustard, "terra" sauce, brioche bun, fries

Add pimento cheese 6 *Add bacon 4*

Add a fried green tomato 7

Add roasted Tierra Funga mushrooms 8

Suggested Pairing: Super Cascadian, American Red Wine, 2022

Fried Chicken 31

Celery root slaw, polenta, B&B pickles

Suggested Pairing: Pinot Noir, Gregory Ranch Vineyard, 2022

Grilled Shrimp **GF** 32

Lemon, roasted garlic aioli, harissa, smokey fried tomato jus, polenta

Suggested Pairing: Pinot Noir, Willamette Valley, 2021

Red Wine-braised Short Rib **GF** 45

Creamed spinach, pomme purée, mushroom conserva, red wine-braising jus

Suggested Pairing: Syrah, XL Vineyard, 2022

Signatures

"Chicken-fried" Pork Chop 33

Braised collards, chorizo, spiced pecans, polenta, sweet pepper jam

Suggested Pairing: 'Éclater', Columbia Valley Red Wine, 2022

Scallops **GF+** 44

Shrimp chorizo, pork belly and crispy rice "jambalaya", cornbread crumble

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

GF Gluten Free

GF+ Gluten Free Option Available

VEG Vegetarian

VEG+ Vegetarian Option Available

V Vegan

V+ Vegan Option Available

A Amaterra favorite, available at both locations

*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.

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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.