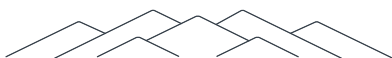


AMATERRA

KITCHEN + SOCIAL CLUB



DESSERT MENU

Opera Cake 15

Cognac-soaked Joconde cake, raspberry buttercream, chocolate ganache, chocolate glaze

Crème Brûlée GF 12

Rotating seasonal flavors

A Cast-iron Cookie & Ice Cream VEG 10

Brown-butter chocolate chunk cookie served with a scoop of our rotating house-made ice cream

Sorbet GF V 8

Rotating seasonal flavors, granita pairing

AFTER DINNER DRINKS

Muscadelle/Riesling 18/42

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

M&M 16

Derrumbes Oaxacan Mezcal with Amaro Montenegro

Tiramisu Martini 17

Espresso Martini 16

Branca Menta Shakerato 15

Eagle Rare 10-year Bourbon 18

Lagavulin 16-year Islay Scotch 24

Park Vintage 1978 Fins Bois Cognac 38/75

Amaro Montenegro 15

Amaro Nonino 15

Amaro Ramazzotti 15

GF Gluten Free

VEG Vegetarian

V Vegan

GF+ Gluten Free Option Available

VEG+ Vegetarian Option Available

V+ Vegan Option Available

A Amatterra favorite, available at both locations