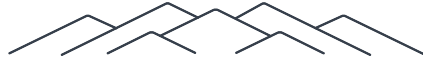


AMATERRA

FOR THE LOVE | OF THE EARTH



TO BEGIN

Swede Hill Meatballs **GF** 16

Beef and pork, white-wine leek cream, red currant, endive, toasted panko

Suggested Pairing: Pinot Noir, Gregory Ranch Vineyard, 2022

A Ahi Tuna Tartar "Nicoise"* **GF** 23

Marinated olive, grilled hericot vert, chopped egg, tarragon-caper emulsion, espelette, house chips

Suggested Pairing: Pinot Gris, Willamette Valley, 2024

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

Roasted red pepper aioli

Elevate with Oregon white truffle salt,

parmesan, herbs, and harissa ketchup 5

House-made Cast-iron Fagoza Bread **VEG** 15

Roasted garlic, fresh herbs, whipped cherry blossom butter, savory jam of the moment

Heirloom White Bean Hummus **GF V** 15

Smoked olive and piquillo relish, marinated sweet peppers, cured radish and fennel, pea shoots, basil, seeded bread crisps

Sasanian Caviar Experience LIMITED QUANTITY

Served with house chips, crème fraîche, chives **GF**

Siberian Osetra Caviar* (1 oz) 79

Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 65

Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

FOR ONE OR FOR ALL

A Chopped House Caesar* 14

Romaine hearts, parmesan, lemon-anchovy dressing, toasted garlic-herb crisps

Add chicken 12 Add salmon 24*

Suggested Pairing: Chardonnay, Willamette Valley, 2023

Roasted Beets & Cloud-kissed Strawberries **GF VEG** 16

Buttermilk-whipped fromage blanc, pickled rhubarb, candied hazelnuts, Rosé vinaigrette, lime leaf, basil

Add chicken 12 Add salmon 24*

Suggested Pairing: Rosé, American Rosé Wine, 2025

Sun Feast Farm Little Gem Lettuces* **GF VEG** 15

Shaved radish, toasted pistachio, preserved green strawberries, pickled onion, Champagne-honey dressing, Manchego

Suggested Pairing: Sauvignon Blanc, Columbia Valley, 2025

Slow-roasted Market Carrots **GF VEG** 15

Lemon-whipped ricotta, hot honey, pistachio-mint chermoula

Ricotta Gnocchi **GF VEG** 17/27

Spring garlic, morel mushrooms, asparagus, lemon-parmesan cream, pea shoots

Made with gluten-free wheat flour

Seasonal Burrata **VEG** 19

Sun-dried tomato and olive chili crisp, pickled zucchini, aged balsamic, herbs, pumpkin seed-basil pesto, toasted artisan bread, EVOO

Suggested Pairing: Rosé, American Rosé Wine, 2025

ENTRÉES

Fried Chicken LIMITED QUANTITY **GF** 38

Pomme puree, market broccolini, roasted chicken gravy, tomato chow-chow

Add red wine hot honey 3

Suggested Pairing: Pinot Noir, Nemarniki Vineyard, 2022

Red Wine-braised Beef Short Ribs **GF** 44

Pomme purée, seasonal market vegetables, morel mushrooms, fresh thyme

Suggested Pairing: Éclater, Columbia Valley, 2022

Char-broiled Miso Salmon* **GF** 44

Market zucchini, marinated Tuscan beans, pickled onion, hazelnut romesco, scallion

Suggested Pairing: Pinot Noir, Ribbon Ridge AVA, 2021

Pan-seared Scallops **GF** 48

King Trumpet mushroom, brown butter dumplings, roasted tomato relish, garlic-parmesan cream, toasted panko

Made with gluten-free wheat flour

Suggested Pairing: Chardonnay, Columbia Valley, 2023

Cauliflower "Steak" a la Plancha **GF V** 23

Smoked hazelnut romesco, crispy garlic and shallots, pickled radish, chili, marinated quinoa and market vegetables

Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Pan-roasted Halibut* **GF** 46

Sofrito rice, chorizo, fennel, saffron-tomato nagé, roasted garlic aioli

Suggested Pairing: Pinot Gris, Willamette Valley, 2024

Seasonal Market Risotto **GF VEG V+** 17/27

Morel mushrooms, sautéed fava bean "rabe", snap peas, nettle butter, crispy garlic, Parmesan

Signatures

Cast-iron Roasted Ribeye Steak* (14 oz) **GF** 79

Spiced-crispy fingerling potatoes, parmesan, guajillo chili chimichurri

Suggested Pairing: Syrah, XL Vineyard, 2022

A Amaterra Wagyu Smash Burger* 25

Choice of fries, Caesar* or mixed lettuces

American cheese, griddled onions, pickles, ketchup, mustard, "Terra" sauce

Add egg 4

Add bacon or bacon jam 4

Add cast-iron mushrooms 4 Substitute gluten-free bun 3

Make it a double 12

Suggested Pairing: Super Cascadian, American Red Wine, 2022

GF Gluten Free

GF+ Gluten Free Option Available

VEG Vegetarian

VEG+ Vegetarian Option Available

V Vegan

V+ Vegan Option Available

A Amaterra favorite, available in Portland and Bend 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.

2636795 © 2026 Amaterra, LLC, all rights reserved

Welcome to Amaterra

Located where vine rows meet forest edge, our hillside estate is home to a members-only Social Club centered on food, wine, and connection.

We cook with the seasons, using estate-grown and locally gathered ingredients to create meals that reflect this place and bring people together.

For those looking to go deeper, our Wine Club offers access to limited releases, special events, and a closer connection to the land we share.

Thank You, Farmers & Growers

We source much of our produce fresh from Riverland Family Farms, Sun Feast Farm, Winters Farm, De Leon's Farm, Pablo Munoz Farms, and a host of other growers found at Portland Farmers Market.