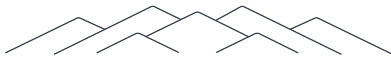


AMATERRA

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

One flight fee waived with any \$75 to-go bottle purchase.

Sauvignon Blanc

Amatterra
Willamette Valley, 2025

Rosé

Amatterra
American Rosé Wine, 2025

Pinot Noir

Amatterra
Gregory Ranch Vineyard,
Yamhill-Carlton AVA, 2022

Cabernet Sauvignon

51Weeks Winemaking
Seven Hills Vineyard, 2020

PINOT NOIR TERROIR FLIGHT 30

One flight fee waived with any \$75 to-go bottle purchase.

Pinot Noir

Amatterra
Willamette Valley, 2021

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

Brut Reserve 17/77*

Amatterra, Traditional Method, Willamette Valley, 2021
Spiced apple, lemon candy, and brioche

Brut Rosé 21/85*

Amatterra, Swede Hill Vineyard, Willamette Valley, NV
Dehydrated strawberry, round, and bright

Sauvignon Blanc 15/57*

Amatterra, Willamette Valley, 2025
Lemon, lime zest, and bright acidity

Pinot Gris 13/49*

Amatterra, Willamette Valley, 2024
Wet stone, lemon tart, and stone fruit

VMR 15/51*

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

Gewürztraminer 19/63*

51Weeks Winemaking, Wolf Hill Vineyard, Eola-Amity Hills, 2024
Orange peel, kiwi, and floral

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

Rosé 15/50*

Amatterra, American Rosé Wine, 2025
Candied apple, sweet-tart fruit, and pineapple

Carbonated Rosé of Barbera 15/57*

Amatterra, Columbia Valley, 2025
Lime zest, lemonade, and grapefruit

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, 2022
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, Coyote Canyon Vineyard, 2022
Fruit leather, blackberry, and pepper

'Éclater' 20/75*

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

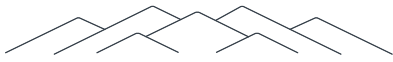
Super Cascadian 17/64*

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



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

Lume Spritz 16

Limoncello, Aplos Ume,
Sparkling Barbera Rosé

Harmony Manhattan 21

Hibiki Harmony Whisky, Priorat Blanc,
Ransom Genepy, orange bitters

Ode to The Hallenbeck 16

Woodford Reserve whiskey,
turbinado simple syrup, bitters

Paper Plane 16

Woodford Reserve bourbon,
Aperol, Amaro Nonino, lemon

Classic Martini 16

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

Espresso Martini 16

Cold brew, Vivacity Turkish coffee liqueur,
vodka

Perfect 10 Martini 17

Tanqueray No. Ten Gin, Dolin Dry
Vermouth, Cocchi Americano,
grapefruit bitters

Gold Standard Margarita 15

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

Agave Tasting Flight 25

Arette Fuerte, Derrumbes mezcal,
Raicilla Occidental Sierra

Desert Rosa Paloma 16

Mezcal or tequila, Cocchi Rosa, grapefruit,
lime, salted rim

Pimm's Cup 15

Pimm's No. 1, ginger liqueur, orange, lime,
cucumber, mint, soda

Dizzy Sour 16

Rittenhouse Rye, Smith & Cross,
Bénédictine liqueur, lemon, orgeat,
egg white

ZERO PROOF

Ume' Sling 11

Aplos Ume Spritz, passionfruit, lime

Parisian 75 11

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

KosmoNot 11

Cranberry-orange herbal tea, Kina tonic,
lime, agave

Phony White Negroni 9

St. Agrestis N/A White Negroni

Raspberry Italian Soda 9

Cream, raspberry, lemon, soda

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 Tailgate Lager 7
4.3 ABV

Van Henion West Coast IPA 7
7.2 ABV

**Monkless Belgian Ales
Shepplekofeggan 7**
5.4 ABV

Bend Cider Company Dry Apple 7
6.9 ABV

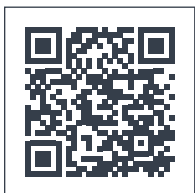
Rotating Seasonal Tap 7

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%).