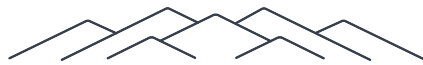


# AMATERRA

KITCHEN + SOCIAL CLUB



## TO BEGIN

### Bread Service **VEG** 10

Dinner rolls, sea salt, roasted garlic-honey butter

### Cornbread 8

Sorghum butter

### 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*

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

Garlic oil, charred onion aioli

### 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

Rotating selections of meat and cheeses, pickles, sweet pepper jam, grilled One Loaf sourdough

*Suggested Pairing: Syrah, XL Vineyard, 2022*

### "TV Dinner" Caviar Service **GF** 85

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

*Suggested Pairing: Brut Reserve, Willamette Valley, 2021*

## FOR ONE OR FOR ALL

### Crispy Potato Salad **GF** 18

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

*Suggested Pairing: Chardonnay, Columbia Valley, 2022*

### Little Gem Lettuce Salad **GF VEG** 20

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

*Suggested Pairing: Sauvignon Blanc, Columbia Valley, 2025*

### Roasted Beet Salad **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*

### **A** Ahi Tuna Tartare Niçoise **GF** 23

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

*Suggested Pairing: Chardonnay, Columbia Valley, 2022*

### **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*

### 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*

### Seasonal Farm Vegetables 14

### Grilled Carrots **GF VEG** 15

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

## ENTRÉES

### Ricotta Gnudi **VEG** 27

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

*Suggested Pairing: Pinot Gris, Willamette Valley, 2024*

### 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: 'Éclater', Columbia Valley Red Wine, 2022*

## Signatures

### "Chicken-fried" Pork Chop 33

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

*Suggested Pairing: Syrah, XL Vineyard, 2022*

### Scallops **GF+** 44

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

*Suggested Pairing: Pinot Noir, Ribbon Ridge, 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 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.

2637013 © 2026 Amaterra, LLC, all rights reserved

# 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.*