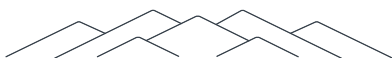


AMATERRA

KITCHEN + SOCIAL CLUB



HAPPY HOUR

A Oyster on the Half Shell 2

Minimum of 4. Mignonette, house hot sauce, lemon

Thai Chili Marcona Almonds v GF 6

Meat & Cheese GF+ 15

Chef's selection of two meats and cheese, pickles, seasonal jam, whole grain mustard, grilled One Loaf sourdough

Pork Belly Tacos 12

Green tomato verde, charred corn relish,
Benton's bacon fat tortilla

A House-spiced French Fries GF VEG 9

Choice of:

- House seasoning, charred onion aioli
- Furikake, citrus aioli
- BBQ spice, house buffalo hot sauce, blue cheese aioli

Elote Hush Puppies veg 8

Tajin, cotija cheese, cilantro-lime crema

Burrata veg+ 12

Basil, smashed tomato, candied pecans,
spiced honey, Durant olive oil, smoked salt, crispy ham,
grilled One Loaf sourdough

Shrimp Escabeche GF 14

Piquillo pepper, tomato, sherry, smoked paprika

Tuna Tartare Tostada 11

Cucumber, cured egg yolk, horseradish, kimchi,
fried shallot, corn tortilla

BEVERAGES

\$3 Off Glass Pours | \$2 Off Signature Cocktails

As the Season Drops 13

Seasonal lemon drop martini

Saints and Sinners 13

Espresso sazerac

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

*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.