AMATERRA

FOR THE LOVE | OF THE EARTH

HARVEST SNACKS

Marinated Castelvetrano Olives GF V 9
Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Marinated Roasted Mushrooms GF V 10
Charred leeks, fennel, shallot, garlic, herbs

Smoked Salmon Rillette & Lavash 12
Crème fraîche, pickled onion, chives

Heirloom White Bean Hummus V 9
Smoked olive-piquillo relish, crackers

Trio of Harvest Snacks 24
A tasting of any three snacks listed above

CULINARY BOARDS

West Coast Artisan Cheese* VEG 25
A seasonal selection of three artisanal cheeses, dried fruit, mostarda, seasonal fresh market fruits and preserves, candied hazelnuts, crackers

Seasonal Curated Vegetable Antipasto V 21
Heirloom white bean hummus, smoked olive-piquillo relish, grill-kissed market carrots, oil cured sweet peppers, citrus-herb tabbouleh, toasted pita

Daily Curated Cheese & Charcuterie* 26
Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Seasonal Burrata Cheese VEG 26
Thyme roasted pears, olive-chili crisp, charred shallot-balsamic jam, herbs, pumpkin seed-basil pesto, toasted artisan bread, evoo

Spanish-style 28
Potato and caramelized-onion tortilla, molé salami, Manchego, heirloom white bean purée, tuna-stuffed peppers, smoked-olive vinaigrette, pan de aceite

Chef-curated Sweets Slate GF VEG 19
Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge

Continued on reverse.

AMATERRA

FOR THE LOVE | OF THE EARTH

HARVEST SNACKS

Marinated Castelvetrano Olives GF V 9
Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Marinated Roasted Mushrooms GF V 10
Charred leeks, fennel, shallot, garlic, herbs

Smoked Salmon Rillette & Lavash 12
Crème fraîche, pickled onion, chives

Heirloom White Bean Hummus V 9
Smoked olive-piquillo relish, crackers

Trio of Harvest Snacks 24
A tasting of any three snacks listed above

CULINARY BOARDS

West Coast Artisan Cheese* VEG 25
A seasonal selection of three artisanal cheeses, dried fruit, mostarda, seasonal fresh market fruits and preserves, candied hazelnuts, crackers

Seasonal Curated Vegetable Antipasto V 21
Heirloom white bean hummus, smoked olive-piquillo relish, grill-kissed market carrots, oil cured sweet peppers, citrus-herb tabbouleh, toasted pita

Daily Curated Cheese & Charcuterie* 26
Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Seasonal Burrata Cheese VEG 26
Thyme roasted pears, olive-chili crisp, charred shallot-balsamic jam, herbs, pumpkin seed-basil pesto, toasted artisan bread, evoo

Spanish-style 28
Potato and caramelized-onion tortilla, molé salami, Manchego, heirloom white bean purée, tuna-stuffed peppers, smoked-olive vinaigrette, pan de aceite

Chef-curated Sweets Slate GF VEG 19
Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge

Continued on reverse.

AMATERRA

FOR THE LOVE | OF THE EARTH

TARTINES

Smoked Salmon 21
Toasted artisan bread, pickled onion, crème fraîche, cucumber, dill, petite spicy greens

Heirloom White Bean Hummus v 20
Toasted artisan bread, smoked olive-piquillo relish, oil cured sweet peppers, marinated olives and artichokes, spicy local greens

Shaved Pork Coppa Salumi 21
Buttermilk whipped fromage blanc, market stone fruit jam, peppery greens, shaved onion, Dijon vinaigrette

Albacore Tuna Salad 21
Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette

Tartines are served with choice of leek and potato soup (GF, V), house Caesar with fagoza croutons and parmesan, or local mixed lettuces with maple-mustard vinaigrette (GF, V). A gluten-free bread option is available for $2. Splits are not available.*

SASANIAN CAVIAR LIMITED QUANTITY

Siberian Osetra Caviar* (1 oz) 81
Farmed in Spain. Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 67
Farmed in China. Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Caviar is served with house-made Yukon gold potato chips, créme fraîche, and chives.

GF	Gluten Free	**GF+**	Gluten Free Option Available
VEG	Vegetarian	**VEG+**	Vegetarian Option Available
V	Vegan	**V+**	Vegan Option Available

*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.

2636558 © 2026 Amaterra, LLC, all rights reserved

AMATERRA

FOR THE LOVE | OF THE EARTH

TARTINES

Smoked Salmon 21
Toasted artisan bread, pickled onion, crème fraîche, cucumber, dill, petite spicy greens

Heirloom White Bean Hummus v 20
Toasted artisan bread, smoked olive-piquillo relish, oil cured sweet peppers, marinated olives and artichokes, spicy local greens

Shaved Pork Coppa Salumi 21
Buttermilk whipped fromage blanc, market stone fruit jam, peppery greens, shaved onion, Dijon vinaigrette

Albacore Tuna Salad 21
Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette

Tartines are served with choice of leek and potato soup (GF, V), house Caesar with fagoza croutons and parmesan, or local mixed lettuces with maple-mustard vinaigrette (GF, V). A gluten-free bread option is available for $2. Splits are not available.*

SASANIAN CAVIAR LIMITED QUANTITY

Siberian Osetra Caviar* (1 oz) 81
Farmed in Spain. Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 67
Farmed in China. Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Caviar is served with house-made Yukon gold potato chips, créme fraîche, and chives.

GF	Gluten Free	**GF+**	Gluten Free Option Available
VEG	Vegetarian	**VEG+**	Vegetarian Option Available
V	Vegan	**V+**	Vegan Option Available

*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.

2636558 © 2026 Amaterra, LLC, all rights reserved