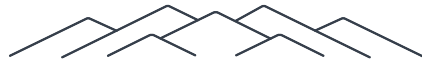
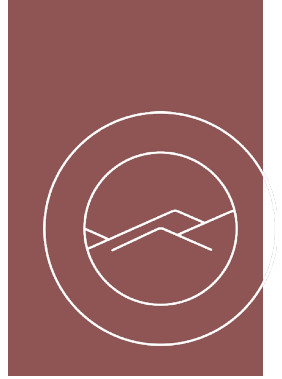


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Wine Menu



### TASTING FLIGHT \$25

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Rosé of Pinot Noir, 2022, 51Weeks Winemaking, Willamette Valley

Pinot Noir, 2020, Amaterra, Willamette Valley

Pinot Noir, 2019, Amaterra, Guadalupe Vineyard, Dundee Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking, 'Fourgon,' Columbia Valley

### WINES BY THE BOTTLE OR GLASS

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Rosé of Pinot Noir, 2022, 51Weeks Winemaking, Willamette Valley

Dry style rosé with bright acidity.

**Bottle+** \$45  
**By the Glass** \$15

Pinot Noir, 2020, Amaterra, Willamette Valley

Cranberry, cassis, and woody herbs. Rich yet soft.

**Bottle+** \$65  
**By the Glass** \$19

Pinot Noir, 2019, Amaterra, Guadalupe Vineyard, Dundee Hills AVA

Bramble, dried cherry, anise, cacao.

**Bottle+** \$87  
**By the Glass** \$21

Pinot Noir, 2020, Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA

Tart cherry, green tea, strawberry compote, and cola.

**Bottle+** \$87  
**By the Glass** \$20

Pinot Noir, 2020, Amaterra, Apolloni Vineyard, Tualatin Hills AVA

Strawberry jam, coffee, cherry and pie spice.

**Bottle+** \$87  
**By the Glass** \$21

Petit Verdot, 2018, 51Weeks Winemaking, 'Fourgon,' Columbia Valley

Blueberry, blackberry, dark fruit and coconut.

**Bottle+** \$72  
**By the Glass** \$20

Merlot, 2019, 51Weeks Winemaking, [Submerged Cap Fermentation]

Blueberry, plum, coffee grounds, and rosemary. Concentrated, yet soft.

**Bottle+** \$80  
**By the Glass** \$20

Petit Verdot, 2018, 51Weeks Winemaking, [Submerged Cap Fermentation]

Hickory, black olive, blueberry fruit leather.

**Bottle+** \$80  
**By the Glass** \$20

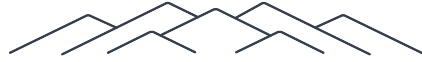
Brut, 2018, Argyle, Willamette Valley

A guest pour from our friends at Argyle.

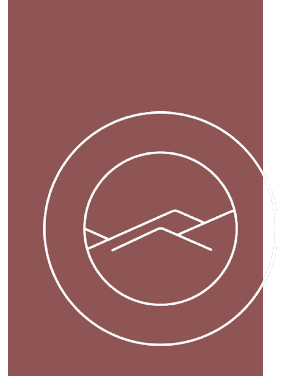
**Bottle+** \$58  
**By the Glass** \$15

# AMATERRA

FOR THE LOVE | OF THE EARTH



## Drink Menu



### SIGNATURE COCKTAILS

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<b>Negroni</b>	\$16
Ford's gin, Campari, sweet vermouth	
<b>Aviation</b>	\$16
Tanqueray gin, Luxardo, Crème de Violette	
<b>Hemingway Daiquiri</b>	\$15
Havana Club Blanco rum, Luxardo, grapefruit, lime	
<b>Ode to The Hallenbeck</b>	\$16
Woodford bourbon, turbinado sugar, bitters	
<b>Classic Martini</b>	\$16
Grey Goose vodka, dry vermouth, splash olive juice, blue cheese olive	
<b>Cosmaterra</b>	\$14
Tito's Vodka, Clear Creek Cranberry liqueur, Amaterra blend triple sec, lemon	
<b>Gimlet</b>	\$15
Big Gin, fresh lime, house cordial	
<b>Gold Standard Margarita</b>	\$15
Camarena Silver tequila, freshly squeezed lime, agave syrup shaken and strained over rocks and topped with a Grand Marnier float	
<b>Amaterra Sunset</b>	\$15
Batanga tequila, peach shrub, Combier Pamplemousse, lemon juice	
<b>The Queen's Chalice</b>	\$18
Amaterra house Bourye, Lillet blanc, Amaro CioCiario, Cacao butter, bee's wax	

### ZERO-PROOF

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<b>Swede Hill Punch</b>	\$9
Orange, pineapple, grenadine, simple syrup, club soda	
<b>Golden Hour</b>	\$10
Honey vinegar, verjus, lemon, soda water	
<b>Spa Treatment</b>	\$10
Honey-ginger syrup, pomegranate juice, ginger beer	
<b>Duke of West Hills</b>	\$10
Cinnamon apple shrub, Smith Lord Bergamot tea, apple cider, soda water	

### DRAFT BEER

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<b>Zoiglhaus Brewing Pilsner</b>	\$7
<b>Breakside Wanderlust IPA</b>	\$7
<b>Ecliptic Phazer Hazy IPA</b>	\$7
<b>Culmination Brewing Amber Ale</b>	\$7

### BY THE BOTTLE/CAN

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<b>Coors Light, 12 oz.</b>	\$6
<b>Portland Strawberry Pineapple Cider</b>	\$7
<b>Athletic Brewing Non-Alcoholic IPA</b>	\$7
<b>Blood Orange WYLD CBD</b>	\$7
<b>Blackberry WYLD CBD</b>	\$7

### DRINKS FOR ALL AGES

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<b>Sip Smith Exceptional Iced Tea</b>	\$6
Black tea	
<b>Soda</b>	\$4
Coke, Diet Coke, Sprite, Ginger Ale	
<b>Mountain Valley Sparkling Water 1L</b>	\$8