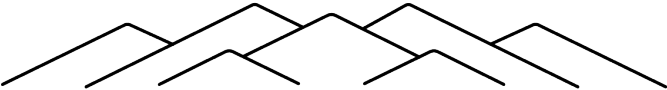


AMATERRA



Tasting Menu

TASTING FLIGHT	\$25	TERROIR OF PINOT NOIR	\$30
Bâton de Champ Rosé, 2023, 51Weeks Winemaking, American Rosé Wine		Rosé of Pinot Noir, 2024, 51Weeks Winemaking, Willamette Valley	
Chardonnay, 2023, Amaterra, 'Green School'		Pinot Noir, 2021, Amaterra, Swede Hill Vineyard	
Pinot Noir, 2021, Amaterra, Willamette Valley		Pinot Noir, 2021, Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA	
Petit Verdot, 2020, 51Weeks Winemaking, 'Fourgon'		Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA	

SUMMER DUO	\$20	SEVEN HILLS VINEYARD DUO	\$23
Half glass of each		Half glass of each	
Viognier Marsanne Rousanne, 2022, 51Weeks Winemaking, Columbia Valley		Syrah, 2021, 51Weeks Winemaking, Seven Hills Vineyard, Walla Walla Valley	
Citrus, white tea, and stonefruit		Ripe blackberry, anise, plum, and barrel spice	
Bottle+.....	\$26	Bottle+.....	\$63
By the Glass	\$15	By the Glass	\$21
Pinot Gris, 2023, 51Weeks Winemaking, Willamette Valley		Cabernet Sauvignon, 2020, 51Weeks Winemaking, Seven Hills Vineyard	
Lemon rind, honeydew, and minerals		Chocolate, blackberry, and intense warming spices	
On draft only liter+.....	\$33	Bottle+.....	\$67
By the Glass	\$13	By the Glass	\$21

LIKE WHAT YOU'RE TASTING?

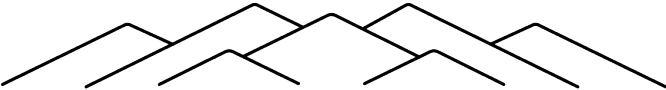
Join our Wine Club for special perks on product releases, events, and preferred pricing on bottle purchases!



All wines featured on our tasting menu are made on-site in Amaterra's innovative gravity-flow winery. Flight fee waived with qualifying purchase, or ask your server about our Wine Club

*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

WINES BY THE BOTTLE OR GLASS	
Riesling, 2023, 51Weeks Winemaking, Lonesome Spring Vineyard, Columbia Valley	
Peach, apricot and tangelo	
Bottle+.....	\$42
By the Glass	\$19
Chardonnay, 2023, Amaterra, 'Green School', Willamette Valley	
Lemon custard, honeydew melon, and pear	
Bottle+.....	\$38
By the Glass	\$18
Chardonnay, 2022, 51Weeks Winemaking, Columbia Valley	
Crème brûlée, baked apple, lime zest, and spice	
Bottle+.....	\$35
By the Glass	\$19
Rosé of Pinot Noir, 2024, 51Weeks Winemaking, Willamette Valley	
Concentrated strawberry, fruit leather, and cherry	
Bottle+.....	\$25
By the Glass	\$15
Bâton de Champ Rosé, 2023, 51Weeks Winemaking, American Rosé Wine	
Watermelon, raspberry, and lemon rind	
On draft only liter+.....	\$38
By the Glass	\$15
Pinot Noir, 2021 Amaterra, Willamette Valley	
WS 93 pts. Pie cherry, five spice, black cherry, clove	
Bottle+.....	\$47
By the Glass	\$19
Pinot Noir, 2021, Amaterra, Swede Hill Vineyard	
Ripe pie cherry, raspberry preserves, and cola	
Bottle+.....	\$67
By the Glass	\$21
Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA	
WS 93 pts. Ripe cherry, perfume, and mineral	
Bottle+.....	\$55
By the Glass	\$21
Pinot Noir, 2021, Amaterra, Guadalupe Vineyard, Dundee Hills AVA	
Cola, cherries, and cream	
Bottle+.....	\$67
By the Glass	\$21
Pinot Noir, 2021, Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA	
Red fruit, cherry lozenge, and oak spice	
Bottle+.....	\$67
By the Glass	\$21
Petit Verdot, 2020, 51Weeks Winemaking, 'Fourgon'	
Blueberry, leather, and bramble	
Bottle+.....	\$45
By the Glass	\$19
Cabernet Sauvignon, 2020, 51Weeks Winemaking, Destiny Ridge Vineyard	
Cocoa, bell pepper, and blackberry	
Bottle+.....	\$52
By the Glass	\$21
Éclater, 2022, 51Weeks Winemaking, Columbia Valley	
Dried blackberries, barrel spice, and chocolate	
Bottle+.....	\$50
By the Glass	\$20



CULINARY BOARDS

Charcuterie Board*	\$23
Chef’s selection of three cured meats, pickled vegetables, dried fruit mostarda, whole-grain mustard, crackers	
Pacific Northwest Artisanal Cheeses* VEG	\$23
Chef’s selection of three artisanal cheeses, seasonal fresh fruit and fruit preserve, crackers	
Vegetable Antipasto & Hummus Board v	\$21
Roasted and sesame-glazed cauliflower, house-cured sweet peppers, marinated roasted mushrooms, artichokes and olives, roasted red pepper and rose-harissa hummus, crackers	
Daily Curated Cheese* & Charcuterie Board*	\$25
Chef’s selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
Buratta Cheese & Speck Ham	\$24
Confit sweet peppers, artisan bread, pumpkin seed-basil pesto	
Chef-curated Sweets Slate GF, VEG	\$18
Five types of sweets from cake to candy to share as a nosh, including Amatterra Pinot Noir Fudge	

FARMERS & GROWERS WE THANK YOU

We source our produce fresh from Riverland Family Organic Farms, Sun Feast Farm, Winters Farm, De Leon, Greenville Farms, and a host of other growers that you can find at the Beaverton Farmer’s Market, and the PSU Farmer’s Market.

HARVEST SNACKS

Add to any board or tartine	
Marinated Castelvetrano Olives GF, v	\$8
Thyme, rosemary, citrus, chili flakes, garlic, warming spices	
Marinated Roasted Mushrooms GF, v	\$9
Charred leeks, fennel, shallot, garlic, herbs	
Smoked Salmon Spread & Lavash	\$12
Crème fraiche, pickled onion, chives	
Roasted Red Pepper & Rose Harissa Hummus v	\$8
Espelette, evoo, crackers	
Harvest Snack Trio	\$24
Choose any three	

TARTINES FOR ONE

Choice of potato-leek soup (GF, V), house greens with maple-mustard vinaigrette (GF, V), or house Caesar* with fagoza croutons and parmesan. A gluten-free bread option is available for \$2. Splits are not available.	
Smoked Salmon Tartine	\$20
Toasted artisan bread, pickled onion, crème fraiche, cucumber, dill, petite spicy greens	
Roasted Red Pepper & Rose Harissa Hummus v	\$19
Toasted artisan bread, olive relish, pickled cauliflower, cured peppers, endive	
Shaved Speck	\$20
Buttermilk whipped fromage blanc, preserved fig, shaved onion, peppery greens, basil	
Albacore Tuna Salad	\$20
Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette	



GF: Gluten Free | VEG: Vegetarian | V: Vegan

*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.

2432630 © 2025 Amatterra, LLC, all rights reserved 4.22.25