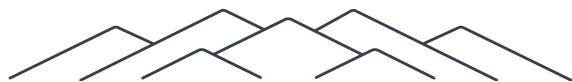


AMATERRA



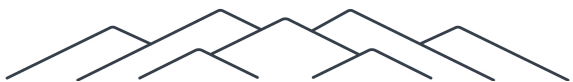
All wines featured on our happy hour menu are made on-site in Amatterra's innovative gravity-flow winery. We have a separate wine menu with selections from peer wineries.

PETITE POURS

Half glass, 3 oz.

- Rosé of Pinot Noir, 2023, 51Weeks Winemaking. \$8
Concentrated strawberry, fruit leather, and cherry
- Bâton de Champ Rosé, 2023, 51Weeks Winemaking . . \$8
Watermelon, raspberry, and lemon rind
- Chardonnay, 2022, 51Weeks Winemaking, Columbia Valley \$10
Crème brûlée, baked apple, lime zest and spice
- Pinot Noir, 2021, Amatterra, Willamette Valley \$11
JS 91 pts. Pie cherry, five spice, black cherry, clove
- Pinot Noir, 2021, Amatterra, Ribbon Ridge AVA \$12
Ripe cherry, perfume, and mineral
- Pinot Noir, 2021, Amatterra, Nemarniki Vineyard \$12
Raspberry compote, Black cherry, and marionberry
- Pinot Noir, 2021, Amatterra, Hirschy Vineyard \$12
Red fruit, cherry lozenge, and oak spice
- Super Cascadian, 2021, 51Weeks Winemaking, American Red Wine \$10
Blackberry, allspice, brambleberry, and fine tannins
- Syrah, 2021, 51Weeks Winemaking, Seven Hills Vineyard \$12
Ripe blackberry, anise, plum, and barrel spice
- Cabernet Sauvignon, 2020, 51Weeks Winemaking, Seven Hills Vineyard \$12
Chocolate, blackberry, and intense warming spices
- Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley \$10
Late harvest; apricot, preserved peach, jasmine, and lemon rind

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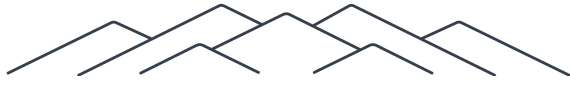
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We have diverse venues and menus for special occasions and private events! Take a look. →

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AMATERRA



HAPPY HOUR

Roasted Garlic & Rosemary Fagoza VEG \$14
Whipped vineyard tarragon butter, quince jam, black pepper

Cast Iron Poutine Potatoes GF \$13
Cheddar cheese curds, roasted mushrooms,
red wine beef gravy, chives

Swede Hill Meatballs GF \$15
White wine-leek cream, red currant, endive,
crispy sunchoke

Oysters on the Half Shell* GF \$3 each
Minimum order of 4
Seasonal mignonette, house hot sauce, lemon

Smash Burger Slider \$8 each
House pickles, griddled onion, American cheese,
“Terra Sauce”, toasted brioche bun, Portland ketchup,
yellow mustard

Petite Grilled Cheese VEG 2 for \$9
Rustic Como bread, gruyere, fontina, white cheddar,
tomato-pepper jam

HARVEST SNACKS

Order a la carte or choose any 3 for \$24

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 \$12
House-made lavash, crème fraîche, pickled onion, chives

Roasted Red Pepper Harissa Hummus V \$8
Espelette, extra virgin olive oil, crackers

CULINARY “SLATES”

Vegetable Antipasto & Hummus V \$12
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* \$16
Chef’s selection of two cheeses and two meats,
pickled vegetables, dried fruit mostarda,
seasonal fruit preserve, crackers

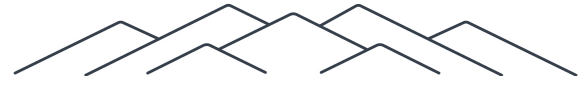
Chef Curated Sweets Slate VEG \$16
Five types of sweets from cake to candy to share as a nosh,

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.

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