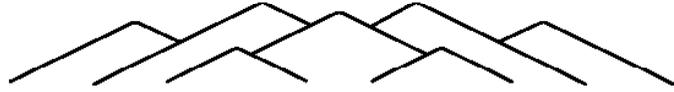


AMATERRA

Dinner Menu



ONE

Roasted Garlic & Rosemary Fagoza VEG	\$14
Whipped seasonal butter and jam, black pepper	
Swede Hill Meatballs GF	\$16
White wine-leek cream, red currant, endive, crispy sunchoke	
Beef Bolognese	\$18
House-made pappardelle, summer's tomatoes, parmesan, crème fraîche	
Calabro Burrata & Confit Sweet Peppers GF, VEG	\$19
Seasonal squash & sage chili crisp, aged balsamic, basil, seeded bread crostini	
Spinach & Frisée Salad* GF	\$16
Charred olives and grapes, toasted almonds, "6 minute egg", Nduja vinaigrette, Manchego	
Roasted Beets & Cloud Kissed Strawberries GF, VEG	\$17
Buttermilk whipped fromage blanc, candied hazelnuts, pickled rhubarb, rosé vinaigrette, basil	
<i>Add chicken</i>	\$12
<i>Add salmon*</i>	\$24
Chopped House Caesar*	\$14
Romaine hearts, parmesan, lemon-anchovy dressing, roasted garlic-herb crisps	
<i>Add chicken</i>	\$12
<i>Add salmon*</i>	\$24

TWO

Cast Iron Roasted Salmon* GF	\$43
Heirloom bean & vegetable minestrone, slow cooked fennel, tarragon, lemon	
Crispy Skin Striped Bass GF	\$42
Celery root soubise, roasted endive, melted leeks, orange-honey gastrique, citrus	
Roasted Chicken Roulade GF	\$35
Green garlic polenta, king trumpet mushroom, chorizo, charred scallion	
Pan Roasted Wagyu Beef Steak* (6 oz) GF	\$48
Seared market rabe, preserved mushroom, black garlic-beef jus	
Syrah Braised Boneless Beef Short Ribs GF	\$41
Potato mille-feuille, pickled pearl onion, crispy shallot, pink peppercorn	
Cast Iron Seared Scallops GF	\$24/\$46
Butternut squash curry, king trumpet mushrooms, green apple, basil, chili	
Wagyu Beef Smash Burger*	\$23
Choice of fries, Caesar* or mixed lettuces, American cheese, griddled onions, pickles, ketchup, mustard, "Terra" sauce	
<i>Add egg, bacon, or bacon jam</i>	\$4
<i>Make it a double</i>	\$12
<i>Substitute gluten-free bun</i>	\$3

THREE

Honey Roasted Market Carrots GF, VEG	\$14
Cashew, rhubarb, lime, ginger, Thai basil	
Crispy Cauliflower GF, V	\$14
Rosé-rhubarb BBQ, Korean chili, scallion, sesame	
White Bean Hummus GF	\$14
Fire roasted vegetables, Spanish sausage, smoked paprika, sesame, salsa verde	
House Spiced French Fries GF, VEG	\$10
Roasted red pepper aioli	
Seasonal Potato Gnocchi GF, VEG	\$16
Truffled acorn squash cream, brown butter, sage, chili flake, whipped buratta	
<i>Made with GF wheat flour</i>	
Spring Pea & Asparagus Risotto GF, VEG, V+	\$27
Spring onion relish, crispy sunchoke, parmesan, nettle butter	

GF: Gluten Free Friendly | 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.

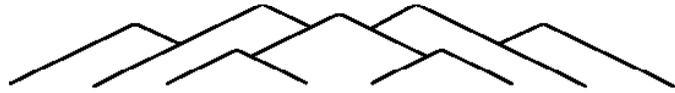
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FARMERS & GROWERS WE THANK YOU

We source much of our produce fresh from Riverland Family Organic Farms, Sun Feast Farm, Winters Farm, De Leon, Pablo Munoz, and a host of other growers that you can find at Portland Farmer's Markets.

AMATERRA

Wine List



TASTING FLIGHT

\$25

TERROIR OF PINOT NOIR

\$30

Bâton de Champ Rosé, 2023,
51Weeks Winemaking, American Rosé Wine

Chardonnay, 2023, Amaterra, 'Green School'

Pinot Noir, 2021, Amaterra, Willamette Valley

Petit Verdot, 2020, 51Weeks Winemaking,
'Fourgon'

Rosé of Pinot Noir, 2024, 51Weeks Winemaking,
Willamette Valley

Pinot Noir, 2021, Amaterra, Swede Hill Vineyard

Pinot Noir, 2021, Amaterra, Hirschy Vineyard,
Yamhill-Carlton AVA

Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA

SUMMER DUO

\$20

Half glass of each

Viognier Marsanne Rousanne, 2022,
51Weeks Winemaking, Columbia Valley

Citrus, white tea, and stonefruit

Bottle+ \$46

By the Glass \$15

Pinot Gris, 2023, 51Weeks Winemaking,
Willamette Valley

Lemon rind, honeydew, and minerals

On draft only liter+ \$53

By the Glass \$13

SEVEN HILLS VINEYARD DUO

\$23

Half glass of each

Syrah, 2021, 51Weeks Winemaking,
Seven Hills Vineyard, Walla Walla Valley

Ripe blackberry, anise, plum, and barrel spice

Bottle+ \$83

By the Glass \$21

Cabernet Sauvignon, 2020, 51Weeks Winemaking,
Seven Hills Vineyard

Chocolate, blackberry, and intense warming spices

Bottle+ \$87

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,
Columbia Valley

Peach, apricot and tangelo

Bottle+ \$62

By the Glass \$19

Chardonnay, 2023, Amaterra, 'Green School',
Willamette Valley

Lemon custard, honeydew melon, and pear

Bottle+ \$58

By the Glass \$18

Chardonnay, 2022, 51Weeks Winemaking,
Columbia Valley

Crème brûlée, baked apple, lime zest, and spice

Bottle+ \$55

By the Glass \$19

Rosé of Pinot Noir, 2024, 51Weeks Winemaking,
Willamette Valley

Concentrated strawberry, fruit leather, and cherry

Bottle+ \$45

By the Glass \$15

Bâton de Champ Rosé, 2023,
51Weeks Winemaking, American Rosé Wine

Watermelon, raspberry, and lemon rind

On draft only liter+ \$58

By the Glass \$15

Pinot Noir, 2021, Amaterra, Willamette Valley

WS 93 pts. Pie cherry, five spice, black cherry, clove

Bottle+ \$67

By the Glass \$19

Pinot Noir, 2021, Amaterra, Swede Hill Vineyard

Ripe pie cherry, raspberry preserves, and cola

Bottle+ \$87

By the Glass \$21

Pinot Noir, 2021, Amaterra, Ribbon Ridge AVA

WS 93 pts. Ripe cherry, perfume, and mineral

Bottle+ \$75

By the Glass \$21

Pinot Noir, 2021, Amaterra, Guadalupe Vineyard,
Dundee Hills AVA

Cola, cherries, and cream

Bottle+ \$87

By the Glass \$21

Pinot Noir, 2021, Amaterra, Hirschy Vineyard,
Yamhill-Carlton AVA

Red fruit, cherry lozenge, and oak spice

Bottle+ \$87

By the Glass \$21

Petit Verdot, 2020, 51Weeks Winemaking,
'Fourgon'

Blueberry, leather, and bramble

Bottle+ \$65

By the Glass \$19

Cabernet Sauvignon, 2020, 51Weeks Winemaking,
Destiny Ridge Vineyard

Cocoa, bell pepper, and blackberry

Bottle+ \$72

By the Glass \$21

Éclater, 2022, 51Weeks Winemaking,
Columbia Valley

Dried blackberries, barrel spice, and chocolate

Bottle+ \$70

By the Glass \$20