

AMARO'S

T A B L E

S T A R T E R S

HOUSE-MADE POTATO CHIPS TOSSED IN WAGYU BUTTER AND FRESH HERBS, SERVED WITH BBQ RANCH	8	HOUSE-MADE RICOTTA & FIG RICOTTA, FIG JAM, CANDIED WALNUTS, BALSAMIC, OLIVE OIL, TOASTED RUSTIC BAGUETTE	14
SALT & PEPPER CALAMARI GREEN ONIONS, SRIRACHA AIOLI	15	BAVARIAN CHEESE FONDUE SWISS, CHARDONNAY, SOFT PRETZEL	8
SEARED AHI ON CROSTINI* WASABI AIOLI, AVOCADO HUMMUS, MICROGREENS, BALSAMIC GLAZE	15	FRIED BRUSSEL SPROUTS SERVED WITH JALAPEÑO VINAIGRETTE	8
DAILY SOUP	5	CORN FRITTERS SERVED WITH HONEY BUTTER	7

S A L A D S

ADD GRILLED CHICKEN BREAST \$6, ADD FRIED CHICKEN BREAST \$10, ADD 2 BEEF MEDALLIONS* \$12, ADD SALMON FILET* \$11

HOUSE SALAD FIELD GREENS, ROMAINE, BLEU CHEESE CRUMBLES, CANDIED WALNUTS, BLACKBERRY BALSAMIC VINAIGRETTE	8	WILD SALMON NIÇOISE SALAD* WILD ALASKAN SALMON, FIELD GREENS, TOMATO, ROASTED POTATO, FRENCH GREEN BEANS, RED ONION, HARD BOILED EGG, CAPERS, BALSAMIC VINAIGRETTE	21
WEDGE SALAD BLEU CHEESE CRUMBLES, TOMATO, BACON, FRIED ONION, BLEU CHEESE DRESSING	9	PRAWN & ELOTE SALAD ADOBO MARINATED PRAWNS, MIXED GREENS, ROASTED CORN, CABBAGE, RED PEPPER, PICKLED ONION, CILANTRO, CUCUMBER, COTIJA, JALAPEÑO VINAIGRETTE	19
BEET SALAD ROASTED BEETS, FIELD GREENS, CILANTRO, CHEVRE, HONEY-LEMON VINAIGRETTE	8	TENDERLOIN STEAK SALAD* BEEF TENDERLOIN MEDALLIONS, FIELD GREENS, BROWN RICE, ROASTED VEGETABLES, TOMATO, BASIL VINAIGRETTE	21
CHICKEN CAESAR SALAD HERB CHICKEN BREAST, ROMAINE, FRIED BRUSSELS, TOMATO, CROUTONS, PARMESAN, CAESAR DRESSING	16		

B U R G E R S & S A N D W I C H E S

CHOICE OF FRIES OR HOUSE POTATO CHIPS, UPGRADE TO DAILY SOUP OR SALAD FOR \$4, GLUTEN-FREE BUN \$2

HOUSE CHEESEBURGER* 1/3 LB COUNTRY NATURAL GROUND CHUCK, CHEDDAR, CARAMELIZED ONION, LETTUCE, TOMATO, AMARO'S SPREAD ADD BACON \$2	13	HERB CHICKEN SANDWICH HERB CHICKEN BREAST, SWISS, CARAMELIZED ONION, LETTUCE, TOMATO, GARLIC AIOLI	12
HOUSE QUINOA BURGER QUINOA, BROWN RICE, BEET & POBLANO PEPPER PATTY, AVOCADO, LETTUCE, TOMATO, SWISS, GARLIC AIOLI	13	CLUB SANDWICH TURKEY, HAM, BACON, SWISS, AVOCADO, LETTUCE, TOMATO, MAYONNAISE	13
CLASSIC FRENCH DIP* HOUSE ROASTED PRIME RIB, CARAMELIZED ONION, SWISS, AU JUS	15	FRIED CHICKEN SANDWICH FRIED CHICKEN BREAST, SAVORY CARAMEL SAUCE, COLESLAW, SRIRACHA AIOLI	14

L A R G E P L A T E S

CLASSIC FRIED CHICKEN HAND-BATTERED FRIED CHICKEN BREASTS, COLESLAW, MASHED POTATOES, HONEY BUTTER	20	CHICKEN MARSALA PAN SEARED CHICKEN BREAST, SHIITAKE, MARSALA WINE SAUCE, MASHED POTATOES, SEASONAL VEGETABLES	20
BEEF TENDERLOIN MEDALLIONS* COUNTRY NATURAL BEEF TENDERLOIN, TRI-PEPPER DEMI-GLACE, MASHED POTATOES, SEASONAL VEGETABLES	26	NEW YORK WITH CHIMICHURRI* COUNTRY NATURAL BEEF 12 OZ NEW YORK STEAK, CHIMICHURRI, MASHED POTATOES, SEASONAL VEGETABLES	38
RIBEYE & PRAWNS COUNTRY NATURAL BEEF 12 OZ RIBEYE, ADOBO MARINATED PRAWNS, MASHED POTATOES, SEASONAL VEGETABLES	48	PRAWN LINGUINE SAUTEED PRAWNS, WHITE WINE, ROASTED GARLIC, HEIRLOOM TOMATOES, PARSLEY, THYME, ROSEMARY	21
MANGO CHUTNEY PORK CHOP* THICK CUT PORK CHOP, JALAPEÑO BRINE, SWEET & SPICY MANGO CHUTNEY, MASHED POTATOES, SEASONAL VEGETABLES	23	CITRUS GLAZED SALMON* GRILLED WILD ALASKAN SALMON, BEURRE BLANC, MASHED POTATOES, SEASONAL VEGETABLES	24
		DAILY RISOTTO SPECIAL ASK YOUR SERVER FOR TODAY'S SELECTION	18

* CONSUMING UNDERCOOKED MEAT, FISH OR POULTRY MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS— ITEMS COOKED TO ORDER
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED

WINE LIST

BUBBLES & ROSE BY THE GLASS

LA CONTESSE PROSECCO, ITALY.....	8
VEGA MEDIEN CAVA BRUT, SPAIN.....	8/28
GRUET BRUT ROSE, NEW MEXICO.....	12/42
SAGET LA PERRIERE, ROSE, FRANCE.....	11/39

WHITES BY THE GLASS

SCARPETTA PINOT GRIGIO, ITALY, 2018.....	10/35
GIUNTA SAUVIGNON BLANC, NEW ZEALAND.....	9/32
GOLDEN CHARDONNAY, MONTEREY CALIFORNIA, 2019.....	8/28
RAEBURN CHARDONNAY, RUSSIAN RIVER VALLEY, 2018.....	12/42
LUBANZI CHENIN BLANC, SOUTH AFICA, 2018.....	10/35
SUN GARDEN RIESLING, GERMANY, 2019.....	8/28

REDS BY THE GLASS

COELHO BUNNY PINOT NOIR, WILLAMETTE VALLEY, 2019.....	12/42
GOUGENHEIM ESTACIONES DEL VALLE MALBEC, ARGENTINA, 2018.....	9/32
MONTE ANTICO BLEND, TUSCANY, 2015.....	10/35
BODEGA VOLCANES TECTONIA CABERNET SAUVIGNON, CHILE, 2018.....	11/39
BROWNE CABERNET SAUVIGNON, COLUMBIA VALLEY, 2018.....	12/42
TWO MOUNTAIN HIDDEN HORSE #17 RED BLEND, YAKIMA VALLEY.....	10/35
FOUR VINES OLD VINE ZINFANDEL, CALIFORNIA, 2017.....	8/28
TREERE SPERONE SANGIOVESE SUPERIORE, ITALY, 2017.....	10/35

BY THE BOTTLE

LEMELSON VINYARDS RESERVE CHARDONNAY, WILLAMETTE VALLEY, 2017.....	46
FERGHETTINA FRANCIACORTA BRUT, ITALY.....	50
PAUL O'BRIEN PINOT NOIR, WILLAMETTE VALLEY, 2018.....	42
CHATEAU DE CRUZEAU PESSAC LEOGNAN ROUGE BORDEAUX, FRANCE, 2016.....	58
GRAMERCY CELLARS INIGO MONTOYA TEMRPANILLO, WALLA WALLA, 2014.....	84
WATERS INTERLUDE RED BLEND, WALLA WALLA, 2016.....	44
FRANCO SERRA BARBARESCO NEBBIOLO DOCG, ITALY, 2014.....	47
BROOK & BULL CABERNET FRANC, WALLA WALLA, 2017.....	60
SCATTERED PEAKS CABERNET SAUVIGNON, NAPA VALLEY, 2018.....	56
BARONS CABERNET SAUVIGNON, RED MOUNTAIN, 2010.....	65
LEMELSON VINEYARDS "STERMER" PINOT NOIR, WILLAMETTE VALLEY, 2016.....	75
COLENE CLEMENS PINOT NOIR, NEWBERG OR, 2015.....	95
SPERI AMARONE DELLA VALPOLICELLA, VENETO ITALY, 2015.....	115

DESSERT

RICOTTA DOUGHNUTS 6

CRÈME BRULEE 7

BRANDIED APPLE CRISP 8

BEVERAGES

COCA COLA PRODUCTS 3

ICED OR HOT TEA 3

TRANSCENDENCE COFFEE 3

TRANSCENDENCE COLD BREW 4

TOPO CHICO SPARKLING WATER 3

ARNOLD PALMER 4

GINGER BEER 5

BERRY FRESH-SQUEEZED LEMONADE 5

FRESH-SQUEEZED LEMONADE 4

VIRGIL'S ROOT BEER 4

HUMM KOMBUCHA 5

CASAMARA CLUB N/A APERITIVO SODA 6

MUNCHKINS

KIDS 12 & UNDER

INCLUDES CHOICE OF, APPLE JUICE OR SODA

DINE IN ONLY

CHEESEBURGER WITH FRIES

CHEDDAR, LETTUCE, TOMATO, MAYONNAISE

MAC & CHEESE

GRILLED CHICKEN BREAST

MASHED POTATO, SEASONAL VEGETABLES

GRILLED CHEESE SANDWICH & FRIES

CHICKEN STRIPS & FRIES

\$10