

# AMARO'S

## T A B L E

### starters

**BLACKENED SEARED AHI**

blackened ahi, avocado hummus, wasabi aioli, microgreens, balsamic reduction, baguette\* 18

**RICOTTA & FIG**

house-made ricotta, fig jam, candied walnut, olive oil, balsamic, toasted baguette 15

**CORN FRITTERS**

corn batter, honey butter 8

**FRIED BRUSSELS**

flash fried brussels, jalapeño vinaigrette 10  
*add cheese fondue +5*

**SALT & PEPPER CALAMARI**

fried calamari, onion, chipotle aioli 18

**BAVARIAN CHEESE FONDUE**

swiss, chardonnay, baked pretzel 12  
*add an extra pretzel +5*

**CHEF'S DAILY SOUP** 7

### salads

**HOUSE**

field greens, romaine, bleu cheese, candied walnut, seasonal fruit, blackberry balsamic vinaigrette 10  
*add steak +16*

**ROASTED BEET**

beet, cilantro, chèvre, pepita, honey lemon vinaigrette 12  
*add grilled wild salmon +12*

**THE WEDGE**

iceberg, heirloom tomato, bacon, bleu cheese crumbles, fried onion, bleu cheese dressing 14  
*add fried chicken +12*

**WILD SALMON NICOISE**

wild alaskan salmon, field greens, tomato, roasted potato, green bean, red onion, boiled egg, caper, balsamic vinaigrette 24

**STEAK SALAD**

beef tenderloin medallions, field greens, haricot vert, zucchini, bell pepper, shiitake, tomato, balsamic vinaigrette\* 26

**CHICKEN CAESAR**

herb chicken breast, romaine, fried brussels, heirloom tomato, crouton, parmesan, caesar dressing 18

**PRAWN & ELOTE**

adobo marinated prawns, mixed greens, roasted corn, cabbage, red pepper, pickled onion, cucumber, cotija, cilantro, jalapeño vinaigrette 23  
*double the prawns +10*

### mains

**THE FRIED CHICKEN**

fried chicken breast, coleslaw, mashed potato, honey butter 26  
*substitute a side for mac & cheese +6*

**PRAWN LINGUINE**

sautéed prawns, white wine, roasted garlic, heirloom tomato, herbs 24  
*double the prawns +12*

**CIOPPINO**

prawns, clams, mussels, salmon, leeks, white wine tomato broth, rustic baguette 26

**CHICKEN MARSALA**

pan seared chicken breast, shiitake, marsala wine sauce, mashed potato, seasonal vegetable 25

**MANGO CHUTNEY PORK CHOP**

thick cut pork chop, sweet & spicy mango chutney, mashed potato, seasonal vegetable\* 26

**CITRUS GLAZED SALMON**

wild alaskan salmon, blood orange beurre blanc, mashed potato, seasonal vegetable\* 26

**NEW YORK WITH CHIMICHURRI**

12 oz country natural new york, chimichurri, mashed potato, seasonal vegetable\* 40

**RIBEYE**

12 oz soy molasses marinated country natural ribeye, mac & cheese, seasonal vegetable\* 46

**CHEF'S DAILY RISOTTO**

ask your server for today's selection 24

### sandwiches

*served with fries or house chips. substitute for soup or salad +5  
gluten free bun +2 lettuce wrap +1*

**HERB CHICKEN SANDWICH**

herb chicken breast, swiss, onion, lettuce, tomato, garlic aioli, potato bun 16

**HOUSE CHEESEBURGER**

½ lb country natural chuck, cheddar, onion, lettuce, tomato, amaro's spread 16  
*add bacon +3*

**HOUSE QUINOA BURGER**

house quinoa, brown rice, poblano and beet patty, swiss, avocado, lettuce, tomato, garlic aioli 16

**FRIED CHICKEN SANDWICH**

fried chicken, savory caramel sauce, coleslaw, chipotle aioli, french roll 18

**CLUB SANDWICH**

turkey, ham, bacon, swiss, avocado, lettuce, tomato, mayonnaise, seven grain bread 18

**FRENCH DIP**

prime rib, onion, swiss, au jus, french roll\* 20  
*add cheese fondue +5*

## wine list

### BUBBLES

la contesse prosecco, *italy* 12/48  
poema penedes cava, *spain* 10/40  
treveri sparkling rosé, *washington* 14/56  
baron fuente champagne, *france* 63  
ferghettina franciacorta brut, *italy* 62

### WHITE & ROSÉ

wilhelm walch "prendo," pinot grigio, *italy* 12/48  
the ned sauvignon blanc, *new zealand* 12/48  
argyle chardonnay, *oregon* 13/52  
raeburn chardonnay, *california* 13/52  
sun garden riesling, *germany* 10/40  
la croix de peyrassol rosé, *france* 13/52  
decugnano dei barbi frammento, *italy* 49  
isenhower viognier, *washington* 48  
jean-marc brocard chablis, *france* 62

### RED

coelho bunny pinot noir, *oregon* 13/52  
cafatate malbec, *argentina* 12/48  
monte antico blend, *italy* 12/48  
two mountains cabernet sauvignon, *washington* 14/56  
clay shannon cabernet sauvignon, *california* 16/64  
l'umami pinot noir, *oregon* 50  
fuedo montoni nero d'avola, *italy* 58  
cougar crest cab franc, *washington* 62  
franco serra barbaresco nebbiolo docg, *italy* 65  
foundation cellars ransom note blend, *washington* 68  
scattered peaks cabernet sauvignon, *california* 72  
panther creek winemaker's cuvée pinot noir, *oregon* 72  
carlin de paolo barolo docg, *italy* 90  
brick house select pinot noir, *oregon* 92

## dessert

### CRÈME BRÛLÉE

vanilla bean custard, caramelized sugar 9

### BRANDIED APPLE CRISP

apple, brandy caramel sauce, oat streusel,  
vanilla ice cream 10

### RICOTTA DOUGHNUTS

ricotta doughnut holes, caramel sauce 8  
*add a scoop of vanilla ice cream +2.5*

### CHOCOLATE MOUSSE

dark chocolate, berry 8

## working beverages

coca cola products 4	caffe umbria cold brew 5
house lemonade 5	bottled mineral water 5
<i>berry, lavender +1</i>	arnold palmer 5
iced or hot tea 4	ginger beer 5
caffe umbria coffee 4	virgil's root beer 5

*Cecilia*

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