

# AMARO'S

## T A B L E

### S T A R T E R S

**HOUSE POTATO CHIPS\*** 6  
wagyu butter and house seasoning served with BBQ ranch

**BLACKENED SEARED AHI TUNA\*\*** 12  
*(contains raw fish)*  
avocado hummus, wasabi aioli, field greens, grilled baguette

**SALT & PEPPER CALAMARI** 12  
green onions, sriracha herb aioli

**AHI TUNA ROLL\*\*** 12  
*(contains raw fish)*  
crab, sushi rice, nori, wasabi vinaigrette

**BAVARIAN CHEESE FONDUE** 8  
swiss, chardonnay, soft pretzel

**ANTIPASTO PLATTER** 12  
select meats, cheeses & roasted vegetables

**SOUP OF THE DAY** 5

\*\*Burgers and steaks are cooked to order.  
Reminder—consuming raw or undercooked meat, eggs and shellfish may increase your risk of foodborne illness

### S A L A D S

**HOUSE SALAD** 7  
field greens, romaine, fresh berries, candied walnuts, blue cheese crumbles, blackberry balsamic

**SMALL CAESAR** 6  
romaine, croutons, parmesan, Caesar dressing

**WEDGE SALAD** 7  
blue cheese crumbles, heirloom cherry tomatoes, bacon, crispy onions

**BEET SALAD** 6  
roasted beets, field greens, cilantro, chevre, honey lemon vinaigrette

**WILD SALMON NICOISE SALAD\*\*** 16  
field greens, french green beans, kalamata olives, heirloom cherry tomatoes, red onions, roasted red potatoes, hard-boiled egg, capers & balsamic

**TENDERLOIN STEAK SALAD\*\*** 16  
beef tenderloin, brown rice, roasted vegetables, heirloom cherry tomatoes and a basil vinaigrette

**CHICKEN CAESAR SALAD** 13  
romaine, heirloom cherry tomatoes, roasted brussel sprouts, croutons, parmesan, caesar dressing

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

Burgers & sandwiches come with the choice of fries or potato chips, upgrade to a soup or side salad for \$3

**HOUSE CHEESEBURGER\*\*** 10  
Fulton ground chuck, cheddar, lettuce, tomatoes, caramelized onions, pickles, Amaro's spread

**HICKORY-BACON BBQ BURGER\*\*** 11  
Fulton ground chuck, cheddar, honey smoked bacon, caramelized onions, lettuce, tomatoes, pickles, Amaro's BBQ

**HOUSE QUINOA BURGER** 11  
quinoa, brown rice, roasted beets, roasted poblano peppers, swiss, garlic aioli, avocado

**HERB CHICKEN SANDWICH** 10  
lettuce, tomatoes, caramelized onions, swiss, garlic aioli

**CLASSIC FRENCH DIP\*** 14  
top round beef, caramelized onions, swiss, french roll, au jus

**CLUB SANDWICH** 11  
turkey, ham, bacon, avocado, lettuce, tomato, swiss, mayo, rustic sourdough

### L A R G E P L A T E S

**CLASSIC FRIED CHICKEN** 16  
chicken breast, mashed potatoes, honey butter, coleslaw

**BEEF TENDERLOIN MEDALLIONS\*\*** 21  
tri-pepper demi glace, mashed potatoes, seasonal vegetable

**HAWAIIAN RIB EYE\*\*** 26  
pineapple-soy ginger marinade, mac & cheese, seasonal vegetable

**WILD GRILLED SALMON\*\*** 22  
seasonal vegetable, heirloom tomato, hazelnut vinaigrette

**FISH & CHIPS** 14  
beer battered Alaskan cod, coleslaw, tartar

**DAILY RISOTTO SPECIAL** 15  
rotating seasonal risotto special

**PEPPERCORN PORK TENDERLOIN** 17  
house pepper blend, mashed potatoes, seasonal vegetables, blackberry sauce

We take pride in preparing our food from scratch everyday. Your patience is appreciated. Thank you for dining with us.

# WINE LIST

## **BUBBLES & ROSE**

PASQUA PROSECCO SPLIT, ITALY 7

FLAMA D'OR SPARKLING WINE- BRUT, SPAIN 8/21

GRUET BRUT ROSE, NEW MEXICO 11/30

LOVE NOIR ROSE, CALIFORNIA 2017 7/18

ANNE AMIE VINEYARDS ROSE OF PINOT NOIR, WILLAMETTE VALLEY, 2017 10/27

## **WHITES:**

LINEN RIESLING, COLUMBIA VALLEY 2017 10/27

ZELLINA PINOT GRIGIO, ITALY 2016 8/21

SARTARELLI CLASSICO VERDICCHIO DOC CLASSICO, ITALY 2017 8/21

MARISCO VINEYARDS SAUVIGNON BLANC, NEW ZEALAND 2016 9/24

SEVEN FALLS CELLARS CHARDONNAY, COLUMBIA VALLEY, 2015 9/24

BREAD & BUTTER CHARDONNAY, NAPA 2016 8/21

## **REDS:**

COELHO PINOT NOIR, WILLAMETTE VALLEY OREGON, 2016 10/27

MARQUES DE TOMARES, RIOJA, SPAIN, 2015 9/24

GOUGENHEIM, RESERVA MALBEC, ARGENTINA, 2015 9/24

MAURO MOLINO, BARBERA D'ALBA, ITALY, 2017 8/21

SKYFALL VINEYARDS, MERLOT, WALLA WALLA, 2015 10/27

POWERS, SYRAH, COLUMBIA VALLEY, 2015 8/21

STORYPOINT VINEYARDS, CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2016 10/27

TORTOISE CREEK WINES, "THE CHELONIAN" ZINFANDEL, CALIFORNIA. 2015 9/24

## **BY THE BOTTLE:**

NICOLAS FEUILLATE CHAMPAGNE BRUT RESERVE, FRANCE, 48

ZUCCARDI TORRONTES, ARGENTINA 2017 24

MARCH CELLARS CHARDONNAY, WASHINGTON 2014 34

FOUR VINES "THE MAVERICK" PINOT NOIR, EDNA VALLEY, CA 2016 34

GRYPHON CREST PINOT NOIR, BADEN, GERMANY 2015 28

PROCEEDO BARBERA, COLUMBIA VALLEY, WASHINGTON 2014 42

WATERS INTERLUDE RED BLEND, WASHINGTON 2013 38

DOUBLE LARIAT CABERNET SAUVIGNON, NAPA VALLEY 2015 32

SCATTERED PEAKS CABERNET SAUVIGNON, NAPA VALLEY 2015 45

# **MUNCHKINS \$6**

KIDS 12 & UNDER  
MEALS INCLUDE CHOICE OF MILK, APPLE JUICE OR SODA

**CHEESEBURGER & FRIES**

**MAC & CHEESE**

**CHICKEN QUESADILLA**

**GRILLED CHEESE SANDWICH & FRIES**

**FISH & CHIPS**

**CHICKEN STRIPS & FRIES**

*ALL KIDS ITEMS ARE COOKED WELL DONE*

# **DESSERTS**

**RICOTTA DONUTS 5**

*WITH CARAMEL SAUCE*

**CREME BRULEE 6**

**HOT FUDGE BROWNIE 6**

**STRAWBERRY OR CHOCOLATE SHAKE 6**

**AMARO MILKSHAKE 10**

*AMARO VECCHIO DEL CAPO, CHOCOLATE, ICE CREAM, WHIP  
OR*

*CAMPARI, STRAWBERRY, ICE CREAM, WHIP*

# **ALCOHOL**

**LOOK FOR OUR SEASONAL COCKTAIL MENU**

**ROTATING DRAFT BEERS 6**

**CANS OF BEER 4**

*RAINIER, TECATE, COORS LITE, STELLA ARTOIS, STEIGL RADLER*

**COCKTAILS ON DRAFT 8**

*ASK YOUR SERVER FOR TODAY'S SELECTION*

**DEALER'S CHOICE \$10**

*BARTENDER'S COCKTAIL OF THE DAY*

***IN AN EFFORT TO CONSERVE WASTE, STRAWS  
WILL BE PROVIDED BY REQUEST ONLY***

# **NON-ALCOHOLIC BEVERAGES**

**COKE, DIET COKE, SPRITE, DR. PEPPER, GINGER ALE 3**

**ICED OR HOT TEA 3**

**PORTLAND ROASTING COFFEE 3**

**GINGER BEER 4**

**BOTTLED KOMBUCHA 5**

**TOPO CHICO SPARKLING MINERAL WATER 3**

**FRESH SQUEEZED LEMONADE 4**

**BOTTLED ROOT BEER 4**