

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 7
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** 17
beef tenderloin, brown rice, roasted vegetables,
heirloom cherry tomatoes and a basil vinaigrette

CHICKEN CAESAR SALAD 14
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** 12
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 12
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** 22
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

LA MARCA PROSECCO SPLIT, ITALY 8

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

MATCHBOOK, TEMPRANILLO, CALIFORNIA, 2013 9/24

GOUGENHEIM, RESERVA MALBEC, ARGENTINA, 2015 9/24

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

SKYFALL VINEYARDS, MERLOT, WALLA WALLA, 2015 9/24

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

PROCEO 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