

AMARO'S

T A B L E

S T A R T E R S

HOUSE-MADE POTATO CHIPS* 6

wagyu butter 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

SOUP OF THE DAY 5

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

FRIED BRUSSEL SPROUTS 8

served with jalapeno vinaigrette

**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** 17

field greens, french green beans, kalamata olives, heirloom cherry tomatoes, red onions, roasted red potatoes, hard-boiled egg, capers, balsamic

TENDERLOIN STEAK SALAD** 18

beef tenderloin, brown rice, roasted vegetables, heirloom cherry tomatoes, 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, au jus

CLUB SANDWICH 12

turkey, ham, bacon, avocado, lettuce, tomato, swiss, mayo

FRIED CHICKEN SANDWICH 12

fried chicken breast, savory caramel, coleslaw, sriracha aioli

PULLED PORK BAHN MI 12

carnitas, carrot slaw, jalapeno, sriracha aioli

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

FISH & CHIPS 15

beer-battered seasonal fish, coleslaw, tartar

DAILY RISOTTO SPECIAL 15

rotating seasonal risotto

CHICKEN MARSALA 18

shitake mushrooms, marsala wine sauce, asparagus, mashed potatoes

WILD GRILLED SALMON** 22

seasonal vegetable, heirloom tomato, hazelnut vinaigrette

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

WINE LIST

BUBBLES & ROSE BY THE GLASS:

PASQUA PROSECCO SPLIT, ITALY	8
SCARPETTA FRICO LAMBRUSCO 250ML CAN	9
FLAMA D'OR CAVA BRUT, SPAIN	8/21
GRUET BRUT ROSE, NEW MEXICO	11/30
TWO MOUNTAIN ROSE, YAKIMA VALLEY 2018	8/21
FIGUIERE LE SAINT ANDRE PROVENCE ROSE, FRANCE, 2018	10/27

WHITES BY THE GLASS:

SCHLINK HAUS RIESLING, GERMANY, 2017	9/24
ZELLINA PINOT GRIGIO, ITALY 2016	8/21
MARISCO VINEYARDS NED SAUVIGNON BLANC, NEW ZEALAND 2016	9/24
SEVEN FALLS CELLARS CHARDONNAY, COLUMBIA VALLEY 2015	9/24
BREAD AND BUTTER CHARDONNAY, CALIFORNIA, 2017	8/21

REDS BY THE GLASS:

THE CALLING PINOT NOIR, RUSSIAN RIVER VALLEY 2015	12/35
ALTOS IBERICOS CRIANZA TEMPRANILLO, SPAIN, 2014	8/21
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
FOUR VINES OLD VINE ZINFANDEL, LODI, CA 2015	9/24

BY THE BOTTLE:

NICOLAS FEUILLATE CHAMPAGNE BRUT RESERVE, FRANCE	48
MARCH CELLARS CHARDONNAY, WASHINGTON 2014	34
BERNIER CHARDONNAY VAL DE LOIRE, FRANCE, 2017	26
BOEN PINOT NOIR, SANTA MARIA VALLEY, CA 2016	26
STRANGELAND EOLA HILLS CUVÉE PINOT NOIR, WILLAMETTE VALLEY, 2016	26
POBLETS DEL MONTSANT RED WINE, GRENACHE BLEND, SPAIN, 2015	30
MAROTTI CAMPI RUBICO LACRIMA DI MORRO, ITALY, 2016	28
LA QUERCIA MONTEPULCIANO D'ABRUZZO, ITALY, 2017	26
FELIX SOLIS FYI RED BLEND, SPAIN, 2017	21
WATERS INTERLUDE RED BLEND, WASHINGTON 2013	38
FIELD RECORDINGS CABERNET FRANC, PASO ROBLES, CA, 2017	32

MUNCHKINS \$6

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

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

BOTTLED KOMBUCHA 5

TOPO CHICO SPARKLING MINERAL WATER 3

FRESH SQUEEZED LEMONADE 4