

# ONA

RESTAURANT  
& LOUNGE



## BUBBLES 11

### **Coastal Bouquet**

*Korbel, Vivacity gin, floral bitters,  
sugar cube, twist*

### **Old Man and the Sea**

*Korbel, absinthe, Angostura bitters,  
sugar cube*

## ROCKS 11

### **Thai Mojito**

*kaffir lime leaf-infused Cruzan rum,  
mint, lime, simple syrup, soda*

### **Perpetua Sour**

*Bulleit rye, house sours, soda,  
Disaronno float, amarena cherry*

### **Green Viper**

*Sauza blanco tequila, house sours,  
Chartreuse float, soda*

### **Iggy Pop**

*Vivacity gin, Aperol, Imbue bittersweet  
vermouth, grapefruit juice, soda*

### **Smoky Mezcal Mule**

*Vida mezcal, Espolon tequila, lime juice,  
ginger simple syrup, ginger beer*

## MARTINIS 12

### **La De Da**

*Hendricks cucumber gin, St. Germaine  
elderflower liqueur*

### **Marrimint**

*house-infused marionberry vodka,  
fresh mint, triple sec, lemon juice*

### **Rosemary Ruby**

*Crater Lake vodka, rosemary simple syrup,  
grapefruit juice*

### **Pendleton Reserve**

*Pendleton whiskey, Grand Marnier,  
amarena cherry*

## DRAFT SELECTION

ask your server about our local  
beers and cider on draft 6

## BOTTLED BEER

### **Breakside Passionfruit Sour Ale**

*Portland, OR • 4.0% ABV • 22 oz. 10*

### **Pfriem Pilsner**

*Hood River, OR • 4.9% ABV • 16.9 oz. 6*

### **Fish Tale Beyond the Pale Ale**

*Olympia, WA • 5.0% ABV 5*

### **Caldera IPA**

*Ashland, OR • 6.1% ABV 5*

### **Laurelwood Free Range Red Ale**

*Portland, OR • 6.1% ABV 5*

### **Klamath Basin Vanilla Porter**

*Klamath Falls, OR • 6.7% ABV 5*

### **Base Camp S'more Stout**

*Portland, OR • 7.2% ABV 5*

### **North Coast Prangster Golden Ale**

*Fort Bragg, CA • 7.6% ABV 5*

### **Ground Breaker Gluten Free Ale** *Portland, OR 5*

**Asahi Japan** 5

**Heineken** *Holland* 5

**Bud & Bud Light** 4

**Modelo** *Mexico* 5

**Buckler** (*non-alcoholic*) 4

## CIDER - MEAD - SAKE

### **Rotating Draft Cider** 6

### **Elemental Semi-Dry Apple Cider**

*Woodenville, WA • 6.5% ABV 5*

### **Two Towns Made Marion Cider**

*Corvallis, OR • 6.5% ABV • 16.9 oz. 8*

### **Nectar Creek Waggle Wildflower Mead**

*Corvallis, OR • 6.2% ABV • 16.9oz. 11*

### **Momokawa Pearl Sake** *Willamette Valley, OR*

*Jumai Ginjo craft sake, hints of honeydew, unfiltered, full bodied 9 / 26*

### **Momokawa Organic Sake** *Willamette Valley, OR*

*Organic Jumai Ginjo craft sake, tropical aromas, fruity, medium bodied 10 / 28*

## SPARKLING WINE

### **Korbel Brut** *Guerneville, CA*

*crisp & refreshing, light citrus, fresh pear 9 / 25*

### **Schramsberg Blanc de Blanc '13** *Calistoga, CA*

*vibrant, fruitful & crisp • 375ml 30*

### **Kramer Celebrate! '15** *Yamhill-Carlton, OR*

*apricot & mandarin, luscious, dry-style sparkler 43*

### **Scharffenberger Brut NV** *Anderson Valley, CA*

*floral aromas, tart apple, zesty lime with ginger 38*

### **Capitello Sparkling Rose** *Eugene, OR*

*pinot noir grapes bursting with flavor, cherry & strawberry on nose & palate, delicate bubbles 74*

### **Chateau Bianca Wetzel Cuvee Brut Methode**

*Willamette Valley, OR traditional French method using naturally occurring yeasts, limited production 39*

### **Taittinger Champagne Brut La Francaise**

*rich champagne, aromas of fruit & brioche 75*

# WINES BY THE GLASS

5 oz. pour



our wine is carefully selected from  
small, regional producers

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take a bottle home!

up to 30% off listed prices



## WHITE

**Lujon Riesling '15** Willamette Valley, OR  
*stone fruit aromas & flavor, semi-sweet 8 / 24*

**Kramer Muller-Thurgau '14** Gaston, OR  
*lychee, honeysuckle & white peach, slightly sweet 9 / 27*

**J. Scott Sauvignon Blanc '15** Eugene, OR  
*honey & citrus aromas, crisp golden apple & quince,  
mineral finish Glass 9 1/2 Carafe 25 Carafe 48*

**Montinore Pinot Gris '15** N. Willamette Valley, OR  
*classic Oregon pinot gris! stone, citrus fruits, distinctive  
tropical notes, certified organic and bio-dynamic 10 / 33*

**For a Song Chardonnay '15** Columbia Valley, WA  
*no oak, kaffir lime, fig & sweet pea, lively acidity 8 / 24*

**J. Scott Chardonnay '15** Eugene, OR  
*oaky, buttery & complex, creamy mouth feel, hint of  
vanilla Glass 10 1/2 Carafe 26 Carafe 52*

**Elk Cove Pinot Blanc '15** Willamette Valley, OR  
*dry & crisp with saffron spice & sea shell minerality,  
wonderful with seafood 10 / 35*

## ROSE

**Coopers Hall Rose of Pinot Noir '16** Willamette  
Valley, OR *bright & lively, dry hints of rose hips,  
yellow watermelon Glass 8 1/2 Carafe 19 Carafe 36*

**Andrew Rich Rose of Pinot Noir '16** Carlton, OR  
*full bodied side of roses, strawberry nose, hints of stone  
fruit, moderate acidity, long rounded finish 10 / 31*

## RED

**Brandborg Pinot Noir '14** Umpqua Valley, OR  
*light bodied, cherry aromas, zesty red currant 12 / 35*

**Oregon Territory Pinot Noir '14** Roseburg, OR  
*full bodied, berry & spice, tobacco notes 12 / 35*

**Steven Vincent Merlot '13** North Coast, CA  
*bold, berry flavors, soft tannins, toasty oak 10 / 32*

**Proletariat Cab '14** Walla Walla, WA  
*silky earth texture, gorgeous plum, raspberry & currant  
fruits, framed with dark chocolate & dried herbs  
Glass 12 1/2 Carafe 30 Carafe 65*

**Roxy Ann "Honor Barn" Syrah '13** Rogue Valley,  
OR *spicy red fruit, sweet herbs, silky tannins 12 / 35*

# WHITES BY THE BOTTLE

**Abacela Albarino '16** Roseburg, OR

*fresh apple, pear & citrus, creamy textures, steely minerality, estate grown, Spanish grapes 38*

**Brandborg "Fleur de Lis" White Pinot Noir '14**

*Elkton, OR • hints of Asian five spice, wild choke cherry & raspberry fruit, gamey herbaceousness 49*

**Poco Callina Pinot Noir Blanc '15** Cheshire, OR

*apricot, lemon & light caramel, balanced acidity, allow to come to temperature for maximum complexity 47*

**Anne Amie Pinot Gris '15** Willamette Valley, OR

*intense floral notes, Asian pear, meyer lemon & rose petal palate, refreshing mouth feel, dry, rich finish 35*

**Illahé Pinot Gris '16** Willamette Valley, OR

*starts with a light bouquet of pear, chamomile & citrus notes, steely minerality, orange & lemon zest finish 37*

**Chehalem Inox Chardonnay '15** Willamette Valley,

*OR • steel cask, pineapple & peach nose, crisp & clean green apple flavor, light bodied, pleasant acidity 44*

**Stangeland Chardonnay '14** Eola-Amity Hills, OR

*full bodied fruit, spice with the ability to age, interplay of oak & complex honey characters 53*

**Rombauer Vineyards Chardonnay '15** Napa, CA

*tropical fruit flavors, toasty oak, peach & pear with creamy vanilla finish 64*

**Andrew Rich Roussanne '13** Columbia Valley, OR

*evokes notes of white flowers, honey & wet stones, barrel fermented in neutral oak 34*

**Capitello Sauvignon Blanc '16** Willamette Valley, OR

*racy tropical flavors, lush aromatics of passion fruit & lychee, zesty rich mouthfeel 40*

**Zerba Viognier '15** Walla Walla, WA

*bright, dry, cheerful, floral notes on nose, lemon & lime citrus on palate, pleasant minerality, inviting finish 39*

**L'Ecole Semillon '15** Columbia Valley, OR

*citrus blossom, jasmine & honey scents, lemon, apricot & key lime flavors, tart finish 33*

**Terra Blanca Riesling '15** Yakima Valley, WA

*inviting aromas of honey & apricot, notes of minerality, vibrant acid backbone, tropical flavor finish 29*

**Tyce Gewurztraminer '15** Willamette Valley, OR

*honeysuckle, jasmine, lychee & citrus, semi-sweet 39*

# ROSE BY THE BOTTLE

**Territorial Rose of Pinot Gris '16** Eugene, OR

*unique wine! refreshing pear & apple fruit, tinged with honey & hazelnuts 28*

**Trium Tempranillo Grenache Rose '15** Talent

*Valley, OR • beautiful, dry, crisp, balanced fruit flavor, scents of guava & green grass, ideal for summer 32*



**food-friendly wine!**

**ask servers for pairings**

# REDS BY THE BOTTLE

**Monks Gate Pinot Noir '14** *Carlton, OR*  
*quintessential Oregon pinot noir! Estate grown,*  
*complex structure, small producer, matriarch vintner* 65

**Bethel Heights Pinot Noir '14** *Eola-Amity Hills*  
*ripe & vibrant, centered on currant & plum flavors,*  
*finishes in harmony with herbal hints* 55

**Luminous Hills "Lux" Pinot Noir '14** *Yamhill, WA*  
*deep red, cherry cola & black raspberry scents, supple &*  
*concentrated mouth, fine-grained tannins* 74

**Maison Roy "Petite Incline" Pinot Noir '14**  
*Dundee, OR • robust bouquet loaded with berries &*  
*plum, bright, rich palate, black cherry & forest floor* 69

**Idilico Garnacha '13** *Yakima Valley, OR*  
*aromas of tart cherry & strawberry jam, citrus notes,*  
*earthy, medium bodied, lingering finish* 35

**Zerba Cellars Sangiovese '13** *Columbia Valley, WA*  
*rich dark cherry nose, hints of smoked fennel, graphite &*  
*dried tobacco, lingering caramel finish* 64

**Cougar Crest "Estate" Merlot '12** *Walla Walla, WA*  
*black cherry, olive & red currants, balanced acidity,*  
*supple tannins, rich mouth feel, mocha & toast finish* 58

**Angel Vine Petit Sirah '12** *Portland, OR*  
*burly rhone red, aromas of ripe dark plum, blackberry,*  
*moist earth, bold notes, boysenberry acidity* 39

**L'Ecole Cab Sauv '13** *Walla Walla, WA*  
*classic & focused layers of dark fruit, coffee & earth*  
*mingle with dusty fine tannins, long espresso finish* 68

**Flora Springs "Estate" Cab Sauv '14** *Napa Valley, CA*  
*• aromas of blackberry jam, lush fruit, brown*  
*baking spices & espresso bean, balance of oak, tannin &*  
*acid, sustainably farmed by matriarch vintner* 85

**COR Cab Franc '14** *Lyle, WA*  
*supple, evocative, meaty flavors of blackberry, tar &*  
*coffee, hints of floral & exotic spice* 44

**Reustle Tempranillo '14** *Umpqua Valley, OR*  
*dark red fruits give way to intriguing earthy aromas of*  
*leather, cassis & tobacco, smooth & balanced palate* 63

**Pioneer Vines Malbec '14** *Jacksonville, OR*  
*burst of vanilla in both nose & flavor, cranberry fruit,*  
*dusty tannins, smoky finish* 42

**Pudding River Syrah '13** *Walla Walla, WA*  
*sexy, deep earth, blackberry jam, smoky leather, velvet*  
*mouth feel, balanced tannins* 58

**Cayuse Syrah Armada Vineyard '12** *Walla Walla, WA*  
*• brilliant bouquet of sweet kirsch & plum liqueur*  
*intermixed with notions of bacon fat, wild herbs,*  
*ground pepper, liquid rock* 150

**Sineann Old Vine Zinfandel '14** *St Paul, OR*  
*voluptuous, berries, pink peppercorns, cocoa finish* 59

**Rombauer Vineyards Zinfandel '13** *Napa, CA*  
*clove & plum aromas, powerful wild berry, layers of*  
*raspberry, boysenberry & allspice* 67



**enjoy our regional wines from home**

# FROM THE DISTILLERY

## **American Whiskey**

*Evan William's Black* 6

*Jim Beam bourbon* 7

*Old Overholt rye* 7

*Jack Daniel's* 7

*Fireball* 7

*Maker's Mark bourbon* 8

*Bulleit bourbon* 8

*Bulleit rye* 8

*Corner Creek* 9

*Knob Creek bourbon* 9

*Woodford Reserve* 10

*Basil Hayden* 11

*Blanton's* 14

## **Irish Whiskey**

*Bushmill's* 8

*Jameson* 8

## **Canadian Whiskey**

*Seagram's Seven* 6

*Crown Royal* 8

*Pendleton* 8

## **Scotch**

*Johnny Walker Red* 7

*Johnny Walker Black 12 yr* 10

*The Glenlivet 12 yr* 11

*Glenfeddich 12 yr* 11

*Ardbeg 10 yr* 12

*Talisker 10 yr* 14

*The Macallan 12 yr* 14

*Oban 14 yr* 16

## **Vodka**

*Monopolowa* 6

*Tito's* 7

*Absolut* 7

*Absolut citron* 7

*Stoli vanilla* 7

*Ketel One* 8

*New Deal* 8

*Crater Lake* 8

*Crater Lake pepper* 8

*Grey Goose* 10



**try one of our unique specialty cocktails!  
crafted with house-made ingredients**





## Rum

- Cruzan aged* 6
- Malibu* 6
- Bacardi light* 6
- Bacardi gold* 6
- Captain Morgan* 7
- Myers dark* 7
- Flor de Cana* 8

## Gin

- New Amsterdam* 6
- Bombay sapphire* 7
- Beefeater* 7
- Aviation* 8
- Crater Lake* 8
- Tanqueray* 8
- Vivacity* 9
- Hendrick's* 9
- Ransom Old Tom* 9

## Tequila

- Sauza blanco* 6
- Espolon reposado* 7
- Hornitos anejo* 8
- Cazadores reposado* 8
- Vida mezcal* 11
- Herradura silver* 11
- Tres Generaciones reposado* 11
- Patron silver* 12
- Don Julio anejo* 14

## Vermouth

- Dolin sweet* 7
- Dolin dry* 7
- Imbue bittersweet* 8

## Brandy

- E&J brandy* 6
- Apricot brandy* 8
- Clear Creek pear* 8

## Liqueur

- Tuaca* 7
- Pama* 7
- Kahlua* 7
- Bailey's* 8
- Disaronno* 8
- Frangelico* 8
- Godiva Chocolate* 8
- Grand Marnier* 9
- Cointreau* 10
- Drambuie* 10
- St. Germaine* 10

## Aperitifs & Digestifs

- Aperol* 7
- Lillet Blanc* 7
- Sambuca* 8
- Campari* 8
- Jagermeister* 8
- Rumplemintze* 8
- Becherovka* 9
- Pernod* 9
- Fernet* 9
- Hennessy VS* 10
- Absinthe* 11
- Green Chartreuse* 14

# DESSERT WINES & PORTS BY THE GLASS

**Capitello Dolcino Gewurtraminer '16** *Willamette Valley, OR • aromas of honey, apricot & nectarine, balanced acidity, smooth lingering finish* 9

**Otima 10 Year Tawny Port** *Portugal seductive nose, light & versatile, toasty savory character, fruit & wood-aging flavors, round mouth feel* 9

**Abacela Estate Port '15** *Roseburg, OR dried fig & exotic spice scents, raisin & cocoa palate, rich texture, fine-grained tannins, lengthy finish* 12

## SOFT DRINKS

**made with real sugar,  
no high fructose corn syrup**

*Pepsi, Diet Pepsi* 2.5

*Dr. Pepper* 2.5

*Crush orange* 2.5

*"Q" ginger beer (non-alcoholic)* 2.5

*New York lemon-lime seltzer* 2.5

*Steelhead handcrafted root beer* 3.5

*Fentiman's cherry tree cola* 3.5

*Thomas Kemper's black cherry soda* 3.5

*Kevita pineapple peach kombucha* 5

*San Pellegrino sparkling water* 3.5

*San Pellegrino: lemon, orange  
or grapefruit* 3.5

## JUICE

*apple, orange, grapefruit,  
cranberry, pineapple, tomato* 3.5

## OTHER BEVERAGES

*house-made lemonade* 3.5

*iced tea* 3

*Stash hot tea* 3

*Green Salmon coffee* 3

*organic whole milk* 3



**thank you for choosing Ona!**  
**carefully sourced, globally inspired**