

ONA

RESTAURANT & LOUNGE

BUBBLES

Coastal Bouquet

Uncle Val's botanical Oregon gin, house-made floral bitters, sugar cube, twist • 11

Rose Rosé Spritz

rose water, splash of Merry & Kind rosé wine, soda, lemon slice • 11

Cucumber Fizz

house-infused cucumber New Amsterdam gin, Flama d'Oro Cava, float of Chartreuse, cucumber spear • 11

ROCKS

Melon Margarita

house-infused melon Sauza Blanco, Cointreau, fresh lime, spiced sea salt rim • 11

Smoky Old Fashion

Knob Creek bourbon, Union Mezcal, Fee Brother's bitters, orange, amareno cherry • 11

Garden Rickey

house-infused Serano Cruzan light rum, lime squeeze, cilantro, simple, soda • 11

Foggy Earl

orange Angostura bitters, house-infused earl grey vodka, simple, lemon squeeze, soda • 11

MARTINIS

The Marion

house-infused marionberry vodka, triple sec, lemon juice • 12

Rosemary Ruby

Aria gin, grapefruit & lime juice, Ona garden rosemary simple syrup, Aperol • 12

To the Beet

Espolon reposado tequila, lime juice, simple, beet juice, mint • 12

Huntress

Four Roses whiskey, Cocchi Red vermouth, Becherovka, amarena cherry • 12

DRAFT SELECTION

**ask your server about our rotating
local beers & cider on draft • 6**

BOTTLED BEER

Buoy Helles Lager

ASTORIA, OR • 5.3%ABV • ??

Pfriem Pilsner

HOOD RIVER, OR • 4.9%ABV • 16.9 oz. • 9

Caldera IPA

ASHLAND, OR • 6.1%ABV • 5

Laurelwood, Free Range Red Ale

PORTLAND, OR • 6.1%ABV • 5

Fort George Cavatica Stout

ASTORIA, OR • 8.8%ABV • 16.9 oz. • 9

Ground Breaker Gluten Free Ale

PORTLAND, OR • 5.8%ABV • 5

Steigl-Radler Grapefruit

GERMANY • 2.5%ABV • ??

Modelo MEXICO • 5

Buckler NON-ALCOHOLIC • 4

CIDER ~ MEAD ~ SAKE

Wild Craft Draft Cider • 6

Nectar Creek Waggle Wildflower Mead

CORVALLIS, OR • 6.2%ABV • 16.9oz. • 12

Momokawa Organic Sake

WILLAMETTE VALLEY, OR • *Organic Jumai Ginjo craft sake, tropical aromas, fruity, medium bodied • 11 / 33*

SPARKLING WINE

Flama d'Or Brut Cava NV

CASTELL D'OR, SPAIN • *vivacious bubbles, balanced fruits of apple, pear, citrus • 11 / 33*

Chateau Bianca Cuvee Brut Methode

WILLAMETTE VALLEY, OR • *traditional French method using natural yeasts, limited production • 51*

André Clouet Champagne

BOUZY, FRANCE • *ripe pear, apricot aromas, citrus, paper white bulbs floral notes, complex, forward biscuit yeast, long finish • 90*

Illahee Capitol Fizz Rosé

WILLAMETTE VALLEY, OR • *dry, early at harvest, lively acid, pretty strawberry aroma enhanced by its sparkle • 11*

WINES BY THE GLASS

5 oz. pour



WHITE

Terrapin Pinot Gris '17

WILLAMETTE VALLEY, OR • *bright acidity of pineapple, aromas of green apple & white bulb flowers* • 12 / 38

Capitello NZ Sauvignon Blanc '17

EUGENE, OR • *fresh tropical garden flavors, play with vibrant fresh night shade aromas* • 13 / 42

Lone Birch Chardonnay '17

PROSSER, WA • *steel cask aged, delicate nose of honeydew melon, dry crisp palate of zesty lemon peel and pear* • 10 / 32

J. Scott Chardonnay '17

EUGENE, OR • *oaky, buttery & complex, creamy mouth feel, hint of vanilla glass* • 12 half carafe • 33 full • 57

Territorial Equinox Riesling '17

EUGENE, OR • *varietally pure & classic Riesling bursts forth with aromatics of peach, pearskin & stone fruit* • 11 / 33

R O S É

Territorial Rosé of Pinot Gris '18

EUGENE, OR • *“an unusual wine for unusual times” splashy waves of hard candy & tangerine, agile in the mouth, refreshing lemon finish glass* • 12 / 38

Flat Brim Merry & Kind Rosé '17

APPLEGATE VALLEY, OR • *dry, organic, bio-dynamic, & live, curiously bright steel, strawberry, green melon glass* • 12 half carafe • 33 full • 57

R E D

Brandborg Pinot Noir '14

UMPQUA VALLEY, OR • *light bodied, cherry aromas, zesty red currant glass* • 12 half carafe • 33 full • 57

Hill Crest Pinot Noir '13

UMPQUA VALLEY, OR • *first pinot noir grapes in Oregon, dry-farmed, cola, pomegranate & blueberry aromas, hint of smoke & purple fruits* • 14 / 42

Dream Boat Cabernet Blend '17

APPLEGATE VALLEY, OR • *easy, gentle mouth feel, aromas of blackcurrant, tomato leaf, dark spices & cedarwood glass* • 13 half carafe • 35 full • 60

Klinker Brick “Farrah” Syrah '15

LODI, CA • *large aromas of currant, baking spice, smoky oak to subtle earth, blackberry & anise with gentle tannins, full-bodied finish* • 14 / 42

Luke Merlot '16

COLUMBIA VALLEY, WA • *deep red fruit of plum & blackberry, open to earthy tobacco & oud, the tannins round out to a smooth mocha finish* • 13 / 42

WHITES BY THE BOTTLE

Antiquum Farms “Daisy” Pinot Gris ‘17

WILLAMETTE VALLEY, OR • *poached pear, lemon curd & wet stone, rich and creamy finish, organic* • 47

Brigadoon Pinot Blanc ‘16

WILLAMETTE VALLEY, OR • *fine-tuned wine, with a wet stone minerality, bursting acidity of apple, fresh green leaf forest flavors* • 44

Poco Collina Pinot Noir Blanc ‘16

CHESHIRE, OR • *apricot, lemon & light caramel, balanced acidity, allow to come to temperature for maximum complexity* • 45

Andrew Rich Croft Sauvignon Blanc ‘17

WILLAMETTE VALLEY, OR • *flinty terroir creates crisp, washed minerality, tart grassy palate, tastes of salmonberry, herbs, star fruit* • 46

Sass Gamay Noir Rosé ‘17

WILLAMETTE VALLEY, OR • *sweet cherry-red raspberry, violet aroma, crisp, long finish with the grip of a red* • 36

L’Ecole Semillon ‘16

COLUMBIA VALLEY, OR • *citrus blossom, jasmine & honey scents, lemon, apricot & key lime flavors, tart finish* • 35

Dancin Melange Chardonnay ‘17

SOUTHERN OR • *stainless, touch of French oak, peachy guava and hints of honeysuckle, nose of fresh wet pebbles* • 54

Rombauer Vineyards Chardonnay ‘16

NAPA, CA • *quintessential, chard, medium bodied with a satin texture, offering almond buttery croissant, spiced pears & a mineral line at the finish* • 84

Coeur de Terre Dry Riesling ‘15

MCMINVILLE, OR • *dry “it” trend, boasting vibrant fruit with Fuji apple notes, pear, peach & stone fruits, a sly tropical note, well balanced acid* • 42

Pudding River Viognier ‘14

WALLA WALLA, WA • *crisp texture from steel, flavors of chilled apricot, on the nose chamomile, lavender, thyme & fresh forest greens, that soften into satsuma pear* • 45

Kramer Muller-Thurgau ‘17

GASTON, OR • *lychee, honeysuckle & stonefruit, slightly sweet* • 36

Tyee Gewurztraminer ‘16

WILLAMETTE VALLEY, OR • *dry with notes of honeysuckle, jasmine, lychee, & citrus* • 44



take a bottle home!



*up to 30% off
listed prices*

REDS BY THE BOTTLE

Antiquum Farm “Juel” Pinot Noir ‘17

WILLAMETTE VALLEY, OR • *texture & depth, ripe strawberry jam, tobacco, herb & grain* • 85

Monks Gate Pinot Noir ‘15

CARLTON, OR • *quintessential Oregon pinot noir! estate grown, complex structure, small producer, matriarch vintner* • 75

Bethel Heights Pinot Noir ‘17

EOLA-AMITY HILLS, OR • *ripe & vibrant, centered on currant & plum flavors, finishes in harmony with herbal hints* • 67

Luminous Hills “Lux” Pinot Noir ‘15

YAMHILL, WA • *deep red, cherry cola & black raspberry scents, supple & concentrated mouth, fine-grained tannins* • 88

COR Cellars Cabernet Franc ‘17

LYLE, WA • *aromas of raspberry, violets, & ground coffee balanced by clean minerality that make this a beauty of a wine.* • 57

Angel Vine Petit Sirah ‘12

PORTLAND, OR • *burly Rhone red, aromas of ripe dark plum, blackberry, moist earth, bold notes, boysenberry acidity* • 55

Pudding River Syrah ‘14

WALLA WALLA, WA • *sexy, deep earth, currants, smoky leather, velvet mouth feel* • 72

Cayuse Syrah

WALLA WALLA, WA • *from the chef's private library, big bold syrah with aromas of cassis, blackberry, black olive, & cocoa* • 195

Reynvaan “The Rocks” Syrah ‘16

WALLA WALLA, WA • *the rocky, craggy terroir produces distinctly lush syrah - bold musk, nose of ripened guava, spice notes of cracked black pepper & oiled leather* • 180

Sineann Champoux Merlot ‘15

HORSE HEAVEN HILLS, WA • *dark, supple, spicy, potent black fruit, caramel finish* • 73

Five Star Cabernet Sauvignon ‘14

WALLA WALLA, WA • *deep crimson, dried & caramelized fruits, picking out butterscotch, fig, molasses, silky mouthfeel, hints of marionberry & black currants* • 105

Rombauer Vineyards Zinfandel ‘16

NAPA, CA • *clove & plum aromas, powerful wild berry, allspice* • 90



*our wine is
carefully selected from
small, regional producers*

FROM THE DISTILLERY

Whiskey

Evan William's Black • 6
Old Overholt rye • 8
Jameson • 9
Knob Creek bourbon • 11
Four Roses • 11
Basil Hayden • 12
Blanton's • 16

Scotch

Johnny Walker Red • 9
The Glenlivet 12 yr • 14
Ardbeg 10 yr • 15
Oban 14 yr • 21

Vodka

East Side Distillery • 7
Tito's • 8
Crater Lake • 9
Grey Goose • 12

Gin

New Amsterdam • 6
Aria Dry • 9
Hendrick's • 11
Ransom Old Tom • 11
Uncle Val's • 12

Vermouth

Dolin sweet • 7
Dolin dry • 7
Cocchi sweet • 8

Rum

Cruzan aged • 6
Myers dark • 8
Appleton's Special Rum • 9

Tequila

Sauza blanco • 6
Espolon reposado • 9
Hornitos anejo • 11
Tres Generaciones reposado • 12
Herradura silver • 13
Don Julio anejo • 16

Mezcal

Union Uno • 11
Vida • 13

Brandy

E&J brandy • 7
Courvoisier • 22
Clear Creek pear • 11



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

LIQUEURS

Tuaca • 8 Kahlua • 8 Bailey's • 9
Frangelico • 9 Grand Marnier • 12
Cointreau • 12 St. Germaine • 12

APERITIFS & DIGESTIFS

Lillet Blanc • 8 Cardamaro • 8 Aperol • 9
Becherovka • 9 Campari • 10 Fernet • 12
Absinthe • 13 Green Chartreuse • 15

PORTS

Otima 10 Year Tawny Port

PORTUGAL • *seductive nose, light & versatile,
toasty savory character, fruit & wood-aging flavors,
round mouth feel • 14*

Abacela Estate Port '15

ROSEBURG, OR • *dried fig & exotic spice scents,
raisin & cocoa palate, rich texture, fine-grained tannins,
lengthy finish • 15*



SOFT DRINKS

*made with real sugar
no high fructose corn syrup*

Source *ginger beer (non-alcoholic) • 5*

New York *lemon-lime seltzer • 4*

Steelhead *handcrafted root beer • 4.5*

Oregonic Tonic *kombucha • 8*

San Pellegrino *sparkling water • 3.5*

San Pellegrino: *lemon, orange or grapefruit • 4*

Hot Lips *berry soda • 4*

Pepsi, Diet Pepsi • 3

Seasonal Mocktail

ask your server about our offering • 6

Juice

*apple, orange, grapefruit,
cranberry, pineapple, tomato • 5*

Other Beverages

house-made lemonade • 4 iced tea • 4
Stash hot tea • 4 Green Salmon coffee • 4
organic whole milk • 4

FEATURED VINTNERS

We celebrate our regional wine producers!

We find the hidden treasures.... small producers who use sustainable, bio-dynamic and organic practices. We honor our lady vintners and friends who have a connection to Yachats. We search high and low for food friendly wines which match the beautiful ingredients we bring to the table. Please ask your server for food pairing suggestions.

Abacela ROSEBURG, OR

Andrew Rich COLUMBIA VALLEY, OR

Angel Vine PORTLAND, OR

Antiquum Farms WILLAMETTE VALLEY, OR

Bethel Heights EOLA-AMITY HILLS, OR

Brandborg UMPQUA VALLEY, OR

Brigadoon UMPQUA VALLEY, OR

Capitello WILLAMETTE VALLEY, OR

Cayuse WALLA WALLA, WA

Coeur de Terre WALLA WALLA, WA

COR Cellars LYLE, WA

Dancin SOUTHERN OR

Dream Boat APPLGATE VALLEY, OR

Flat Brim APPLGATE VALLEY, OR

Five Star WALLA WALLA, WA

Hill Crest UMPQUA VALLEY, OR

J. Scott EUGENE, OR

Klinker Brick LODI, CA

Kramer GASTON, OR

L'Ecole COLUMBIA VALLEY, OR

Luke COLUMBIA VALLEY, WA

Luminous Hills YANHILL, WA

Monks Gate CARLTON, OR

Poco Collina CHESHIRE, OR

Pudding River WALLA WALLA, WA

Reynvann WALLA WALLA, WA

Rombauer Vineyards NAPA, CA

Sass WILLAMETTE VALLEY, OR

Sineann HORSE HEAVEN HILLS, WA

Tyee WILLAMETTE VALLEY, OR

Territorial EUGENE, OR

TAKE ANY OF OUR AMAZING BOTTLES HOME

at a retail price

And get an even bigger discount if you buy a case.
Keep the vacation going when you get home with a
bottle or two of wonderful memories!



THE HAPPIER HOURS *are in the Ona Lounge*

Drink Specials and Small Plate are offered at great
prices. Inquire about days and times.