



THE GLASS ONION  
 · RESTAURANT ·  
 the glass onion



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**White wines**

|  |           |
|--|-----------|
| 2014 Pinot Gris, Columbia Valley, Maryhill Winery                            | 7 / 26    |
| 2013 Moscato, Columbia Valley, 14 Hands                                      | 6.50 / 24 |
| 2013 Chardonnay, Columbia Valley, Mercer Canyon                              | 7.50 / 30 |
| 2015 Rose, Wahluke Slope, Columbia Valley, Gilbert Cellars                   | 32        |
| 2014 Gruner Veltliner, Columbia Gorge, Syncline Wine Cellars                 | 38        |
| 2013 Riesling, Underwood Mountain Vineyard, Columbia Gorge, Cor Cellars      | 36        |
| 2013 Nonna Viola, Sauvignon Blanc-Sémillon, Washington State, Anelare Winery | 42        |

**Sparkling Wines**

|  |         |
|--|---------|
| Cook's Brut, California Sparkling Wine                                 | glass 7 |
| Mionetto Prosecco DOC Treviso, organic                                 | 36      |
| Sparkling Riesling, Methode Champenoise, Columbia Valley, Apex Cellars | 42      |
| Brut, North Coast Sparkling Wine, Maryhill Winery                      | 36      |

**Port**

|   |   |
|---|---|
| 2010 Vintage Port, Columbia Valley, Maryhill Winery       | 9 |
| 2010 Reserve Port, Washington State, Thurston Wolfe       | 8 |
| 2014 Touriga Nacional Port, Yakima Valley, Thurston Wolfe | 8 |

**Hard Cider on Tap ~ 5 / pint**

**Craft Beer on Tap ~ 4.50 / pint:**

|                       |  |
|-----------------------|--|
| Boston Lager          | ~ Samuel Adams Brewing Company, Boston, MA |
| Hazelnut Brown Nectar | ~ Rogue Brewing Company, Newport, OR       |
| Copperline Amber      | ~ Backwoods Brewing Company, Carson, WA    |
| Some other tasty beer | ~ Some other brewery, Nowhere, America     |
| non-alcoholic beer    | ~ Kaliber 2.75                             |

**Red Wines**

|   |           |
|---|-----------|
| 2012 Purple Haze, Petite Sirah-Sangio, Rattlesnake Hills, Portteus Winery   | 7.50 / 30 |
| 2012 Winemaker's Red, Columbia Valley, Maryhill Winery                      | 7.50 / 30 |
| 2011 Tres Cruces, HHH, Coyote Canyon Vineyard, Coyote Canyon Winery         | 42        |
| 2013 Grenache-Carignan, Columbia Valley, Syncline Wine Cellars              | 44        |
| 2012 Mistral Ranch Estate, Columbia Gorge, Memaloose                        | 42        |
| 2013 Orlando, Tempranillo-Grenache, Columbia Valley, AniChe Cellars         | 45        |
| 2013 Zinfandel, Zephyr Ridge Vineyard, HHH, Thurston Wolfe                  | 40        |
| 2013 Cabernet Franc Estate, Idiot's Grace Vineyard, C.G., Idiot's Grace     | 48        |
| 2014 Nonna Viola Red, Syrah-Cab-Merlot, Washington State, Anelare Winery    | 45        |
| 2010 Sangiovese Reserve Estate, Columbia Valley, Waving Tree                | 39        |
| 2011 Horsetail Pinot Noir, Willamette Valley, Coattails Wines               | 42        |
| 2013 Pinot Noir, Celilo Vineyard, Horse Heaven Hills, Syncline Wine Cellars | 52        |
| 2011 La Barrique Perdu, Mourvedre, Columbia Valley, Domaine Pouillon        | 60        |
| 2011 Mourvedre, Sugarloaf Vineyard, Rattlesnake Hills, Maryhill Winery      | 62        |

wine corkage fee 12

**See our cocktail menu for a list of specialty cocktails and liquors**



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### About Us

The Glass Onion resides in a classic Bungalow style home built in circa 1903. Commonly known as the “Erland House” it remains part of Goldendale’s historic home tour. Renovations began in July of 2007 by restaurant founders Maren McGowan and Chef Matt McGowan with doors opening for business December 20th of that same year. Since then, The Glass Onion has become known locally and regionally, garnering accolades such as “Best of the Gorge” multiple years in a row.

In late 2016, the McGowans decided to focus their effort and talent in a new restaurant venture located in the Tri-Cities called the Dovetail Joint. Longtime employees Tracie Johnson and Head Chef John Nichols have agreed to take over operations with Vancouver resident and longtime friend, David Gregerson.

Our mission here at the restaurant remains the same:

- provide excellent food made from scratch with fresh & local ingredients
- reduce carbon footprint by recycling, using sustainable products, purchasing locally
- support our community by purchasing from local farmers, supporting local organizations, participating in local events

As a side note for all the Beatles fans out there, the name is from the song the “Glass Onion” on The White Album. Also, a glass onion is a British term for a monocle.



### Beverages

- Fresh brewed black iced tea 2.75
- Fountain soda (refills) 2.50 - Coke, Diet Coke, Sprite
- Apple Juice 2.50
- Cranberry juice 2.50
- Five spice mulled cranberry juice ~ served chilled or hot 2.50
- Fresh squeezed lemonade large 2.95 small 1.75

Pok Pok Drinking Vinegars (mixed w/ soda water) 3.50  
 (Thai Basil, Pomegranate, Pineapple, Ginger)

- Blackberry Izze Sparkling Juice 2.50
- Virgil’s Root Beer 2.75
- Cock ‘n’ Bull Ginger Beer 2.75
- Milk ~ large 2.50 small 1.25

### Loose Leaf Hot Teas ~ 2.75 / pot

- Herbal teas: Honeybush, Peppermint, Meadow ~ Chamomile blend
- Citron Green (medium green w/ tropical and citrus flavors)
- Japanese Sencha (medium green w/ vegetal flavors)
- Lord Bergamot black tea

Chai~ house brewed, served w/ hot milk and turbinado sugar 3.75

- Coffee - Father Michael’s Roastery 2.75
- Hot chocolate 3.50

non-GMO Oregon hazelnut milk and unsweetened almond milk - no additional charge