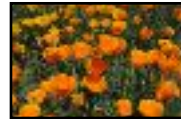


THE GLASS ONION
RESTAURANT
the glass onion



THE GLASS ONION
RESTAURANT
the glass onion



White Wines

2014 Pinot Gris, Columbia Valley, Maryhill Winery	7 / 26
2016 Viognier, Columbia Valley, Maryhill Winery	7.50 / 30
2013 Chardonnay, Columbia Valley, Mercer Canyon	7.50 / 30
2016 Rose of Sangiovese, Columbia Valley, Maryhill Winery	32
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
2016 Grenache Blanc, Boushey Vineyard, Yakima Valley, Syncline Wine Cellars	45

Sparkling Wines

Cava Brut, Barcelona Spain, Freixenet glass	8
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
2014 Touriga Nacional Port, Yakima Valley, Thurston Wolfe	8

Red Wines

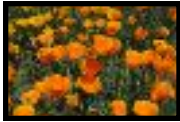
2014 Dr. Wolfe's Family Red, Columbia Valley, Thurston Wolfe	8 / 32
2013 Winemaker's Red, Columbia Valley, Maryhill Winery	7.50 / 30
2010 Sangiovese Reserve Estate, Columbia Valley, Waving Tree	39
2015 Carignan Genache, Horse Haven Hills, Syncline Wine Cellars	44
2011 Nebbiolo Estate, Columbia Valley, Waving Tree	40
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
2014 Nonna Viola Red, Syrah-Cab-Merlot, Washington State, Anelare Winery	45
2013 Shelob, Columbia Valley, AniChe Cellars	48
2013 Cabernet Franc, Idiots Grace, Columbia Gorge, Memaloose	48
2015 Mourvedre, Columbia Valley, Syncline Wine Cellars	50
2013 Zinfandel, Proprietor's Reserve, Columbia Valley, Maryhill Winery	60
2011 Mourvedre, Sugarloaf Vineyard, Rattlesnake Hills, Maryhill Winery	62

wine corkage fee 12

Please ask your server about our craft Beer & Cider on Tap

Hard Cider on Tap ~ 5.50 / pint

Craft Beer on Tap ~ 5.50 / pint

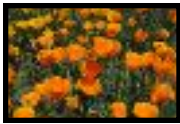


THE GLASS ONION
· RESTAURANT ·
the glass onion



THE GLASS ONION
· RESTAURANT ·
the glass onion





THE GLASS ONION
RESTAURANT
the glass onion



THE GLASS ONION
RESTAURANT
the glass onion



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 or Peach 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)
 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