

Vermouth

El Vermut, Vya 5.5
Vermut Priorat 7
Lustau Vermut 5.5

Sherry Dry

Inocente Fino 6
Manzanilla En Rama Valdespino 6
Amontillado Napoleon 7
Oloroso Gran Barquero 6
Palo Cortado Almacenista 12

After Dinner

10 Year Tawny 9
Madeira Rainwater 6
PX Aurora, Bod Yuste 7
Trockenbeerenauslese '99, Mantlerhof 21

Flights

Vermouth 6
El Vermut, Vermut Priorat, Lustau
Reds 10
Pinot Noir, Garnacha, Tempranillo
Whites 9
Txakolina, Godello, Albarino
Sherry Dry 8
Fino, Amontillado, Oloroso
After Dinner 10
Tawny, Madeira, PX

Coravin

2 Ounce Coravin Pours Featuring
Oregon Pinot & Local Gems
(Ask your server for availability)

No-Proof

Ginger Beer 4
Fentiman's Tonic 4
Orange Juice 3
Grapefruit Juice 3
House Lemonade 3
Mexican Coke 3

Case Coffee 4

French Press Reg or Decaf

Organic Nspire (Numi) Tea 3.50

Voss Sparkling Water 4.50/6.50
Voss Still Water 3



House Cocktails

Gin, Ginger & Tonic

Aria Gin, New Deal Ginger, Lime & Artisanal Tonic 11

Watermelon Mojito

House Infused Rum, Fresh Lime & Mint, and Agave 11

Vintners Margarita

Milagro Tequila, Verjus, Cointreau 10

Add Vago Mezcal Float 3

Oregon Gold Rush

Oregon Bourbon, Fresh Lemon, Honey Simple

Cardamom Bitters 11

Crocus Pocus

Saffron Infused Gin, Fresh Basil & Lime, House Jalapeno Tincture 11

House Lemon Drop

Citrus Infused Portland Vodka, Fresh Lemon Juice, Orange Liqueur 10

Ginger Jalapeno Daiquiri

Appleton Rare Rum, Fresh Ginger & Lime, Jalapeno 11

Radler Cocktail

Campari, Gin, Lemon, Grapefruit Bitters & IPA 10

Kava Kava Cava

Kava Root Extract, House Vermouth, Peppermint MCT, Creme de Cacao, Cava Reserva 11

Aperitif

El Vermut, Sipping Vermouth (draft) 5.5

Sparkling

Cava Reserva N/V Torre Oria 7

Gruet, Méthode Champenoise N/V 10

Whites

Txakoli '15, Hiruzta 7

Vinho Verde '16, Arca Nova 7

Albariño '15, Abacela 8

Pinot Gris '15, Pike Road by Elk Cove 7

Godello '15, Adega Algueira 7

Rosé of Pinot Noir '16, Irvine&Roberts 9

Reds

Garnacha 'El Chaparral' '14, Sindoa 8

Tempranillo '14, Azul y Ganza 8

Tempranillo Reserva '05, Ontañón 10

Cabernet Sauvignon '14, Eguren (SP) 7

Oregon Pinot Noir '13, Shea Estate 11

Beer/Cider

Silver Moon IPA (draft) 5

Estrella Lager (draft) 5

Pinot Barrel Cherry Cider (draft) 6

12oz Incline Marionberry Cider 5

12oz Founders Porter 4

Paulaner Hefeweizen 4

N/A Clausthaler 4

Pintxos/Snacks

Warm Olive Bowl 5

Oysters* 4 for \$9

Toasted Marcona Almonds 4

Chorizo Potato Croquette 9

Roasted Jalapeno Aioli

Boquerones 6

Anchovies & Olive Tapenade

Bacon Wrapped Date \$3 each

Honey

Cheese Board 13

Spanish Charcuterie Board 18

Fresh Bread 3/6

Tapas

Seared Skirt Steak 13/20

Salbitxada

Prawns a la Plancha 13/20

Romesco, Fennel Salad

Pimentón Chicken Thigh 11/18

Olives, Bay Leaves, Garlic

Octopus A La Plancha 11/20

Yukon Potatoes, Ají Panca

Pan Seared Sea Scallops 13

Romesco

Meatballs 11/18

Tomato Sauce, Manchego

Lamb Sausage 8

Sherry Caramelized Onions, Romesco

Braised Pork Cheeks 12/19

Salsa Verde

Cava Steamed Clams 12

Chorizo, Fennel

Empanada \$6 each

Beef or Wild Mushroom, Paprika Crème Fraiche

Escalivada 7

Roasted Vegetables, Sherry Vinegar

Ensalada

Fennel Salad 6

Radicchio Salad 8

Sherry Vinaigrette, Manchego

Hearts of Romaine Salad 9

Avocado Dressing, Espelette Bread Crumbs

Acompañamientos

Patatas Bravas 5/9

Brussel Sprouts 5/9

Chorizo

Sautéed Spinach 5/9

Nuts, Raisins

Sautéed Asparagus 5/9

Romesco

Postres

NY Cheesecake 8

Flourless Chocolate Torte 8

House Chocolate Almonds 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For groups of 6 and more 18% service charge is added automatically

www.ostrasashland.com --- 541-708-0528

Whites

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Vinho Verde '16, Arca Nova 7

Albariño '15, Abacela 8

Pinot Gris '15, Pike Road by Elk Cove 7

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Cabernet Sauvignon '14, Eguren (SP) 7

Oregon Pinot Noir '13, Shea Estate 11

Sake

Honkara Sake, Eiko Fuji 8.50



Lunch Libations

House Sangria 8/24

Infused Brandy & Red Wine

Ostras! Mimosa 7

Orange Juice & Cava Reserva

Bottomless 13

Vermouth & Tonic 6

El Vermut & Artisanal Tonic

Kalimotxo 8

Red Wine & Coke

Grapefruit Radler 5

Half Estrella Lager, Half Grapefruit Soda

Beer/Cider

Silver Moon IPA (draft) 5

Estrella Lager (draft) 5

Wildcraft Pinot Cherry Cider (draft) 6

12oz Incline Marionberry Cider 5

12oz Founders Porter 4

Paulaner Hefeweizen 4

Clausthaler N/A 4

Sparkling

Torre Oria Reserva, Cava N/V 7

Gruet, Méthode Champenoise N/V 10

No-Proof

Ginger Beer 4

Fentiman's Tonic 4

Orange Juice 3

Grapefruit Juice 3

House Lemonade 3

Mexican Coke 3

Case Coffee 4

French Press Reg or Decaf

Organic Nspire (Numi) Tea 3.50

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541-708-0528

Facebook/Instagram

Lunch Platos

\$13

Pimentón Chicken Thigh

Olives, Bay Leaves, Garlic, Choice Side

Meatballs

Tomato Sauce, Manchego, Choice Side

Braised Pork Cheeks

Salsa Verde, Choice Side

Prawns a la Plancha

Romesco, Choice Side

Chicken Plancha Sandwich

Serrano Ham, Fennel, Manchego, Aioli, Choice Side

Soppressata Sandwich

Tomatoes, Iberico Cheese, Mustard, Choice Side

Choice Side: Salad, Fries or Patatas Bravas

Ensalada

Fennel Salad 6

Radicchio Salad 8

Sherry Vinaigrette, Manchego

Heart of Romaine Salad 9

Avocado Dressing, Espelette Crumbs

Add Chicken 4/ Steak 6/ Prawns 6

Snacks

Empanada \$6 each

Beef or Wild Mushroom, Paprika Creme Fraiche

Bacon Wrapped Date \$3 each

Honey

Boquerones 6

Anchovies, Olive Tapenade

Cheese Board 13

Spanish Charcuterie Board 17

Fresh Bread 3/6

Mix Bakeshop Country Loaf, Butter

Postres

NY Cheesecake 8

Flourless Chocolate Torte 8

House Chocolate Almonds 4