

WINE

By The Glass

WHITE

LE MONDE <i>PINOT GRIGIO</i> friuli	\$21
LAROCHE CHABLIS ' <i>ST. MARTIN</i> ' burgundy	\$25
RIDGE GRENACHE BLANC paso robles	\$27

ROSÉ

RUMOR ROSÉ côtes de provence	\$19
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RED

ROUTESTOCK CABERNET SAUVIGNON napa valley	\$21
CASTELLO DI VOLPAIA CHIANTI CLASSICO tuscan	\$23
BODEGA CHACRA 'BARDA' PINOT NOIR patagonia	\$25
DOMAINE FAIVELEY GEVREY CHAMBERTIN V.V. burgundy	\$55

SPARKLING

MAS LA MOLA 'L'ATZAR' CAVA penedes	\$15
VEUVE CLICQUOT ROSE champagne	\$35

CORAVIN

IDDA BY GAJA <i>ETNA BIANCA</i> sicily, 2023	\$35
CHATEAU MUSAR <i>BORDEAUX BLEND</i> bekaa valley, 2001	\$125

*Our mixology
follows the
spirit of
On'esh and reflects
our core principles
of purity,
intention, and
deep respect for
ingredients.*

BEER

GOLDSTAR DARK LAGER israel	\$10
BROOKLYN LAGER brooklyn, ny	\$10
GRIMM WAVETABLE IPA brooklyn, ny	\$10
BERO KINGSTON GOLD PILS non-alcoholic	\$10



OR'ESH COCKTAILS



GRILLED OLIVE DIRTY MARTINI

vodka, grilled olive brine, bianco vermouth, olive oil wash

\$23



PRESERVED LEMON VESPER

vodka, gin, cocchi americano, vermouth, preserved lemon

\$21



DILL & CUCUMBER SPRITZ

lillet, fino sherry, verjus, cucumber, dill, carbonation

\$19



ZA'TAR HIGBALL

mezcal, za'atar leaf, sesame, green apple, maple verjus

\$21



CHARRED PEPPER MARGARITA

tequila, sotol, charred hot and bell pepper

\$23



BLOOD ORANGE WHISKEY SOUR

bourbon, amaro, lemon, blood orange

\$20



CARROT & YOGURT SOUR

pisco, cachaca, genever, lemon, carrot, yogurt

\$20



FRUIT CAKE NEGRONI

tequila reposado, vermouth di torino, campari
spiced fruit, toasted crust

\$19



TAHINI ESPRESSO MARTINI

vodka, mr. black, espresso, sesame, salted vanilla

\$22

NON-ALCOHOLIC

CHARRED PEPPER MARGARITA \$16

almave agave blanco, verjus, charred hot and bell pepper

DILL CUCUMBER SPRITZ \$16

everleaf "marine", verjus, cucumber, dill, carbonation