

# *Donya Marie's*

Beyond chocolate.....

*Dear Honored Guests,*

*Donya and I welcome you and thank you for joining us at the only chocolate restaurant in the country! Each of the dishes we offer have been developed over a number of years by chef Donya, all are made here, and all are uniquely tasty. We hope you will enjoy this and future visits as an opportunity to enjoy wonderful savory food, a clean, attractive and more intimate environment, outstanding personal service, and the time to share fun and conversation with friends, family, and neighbors.*

*Given this small and unique environment, we encourage you to please make yourselves at home. My name is Jason. Please "holler" at me if you need something I have not already provided. If you need more water and I am busy with your friends and neighbors, please feel free to help yourself to the pitcher of water. If you need to run and have your bill, add 9.68% for tax, a tip if you think warranted and leave the money on the table. If you know how to use our old fashioned credit card machine by the cash register, that works too!*

*We will be doing all we can to maintain our unique environment. With Donya in the kitchen and myself in the dining room, we believe we can effectively do so given the smaller number of tables we have. However, if you plan on joining us during what might be a busy time we would ask/suggest the following.*

- Reservations are encouraged*
- Please call ahead for take-away orders*
- No groups larger than six during regular hours*
- Please relax and enjoy your time with us and each other*

*Thank you for being here!*

*Jason and Donya Schweizer*

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## *Light Fare*

Saucy Meatballs – 5 meatballs w/ choice of Donya's BBQ (Original or Sassy) or marinara sauce.	\$ 6
Shrimp Marinara Cocktail - Peeled shrimp w/ Donya's marinara sauce dip.	\$ 10
Gourmet Chicken Sliders – Tender chicken breast served on artisan bread with choice of sauces (DM's creamy dressing, BBQ sauce, raspberry chipotle sauce).	\$ 10
DM Nachos – Corn tortilla chips, cheddar cheese and choice of mango or black bean and corn salsa.	\$ 8
Donya's Sassy bread dipping oil and Artisan bread.	\$ 6
Chips and Salsa - Organic corn chips w Sultry mango or black bean and corn salsas.	\$ 5
House Salad – Romaine lettuce, peas, red cabbage, shredded carrots, and any of house dressings:	\$ 6
• Sassy Fiesta(Balsamic vinegar) vinaigrette	
• HuckleberryThrill (White Wine vinegar) vinaigrette	
• Chipotle(Red Wine vinegar; no oil or sugar)	
• Southwest Ranch (A bit of a bite)	
• House Creamy	
Cup of Clam Chowder – Donya's own New England style	\$ 6
Choco-Mac – Chocolate Macaroni and Cheese (Kids or adults!).	\$ 6
Choco – Beanie Weenies – Chocolate baked beans and turkey hot dog slices.	\$ 6
Demi Baguette	\$ 2

## **Hearty Fare**

- Shrimp Salad – Romaine lettuce, carrots, cabbage tossed in Donya’s shrimp dressing and topped with a generous amount of shrimp. \$ 15
- Lively Lasagna - A hearty square made with Donya's Marinara sauce, local grass fed beef and a bit of a bite! Includes house salad. \$ 13
- Meatballs Marinara – A generous serving of meatballs smothered with Donya’s Marinara sauce. Served on a bed of brown rice. Includes house salad. \$ 13
- BBQ Meatball Sandwich – Meat Balls soaked in Donya’s Sassy or Original BBQ sauce on artisan bread. Includes house salad. \$ 12
- Chicken Sandwich w/ Donya’s Raspberry Chipotle Sauce – Sliced chicken breast on artisan bread. Includes house salad. \$ 12
- BBQ Chicken Salad – Romaine lettuce, carrots, and chicken with Donya’s Sassy or Original BBQ Sauce. \$ 11
- Chicken Chipotle Salad – Donya’s Chipotle vinaigrette containing no oil or sugar with chicken, romaine lettuce, black beans and organic corn. \$ 11
- The Pizzwich – Italian meatballs, Donya’s marinara sauce and melted cheese on a demi baguette. Includes salad. \$11
- Nye Beach Breakfast Special - Layered French toast, ham, cheese, apple compote, raisins, granola, and a delicious sweet cream sauce. \$ 10

(Over for more hearty dishes )

## ***Hearty Fare (Cont')***

Southwest Stew – A robust balance of local grass fed beef, organic corn, beans, tomatoes, and Donya’s spice blend. Served with flour tortillas.	\$ 10
Papa’s Chili – A spicy blend of local grass fed ground beef with kidney beans. Served with flour tortillas	\$ 10
Lentil Soup – Green lentils, organic corn, onions, carrots, tomatoes, and Donya’s spice blend. Served with artisan bread.	\$ 9
Black Bean Soup – Black beans, carrots, organic corn, onions and tomatoes in Donya’s wonderful spice blend. Served with artisan bread.	\$ 9
Tomato Basil/Corn Soup – Crushed tomatoes with basil and organic corn. Served with artisan bread.	\$ 9
Clam Chowder – Made with an abundance of clams from the USA. Served with artisan bread.	\$ 9

## ***Specialty Menu***

***Gluten free, lactose free and vegetarian menu available.  
Please ask Jason if you are interested.***

## ***Beverages***

Adult Beverages - (Please ask for the adult beverage menu)	
Cocoas – (Amaretto, Huckleberry, or Original)	\$3
Coffee – each cup individually fresh brewed	\$3
Limeade - Dark Chocolate Huckleberry (Refill \$1)	\$3
Ice Tea –	\$3
Hot tea – each cup individually brewed	\$3
Sodas – Pepsi, Diet Pepsi, Mountain Dew	\$2

***Please see table topper for dessert menu.***

## Specialty Menu

*(Please tell Jason if you are ordering GF, Lac, or Veg)*

GF= Gluten Free

Veg = Vegetarian

Lac = Lactose Free

### Hearty Fare

(GF/Lac) Meatballs Marinara –A generous serving of Donya’s homemade meatballs (contain almond flour) smothered with Donya’s Marinara sauce. Served on a bed of brown rice. Includes house salad. \$ 15

(GF/Veg/Lac) Shrimp Salad –Romaine lettuce, carrots, and cabbage tossed in Donya’s creamy house dressing and topped with a generous amount of shrimp. \$ 15

(GF/Lac) BBQ Meat Ball Sandwich – Donya’s homemade meat balls (contains almond flour) covered in Donya’s Sassy or Original BBQ sauce on GF artisan bread. Includes house salad. \$ 12

(GF/Lac) Chicken Sandwich w/ Donya’s Raspberry Chipotle Sauce – sliced chicken breast served on GF artisan bread. Includes house salad. \$ 12

(GF/Lac) BBQ Chicken Salad – Chicken and romaine lettuce tossed in Donya’s Sassy or Original BBQ Sauce, topped w / carrots. \$ 11

(GF/Lac)Chicken Chipotle Salad – Chicken and romaine and lettuce tossed in Donya’s chipotle vinaigrette (containing no oil or sugar), topped with black beans and organic sweet corn. \$ 11

(GF/Lac) Southwest Stew –A robust balance of local grass fed ground beef, Organic sweet corn, beans, tomatoes, and Donya’s spice blend. Served with GF artisan bread. \$ 10

(GF/Veg/Lac) Lentil Soup – Green lentils, organic sweet corn, onions, carrots, Tomatoes, and Donya's spice blend. Served with GF artisan bread. \$ 9

Continued on back

## ***Hearty Fare (Cont.)***

(Veg/GF/Lac) Black Bean Soup – Black beans, carrots, organic corn, onions and tomatoes in Donya’s spice blend. Served with GF artisan bread.	\$ 9
(Veg/GF/Lac) Tomato Basil & Corn Soup – Crushed tomatoes with organic basil and organic sweet corn. Served with GF artisan bread.	\$ 9
(Veg/Lac/GF) Clam Chowder Bowl – Made with an abundance of clams from the USA. Served with GF artisan bread.	\$ 9
(GF/Lac) Papa’s Chili – A spicy blend of local grass fed ground beef w/kidney beans. Served with GF artisan bread.	\$ 10

## ***LIGHT FARE***

(GF/Lac) Saucy Meatballs –Five meatballs made from local grass fed ground beef, w/choice of Donya’s BBQ sauce (Original or Sassy) or Marinara Sauce. (Meatballs contain Almond flour).	\$ 7
(GF/Lac/Veg) Shrimp Marinara Cocktail -Peeled shrimp w/ Donya’s Marinara sauce dip.	\$ 10
(GF/Lac/Veg) Donya’s Sassy bread dipping oil and GF Artisan bread.	\$ 6
(GF/Lac/Veg) Chips and Salsa – Organic Corn chips w/ choice of Sultry Mango or Black Bean and Corn Salsas.	\$ 5
(Veg/GF/Lac) House Salad –Romaine lettuce, peas, red cabbage, shredded carrots. Choice of: - Sassy Fiesta vinaigrette (Balsamic vinegar) - Huckleberry Thrill vinaigrette (White Wine vinegar) - Chipotle (Red Wine vinegar) - SW Ranch (A bit of a bite) - Creamy House	\$ 6
(GF/Lac/Veg) Cup of Clam Chowder – A delicious New England style clam chowder with no dairy and no flour.	\$ 6

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## *The Sweet Life*

Rum cake – Donya’s rum cakes rival any rum cake ever made, using her special methods of soaking her cakes so the rum is added after the cake is baked. Dark Chocolate or Original (yellow).	\$ 7
Vanilla ice cream - Topped with one of Donya Marie’s Dark Chocolate Gourmet sauces: Original Decadence, Huckleberry Thrill, Grand Marnier Jubilee, Peppermint Cooler, Maple Syrup.	\$ 5
Panna Cotta – A silky Italian dessert (Cooked Cream) Served w/ your choice of Donya’s dark chocolate gourmet sauces.	\$ 5
Chocolate Cherry Cobbler – A delicious blend of two classic favorites.	\$ 8
Chocolate Peanut Butter Pie - Chocolate crust, chocolate ganache, peanut butter filling, whipped cream, and crunchy peanuts.	\$ 8
Chocolate Blueberry Cobbler – Delicious blueberries balanced with delectable dark chocolate.	\$ 8
(Add a scoop of ice cream for a dollar more)	\$ 1

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Donya Marie's, founded in 2005, is owned and managed by Donya and her husband, Dr. Jason S. Schweizer. Starting with chocolate truffles, the business quickly evolved into what Donya Marie believes unequivocally, and that is, "a balanced diet is chocolate in everything"!

Transitioning from Arizona public official and legal career, to a successful food designer/entrepreneur, has been an "exciting" journey! When they moved to Washington State in 2004 for Jason's job, he urged her to consider doing a business that they could run in their retirement. Donya looked at many different possibilities. During her transition time, she had a family get together and offered her guests her hand rolled chocolate truffles! They were a very big hit and Donya Marie's business was founded!

A few Farmers Markets later, with hardly enough money grossed to have lunch on, she realized the business model would have to change or they would starve to death in retirement! Rum cakes and chocolate ice cream sauces were added. While revenue was better, it wasn't what Donya envisioned. Knowing that combining chocolate with certain spices brought out flavors that are usually lost, Donya thought, "Chocolate has a magical quality of making everything taste good. Some ingredient combinations may not allow the "taste" of chocolate to come through, but if the chocolate is taken out, you are then left with an ordinary morsel with an all too usual taste. It seems to make everything I make better, so why not put it in everything?" Four years of recipe development, production, and selling led to a multi-state wholesale business, an on-line retail outlet, and multiple retail venues at markets and shows.

As with many these days however, relying on retirement plans came much sooner than expected. Jason's being "downsized" required they make a very challenging decision: get another job for five or six years, or put the retirement plan into place much sooner. Safety and tradition augured for the stable job, but opportunity and enthusiasm captured their dream of opening Donya Marie's Beyond Chocolate on the Coast of Oregon. Many months of searching the entire coast led us both to Newport, Oregon and a wonderful looking building where we could now offer the food dishes Donya had been creating as well as the retail products.

Unfortunately, their journey was not to end there. Rain and mold drove them out of the store and out of the state. Family and dry weather drew them back to their Arizona beginnings where they continue living their dream every day.

Donya and Jason look forward to sharing this dream with you, their guest, as you enjoy an experience of savory food, excellent service and a wonderful environment.