

*EB*

*EB* BAR

# Happy Hour

@OrangeHillEats

Monday-Friday • 4:30pm-6:30pm • Bar Only

## Chef's Selection of Oysters

18 for 1/2 dozen

**Crispy Calamari** 8

**Coconut Shrimp** 8

**Spinach Artichoke Dip** 8

**Prime Rib Tacos** 3 ea

**Agro Dolce Lamb Ribs** 11

**Orange Hill Burger** 12

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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## Craft Cocktails 10

**Little Miss Sunshine** Hendrick's Gin, Peach, Lemon, Almond, Orange Blossom  
*Tropical | Light | Savory*

**Prickly Pear** Absolut Elyx, Desert Pear, Ginger, Elderflower, Lemon *Tropical | Zesty | Sweet*

**Smoke & Honey** Elijah Craig Small Batch, Vanilla Citrus Liqueur, Honey, Bitters, Islay Rinse  
*Smokey | Sweet | Smooth*

**Blood Orange Paloma** Blanco Tequila, Blood Orange Liqueur, Grapefruit, Almond, Spice Rim  
*Spicy Orange | Tropical Fruit | Tart Finish*

## Wines 9

**Prosecco** Benvolio, Italy

**White Blend** Prisoner Wines, Blindfold, CA

**Chardonnay** Cambria, Clone 4, Santa Maria Valley

**Rosé** Sunseeker, CA

**Pinot Noir** Votre Sante, Sonoma

**Cabernet Sauvignon** 'Olelo, Sonoma

**French Polynesian** Grassy French Rhum, Young Coconut, Fresh Pineapple, Lime, Chili Verde  
*Best.Pina.Colada.Ever*

**Pink Toga** White Peach, Cherry, Pomegranate *Bubbly | Silky | Fruity*

**Seasonal Mule** Mule-Du-Jour

**Hotel National** Hanger One Rosé Vodka, Apricot, Falernum, Almond, Lime, Whipped Pineapple *Rosé.All.Day*

## Premium Wines 12

**Chardonnay** Mer Soleil Reserve, Santa Lucia Highlands

**Cabernet Sauvignon** Arrowood Estate, Sonoma

## Beer

**El Sully, Mexican Lager 5**

Happy Hour

# Hot & New

*Our Craft Cocktails were created in house by our mixologist, Allan Camarena*

**Hotel National** Roca Patron Reposado (or Hanger One Rosé Vodka), Apricot, Falernum, Almond, Lime, Whipped Pineapple 18

*Tequila Version: Frothy | Tropical | Pit Fruit*

*Rosé Version: Rosé.All.Day*

**The Wilson** Monkey Shoulder Whisky with Orange Curaçao and Maple Syrup finished with Cardamom *Rye | Maple | Savory* 14

**Sugar Lips** Grey Goose Vodka, Cointreau and PAMA Liqueur with Citrus and Baby's Breath *Flirty | Tangy | Citrus* 14

**Love Child** Illegal Mezcal with Strawberries and Habañero Essence *Fun | Wild | Free* 15

**French Polynesian** Grassy French Rhum, Young Coconut, Fresh Pineapple, Lime, Chili Verde *Best.Pina.Colada.Ever.* 14

**Violet Femme** Champagne, Nolets, Creme de Violette, Lemon Juice *Toasty | Floral | Bright* 15

**Salary Man** Nikka Taketsuru Pure Malt, Earl Grey, Almond, Apple Shrub, Lemon, Sea Salt *Exotic | Mossy | Nutty | Complex* 18

# Tried & True

Our Craft Cocktails were created in house by our mixologist, Allan Camarena

**Smoke & Honey** Elijah Craig Small Batch Bourbon, Vanilla Citrus Liqueur, Honey, Bitters, Islay Rinse *Smokey | Sweet | Smooth* 14

**Little Miss Sunshine** Hendrick's Gin, Peach, Lemon, Almond, Orange Blossom *Tropical | Light | Savory* 14

**Blood Orange Paloma** Blanco Tequila, Blood Orange Puree, Grapefruit, Elderflower, Almond, Spice Rim *Spicy Orange | Tropical Fruit | Tart Finish* 14

**Prickly Pear** Absolut Elyx, Desert Pear, Ginger, Elderflower, Lemon *Tropical | Zesty Sweet* 14

**Seasonal Mule** Mule-Du-Jour 13

**Pink Toga** Champagne, White Peach, Cherry, Pomegranate *Bubbly | Silky | Fruity* 12

**Pineapple Ginger Mojito** Plantation Pineapple Infused Rum, Falernum, Lime, Spearmint *Earthy | Zesty | Funky | Sweet* 14

**Jack Sparrow Mule** Plantation Pineapple Infused Rum, Lime, Ginger Beer, Cherry Bitters *Tropical | Earthy | Refreshing* 14

# *Wines by the Glass*

## **Champagne & Sparkling Wine**

Benvolio, Prosecco, Italy	11
Marenco, Sweet Sparkling Rosé, Brachetto di Acqui DOCG, Italy	14
Veuve Clicquot, Yellow Label Brut, Reims	20
Prosper Maufoux, Cremant de Bourgogne, Brut	12
Zardetto Private Cuvée Brut, Italy	9

## **Whites**

J Vineyards, Pinot Gris, California	11
Matua, Sauvignon Blanc, Marlborough, NZ	12
Miner, Sauvignon Blanc, Napa Valley, California	14
Chateau Souverain, Chardonnay, California	11
Cambria, Clone 4, Chardonnay, Santa Maria Valley	13
Mer Soleil, Chardonnay, Santa Lucia Highlands	15
Freemark Abbey, Chardonnay, Napa Valley	18
Blindfold by Prisoner, White Blend, California	14
Kung Fu Girl, Riesling, Columbia Valley, Washington	11

## Rosé

Sunseeker, Rosè, California	11
Minuty "M" Rosè, Provence	13

## Reds

Votre Sante, Pinot Noir, Sonoma	11
La Crema, Pinot Noir, Monterey	13
Babcock, Rita's Earth, Pinot Noir, Santa Rita Hills	14
Siduri, Pinot Noir, Willamette Valley, Oregon	15
'Olelo, Merlot, Paso Robles	11
Kendall Jackson Vintner's Reserve, Merlot, California	13
Chateau Souverain, Cabernet Sauvignon, California	11
'Olelo, Cabernet Sauvignon, Paso Robles	12
Justin Vineyards & Winery, Cabernet Sauvignon, Paso Robles	15
Arrowood Estate, Cabernet Sauvignon, Sonoma	19
Kith & Kin by Round Pond, Cabernet Sauvignon, Napa Valley	26
Ghost Block, Oakville, Cabernet Sauvignon, Napa	30
Conundrum, Red Blend, California	14
Catena, Malbec, Mendoza	15

# After Dinner Drinks

## Dessert

Kendell Jackson, Late Harvest Riesling	12
Inniskillin Icewine, Cabernet Franc, Niagara Estate	35
Pedro Ximenez, Nectar, Sherry	20
Presidential 10 yr. Tawny Port	12
Graham's 20 year Tawny Port	18

## Sweet Endings

**Brooklyn Bond** Sacred Bond Brandy, Crème De Cacao A La Vanilla, Cream, Espresso 14

**Clover Club** Pimms, Raspberry Compote, Hazelnut, Lemon, Cream 14

**Irish Coffee** Stout Barrel Aged Whisky, Heavy Cream, Sugar in the Raw, Nutmeg 14

## Spirits & Single Malts

Luxardo Amaretto 14

Glenmorangie Quinta Ruban Ex Port Cask 12 yr 20

Balvenie 14 Caribbean Cask 18

Luxardo Limoncello 12

Glenmorangie Signet Ex Sherry | Ex Bourbon Cask 65



# Bar Menu

## Shareables

**Seasonal Oyster** Traditional Mignonette and Cocktail Sauce *Half Dozen* 18 *Full Dozen* 34

**Prime Rib Tacos** (4) Roasted Salsa, Lime 12

**BBQ Duck Tacos** Blackberry-Chipotle BBQ, Apple Slaw 16

**Coconut Shrimp** Orange Ginger Marmalade 14

**Spinach Artichoke Dip**

Warm Sourdough Bread 13

**Crispy Calamari** Smoked Tomato Aioli, Garcia Farms Citrus 15

**Beer Mustard Brussels Sprouts**

Mishima Farms House-cured Brisket, Crispy Baby Brussels Sprouts, Whole Grain Beer Mustard 15

## Garden

**Local Greens** Slow Roasted Tomatoes, Point Reyes Blue Cheese, Red Onion, Crostini, Cucumber-Green Goddess Dressing 11

**Roasted Cauliflower Salad** Sweet Potato Hummus, Curry Vinaigrette, Spiced Nuts 12

**Roasted Baby Beet Salad** Garcia Farms Citrus, Mache, Goat Cheese, Marcona Almonds 11

## Larger Plates

**10oz Skirt Steak & Frites** French Fries, Béarnaise 30

**Pasture Bird Chicken** Israeli Couscous, Sundried Tomatoes, Chicken Jus 32

**Miso Marinated Chilean Sea Bass** Black Thai Rice, Chinese Broccoli, Sweet Chili Sauce 48

**OH Burger** Niman Ranch Beef, Beeler's Bacon, Lettuce, Tomato, Smoked White Cheddar, Fries 19

## FULL MENU AVAILABLE UPON REQUEST

\*Served in the Bar & Lounge only. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# Beer

## Draft

**Stella Artois, Belgium** 8

**Hangar 24 Orange Wheat ,  
Redlands** 9

**Elysian Space Dust IPA,  
Washington** 10

**Estrella Jalisco, Mexican Lager** 8

**Stone Delicious IPA, Escondido** 12

**Garage Nitro Milk Stout,  
Temecula** 10

For additional information on our rotating draft handles and large format seasonal beers, please inquire with your server

## Bottled Beers

**Ace Pineapple Cider, Sonoma** 8

**Bud Light** 8

**Michelob Ultra** 8

**4 Sons Blood Orange IPA,  
Huntington Beach** 8

**Budweiser** 8

**Hooegarden Wit, Belgium** 9

**Modern Times Orderville IPA, San Diego** 12

**St Pauli Girl Non Alcoholic** 8

## Canned Beer

**Coronado Guava IPA, San Diego** 9