



*E*BAR

Happy Hour

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

Starters

Chef's Selection of Oysters 2 ea

Seasonal Ceviche 8

Calamari 8

Coconut Shrimp 8

Spinach Artichoke Dip 8

Prime Rib Tacos 3 ea

OH Cobb Salad 8

Orange Hill Burger 12



Happy Hour

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

Craft Cocktails 9

🍷 **Weekend at Burmese** Tito's, Vanilla, Orange Peel, Lime, Clove *Refreshing | Rich | Spiced*

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

🍷 **Prickly Pear** Absolut Citron, Desert Pear, Ginger, Elderflower, Citrus *Tropical | Zesty | Sweet*

🍷 **Passion 75** House-Infused Passion Tea Gin, Elderflower, Lemon, Champagne *Herbal | Bubbly | Fun*

🍷 **Lion's Tail** Evan Williams Bourbon, Allspice, Clove, Lime *Zesty | Oaky | Tart*

🍷 **Smoke & Honey** Makers Mark, Vanilla Citrus Liqueur, Honey, Bitters, Islay Rinse *Smokey | Sweet | Smooth*

🍷 **Blood Orange Paloma** Milagro Silver Tequila, Blood Orange Puree, Grapefruit, Elderflower, Almond, Spice Rim *Spicy Orange | Tropical Fruit | Tart Finish*

Champagne Cocktails 8

🍷 **Pink Toga** White Peach, Cherry, Pomegranate

🍷 **Kir Royal** Raspberry, Violet, Lemon

🍷 **Rossini** Rose, Strawberry, Lime

🍷 **I'm Your Honeysuckle** Elderflower, Orange

Wines 7

Prosecco Benvolio, Italy

Pinot Grigio Benvolio, Friuli Grave, Italy

Chardonnay Kendall-Jackson Vintner's Reserve, California

Riesling Chateau Ste. Michelle, Columbia Valley

Pinot Noir Votre Sante, Sonoma

Merlot 'Olelo, Paso Robles

Cabernet Sauvignon Murphy Goode, California



Smooth



Craft Cocktails

All Modern Craft and Classic Twist Cocktails were created in house by your mixologist

Vodka | Gin | Pisco

🍸 **Moonlight** Broker's
Gin, Cherry, Raspberry,
Strawberry, Orange Peel, Lime
Tart | Fruity | Floral 14

🍷 **Weekend at Burmese**
Tito's, Vanilla, Orange Peel,
Lime, Clove *Refreshing | Rich*
Baking Spices 13

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

🍷 **Yellow House on the
Prairie** Prairie Cucumber
Vodka, Yellow Chartreuse,
Lemon, Cardamom, Almond
Herbaceous | Citrusy |
Cooling 15

🍸 **Pisco Inferno** Kappa
Pisco, Nolet's Gin, Spearmint,
Orange, Jalapeno,
Elderflower, Lemon, Spice rim
Spicy | Zesty | Complex 14

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

🍷 **Passion 75** House-Infused
Passion Tea Gin, Elderflower,
Lemon, Champagne
Herbal | Bubbly | Fun 14

🍷 **Hillside** Hendrick's Gin, Tito's
Vodka, Cucumber, Basil, Rose
Water, Lemon
Refreshing | Clean | Crisp 13

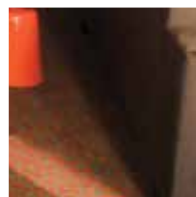
Whiskey

🍸 **Frisco** Jameson Caskmates,
Benedictine, Apple Brandy,
Lemon *Stout Mocha | Coffee*
| Honey | Baking Spices 16

🍷 **Lion's Tail** Evan Williams
Bourbon, Allspice, Clove, Lime
Zesty | Oaky | Tart 13

🍸 **Smoke & Honey** Makers
Mark, Vanilla Citrus Liqueur,
Honey, Bitters, Islay Rinse
Smokey | Sweet | Smooth 14

Craft Cocktails



Modern Elegance

Mezcal | Tequila

🍷 **Mezcal Me On My Cell Phone** Vida Mezcal, Green Chartreuse, Blood Orange, Lime
Funky Earth | Burnt Herbs | Caramelized Orange 16

🍷 **Hot-Lime-Bling** Vida Mezcal, Ancho, Pineapple, Jalapeno, Lime, Spice Rim *Oak-Roasted Chiles | Mexican Spices* 14

🍷 **Blood Orange Paloma** Milagro Silver Tequila, Blood Orange Puree, Grapefruit, Elderflower, Almond, Spice Rim
Spicy Orange | Tropical Fruit | Tart Finish 13

🍷 **Kickin Cucumber Margarita** Milagro Silver, Serano Chili, Cucumber, Lime, Agave, Spice Rim
Refreshing | Spicy | Cucumber 13

Mojitos

🍷 **Pineapple Ginger** Plantation Pineapple Infused Rum, Falernum, Lime, Spearmint
Earthy | Zesty | Funky | Sweet 13

🍷 **Wild Berry** Myers's Rum, Mint, Lime, Spearmint, Seasonal Berries
Sweet | Citrus | Refreshing 13

🍷 **Spiced Pear Mojito** El Dorado 15 Year Rum, St. George Spiced Pear, Lime, Spearmint
Brown Sugar | Baked Pear | Honey 14

Sangrias

Made Fresh Daily with Seasonal Fruit and Berries

🍷 **Seasonal Red** 11

🍷 **Seasonal White** 11

🍷 **Sparkling** 12

Mules

🍷 **Strawberry** Kettle One, Lime, Strawberries, Ginger Beer
Sweet | Refreshing | Juicy 13

🍷 **Serrano** Milagro Silver Tequila, Ketel One, Serrano, Almond, Spearmint, Lime
Spicy | Savory | Refreshing 13

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

Champagne Cocktails

🍷 **Pink Toga** White Peach, Cherry, Pomegranate 10

🍷 **Kir Royal** Raspberry, Violet, Lemon 10

🍷 **Rossini** Rose, Strawberry, Lime 10

🍷 **I'm Your Honeysuckle** Elderflower, Orange 10

More Craft Cocktails



*Distinctive
Wine Cellars*

Wines by the Glass

Champagne & Sparkling Wine	
Benvolio, Prosecco, Italy	10
Veuve Clicquot, Yellow Label Brut, Reims	20
Chandon, Brut Rosé (187ml split), California	14
Chandon, Brut (187ml split), California	12
Marenco, Sweet Sparkling Rosé, Brachetto di Acqui DOCG, Italy	14
Whites	
Benvolio, Pinot Grigio, Friuli Grave, Italy	11
Matanzas Creek, Sauvignon Blanc, Sonoma County	12
Squealing Pig, Sauvignon Blanc, Marlborough New Zealand	14
Kendall-Jackson Vintner's Reserve, Chardonnay, California	11
'Olelo, Chardonnay, Central Coast	12
La Crema, Chardonnay, Sonoma Coast	14
Grgich Hills, Chardonnay, Napa Valley	18
Newton, Unfiltered Chardonnay, Napa Valley	22
Conundrum, White Blend, California	14
Chateau Ste. Michelle, Riesling, Columbia Valley	11

Rosé

Gerard Bertrand, Cotes des Roses, Languedoc, France 12

Reds

Votre Sante, Pinot Noir, Sonoma 11
La Crema, Pinot Noir, Sonoma Coast 13
Siduri, Pinot Noir, Willamette Valley, Oregon 15
Copain "Tous Ensemble", Pinot Noir, Anderson Valley 17
St. Francis, Merlot, Sonoma 11
'Olelo, Merlot, Paso Robles 13
Yangarra, GSM, McLaren Vale 15
Numanthia, "Termes" Toro, Spain 14
Terrazas de Los Andes, Malbec, Mendoza, Argentina 15
Saldo, The Prisoner Company, Zinfandel, California 13
Murphy-Goode, Cabernet Sauvignon, California 12
Justin Vineyards & Winery, Cabernet Sauvignon, Paso Robles 15
Fisticuffs, Cabernet Sauvignon, Napa Valley 17
Newton, Unfiltered Cabernet Sauvignon, Napa Valley 22
La Jota, Cabernet Sauvignon, Howell Mountain 40
Conundrum, Red Blend, California 14

Dessert

Castello Del Poggio Moscato Asti' 11
Arrowood, Late Harvest White Riesling 12
Essensia, Orange Muscat, Madeira 15
Inniskillin Icewine, Cabernet Franc, Niagara Estate 35
Pedro Ximenez, Necter, Sherry 20
Dow's Trademark Reserve Port 10
Presidential 10 yr. Tawny Port 12
Presidential 20 yr. Tawny Port 18
Dow's 30 yr. Tawny Port 40



Beer

Draft

Refuge Blood Orange Wit – Temecula, CA 8

Saber-Toothed Squirrel American Amber Ale
Torrance, CA 8

Firestone Walker 805 – Paso Robles, CA 8

Modern Times Black House Coffee Stout
San Diego, CA 9

Alpine Hoppy Birthday IPA – San Diego, CA 9

Bottle Logic Seasonal – Anaheim, CA 9

Bottle

Rocco Red – Bootleggers,
Fullerton, CA 8

Mama's Lil Yella Pils – Oskar Blues,
Lyons, CO 8

Peroni Italian Lager 8

Sculpin IPA – Ballast Point,
San Diego, CA 8

Calico California Amber – Ballast
Point, San Diego, CA 8

Stella Artois 6

Coors Light 5

Corona 6

Becks Non-Alcoholic 5

Starters

Chef's Selection of Oysters

seasonal mignonette, bloody mary cocktail sauce
3 each

Seasonal Ceviche

aji amarillo, lime, chips 14

Calamari

parmesan crusted, chives, smoked tomato aioli,
lemon 14

Coconut Shrimp

orange-ginger marmalade 14

Spinach Artichoke Dip

warm sour dough bread 12

Steak Tartare

porcini mustard, artichokes, black truffle 18

BBQ Duck Tacos

black berry-chipotle bbq, apple slaw 17

Lamb Chop Lollipops

mint salsa verde 18

Seared Ahi Tuna

edamame puree, pickle radish, sea lettuces 16

Pan Fried Crab Cake

citrus-fennel tartar sauce, citrus fennel salad 16

Orange Hill Trio

parmesan calamari, spinach artichoke dip, bbq duck
tacos 30

Seafood Tower

lobster tail, seasonal oyster, shrimp, mussels,
clams *Petite* 70 | 120