



B BAR

Happy Hour

@OrangeHillEats

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

Chef's Selection of Oysters 2 ea

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, California

Chardonnay Kendall-Jackson Vintner's Reserve, California

Rosé Duckhorn, Decoy, California

Pinot Noir Votre Sante, Sonoma

Cabernet Sauvignon Murphy Goode, California

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*

Martini Menu Orange Curacao, Vanilla Cordial, Crème de Violette, Lime *Just.Order.Me*

Premium Wines 12

Chardonnay Grgich Hills, Napa

Cabernet Sauvignon Hook & Ladder, Chalk Hill, Sonoma

Beer

Oskar Blues, Beerito, 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

Garden Party Absolute Elyx, Rose Cordial, Bianco Vermouth, Rhubarb Bitters, Garden Ice

Stirred | Spring | White Old Fashioned 15

Indian Summer Sotol, Tamarind, Masala, Lemon, Falernum, Salt

Weird | Peppery | Desert Fruit 15

Martini Menu Orange Curacao, Vanilla Cordial, Lavender Cordial, Lime

Just.Order.Me 14

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

Samsonite Sour...I was way off Jameson Caskmates IPA, Sumac, Creme de Banana, Salted Simple Syrup, Lime, Pineapple

Mediterranean | Grassy | Tropical 15

Panda & Sons Brown Butter Nikka Pure Malt, Black Peppercorn Infused Rye Whisky, All Spice Bitters, Pecans

Silky | Nutty | Tobacco 20

Peaty Paradox Ardbeg Uigidal, Drambuie, Orange Bitters, Orange Peel

Smoke | Jalapeño | Crème Brulee 22

Sunshine Blues Apple Cranberry Tea, Martell Blue Swift Cognac, Raspberry Gomme, Lime, Falernum

Orchard Fruit | Trail Mix | Tea 16

Salary Man Hakushu 12 Japanese Single 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

Kickin Cucumber Margarita Blanco Tequila, Serano Chili, Cucumber, Lime, Agave, Spice Rim *Refreshing | Spicy | Cucumber* 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

Eastern Standard Sonoma Pinot Noir, Bombay Sapphire East, Thai Lemongrass, Pink Peppercorn, Lemon, Juniper *Jammy | Peppery | Crisp* 14

Wild Berry Mojito Bacardi Rum, Mint, Lime, Spearmint, Seasonal Berries *Sweet | Citrus Refreshing* 14

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

Strawberry Mule Absolut Elyx, Lime, Strawberries, Ginger Beer *Sweet | Juicy Refreshing* 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	10
Chandon, Brut Rosé (187ml split), California	16
Marenco, Sweet Sparkling Rosé, Brachetto di Acqui DOCG, Italy	14
Veuve Clicquot, Yellow Label Brut, Reims	20
Faire la Fete, Cremant de Limoux, Brut	11

Whites

Benvolio, Pinot Grigio, Friuli Grave, Italy	11
Matanzas Creek, Sauvignon Blanc, Sonoma County	12
LoveBlock, Sauvignon Blanc, Marlborough	14
Kendall-Jackson Vintner's Reserve, Chardonnay, California	11
'Olelo, Chardonnay, Central Coast	12
La Crema, Chardonnay, Sonoma Coast	15
Grgich Hills, Chardonnay, Napa Valley	18
Newton, Unfiltered Chardonnay, Napa Valley	22
Blindfold, Orin Swift, Rhone Style White Blend, California	12
Chateau Ste. Michelle, Riesling, Columbia Valley	11

Rosé

Palm, Whispering Angel, Vin de Provence	10
Duckhorn, Decoy, California	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	13
Duckhorn, Merlot, Napa	20
Rubeo, Pinot Noir/Syrah, Willamette, Oregon	16
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
Hook and Ladder, Cabernet Sauvignon, Chalk Hill, Sonoma	17
Newton, Unfiltered Cabernet Sauvignon, Napa Valley	22
Mt. Brave, Cabernet Sauvignon, Mt. Veeder, Napa	40
Conundrum, Red Blend, California	14

After Dinner Drinks

Dessert

Castello Del Poggio Moscato Asti'	11
Kendell Jackson, Late Harvest Riesling	12
Inniskillin Icewine, Cabernet Franc, Niagara Estate	35
Pedro Ximenez, Nectar, 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

Sweet Endings

"White" Chocolate Martini Creme de Cacao A LA Vanilla, Vanilla Cordial, Cream, Mexican Chocolate <i>Decadent Creamy Cocoa Nib</i>	15
Caskmates Coffee Stout Barrel Aged Whisky, Heavy Cream, Sugar in the Raw, Nutmeg	15
Brooklyn Bond Sacred Bond Brandy, Crème De Cacao A La Vanilla, Cream, Espresso	14
Clover Club Pimms, Raspberry Compote, Hazelnut, Lemon, Cream	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

O Bar Menu

Shareables

Seasonal Oyster traditional accompaniments 3ea

Prime Rib Taco roasted salsa, lime 3ea

Shrimp Corn Dogs dijonnaise 17

BBQ Duck Tacos blackberry-chipotle bbq,
apple slaw 17

Coconut Shrimp orange ginger marmalade 14

Spinach Artichoke Dip warm sourdough bread 14

Calamari parmesan crusted, smoked tomato
aioli, lemon 14

Garden

Local Greens orange lavender dressing, shaved fennel, confit orange 9

Tricolor Green Salad grilled peppers, blackberries, radicchio, bleu cheese, honey herb vinaigrette 11

Heirloom Tomato Salad cantaloupe, wild honey ricotta, concentrated yellow tomato, watercress,
zucchini bread croutons 12

Larger Plates

10oz Skirt Steak & Frites french fries, béarnaise 30

Roasted Jidori Chicken chimmichurri couscous, sofrito 30

Miso Marinated Chilean Sea Bass black thai rice, sweet chili sauce, chinese broccoli 45

Apple and Swiss Grilled Cheese swiss cheese, apple compote, sourdough, mustard dip 12

OH Burger smoked tomato aioli, avocado puree, shredded lettuce, cheddar cheese, brioche bun, 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

Tap 1 Light

Tap 2 Dark

Tap 3 Hoppy

Tap 4 Wheat

Tap 5 Seasonal

Tap 6 Weird

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

**Styles offered and prices are subject to change due to seasonality and availability*

Bottles and Cans

Stone Ripper, IPA, San Diego 12oz can 9

Oscar Blues, Beerito, Mexian Lager, Longmond, CO 12oz can 8

Offshoot HAZY IPA, Placentia, CA 16oz 14

Cigar City, Guayabera, Pale Ale, Tampa City 12oz can 9

Bear Republic, Double Aught Pilsner, Cloverdale, CA 12oz 9

Avery, Lilikoi, White Ale, Boulder, CO 12oz 9

Mikkeller, Beer Geek, Breakfast Stout, Copenhagen, Denmark 16oz can 13

Chronic, Amber Ale, Solana Beach, CA 16oz 9