

ORZO

PASSPORT MENU

TURKISH DELIGHT

Mezze Plate 13
*red lentil kofte, pickled turnips,
burnt eggplant salad,
za'atar grilled flatbread*

Turkish Coffee Braised Lamb 34
*slow cooked boneless shank,
chickpeas, tomatoes, potatoes,
dried apricots, labne*

**Shawarma Spiced
Grilled Fish of the Night 34**

*Eastern Mediterranean spice rub,
za'atar grilled sweet potatoes,
baba ghanoush, beet tzatziki*

Grilled New York Steak 35
*smashed potatoes with garlic &
pickled peppers, corn on the cob,
Urfa chili butter*
(Please allow up to 30 minutes for Well Done)

Halva Semifreddo 9
*frozen tahini mousse,
date molasses & roasted hazelnuts*

APPETIZERS & SALADS

Local Tomato Gazpacho 11
*cucumbers, bell peppers, onion,
olive oil, garlic, croutons*

Caesar Salad 12
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

Mixed Lettuces Salad 11
*red grapes, almonds, red onion,
Manchego cheese, Sherry vinaigrette*

Shaved Zucchini Salad 11
*tomato, red onion,
fresh mint, shaved pecorino,
lemon-sumac vinaigrette*

Seared Greek Halloumi Cheese 15
tomatoes, lemon, Ouzo, grilled bread

Prosciutto Bruschetta 14
*18 month Prosciutto di Parma,
fresh mozzarella, basil oil, Parmigiano*

Orzo's Hummus 13
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

Lebanese Muhammara 13
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

SIDES

French Black Lentils 8
butter & herbs

Corn on the Cob 8
butter & za'atar

Half or Whole Baguette 5/8
fresh baked and served with olive oil

HOUSE COCKTAILS

Paper Plane 13
*Bourbon Whiskey, Aperol,
Amaro Montenegro, lemon*

Orzo Sour 13
*Rye Whiskey, lemon juice,
simple syrup, Langlois Cassis*

Napoleon's Loss 13
*Sauza Tequila, lemon juice,
Square One Spicy Ginger Juice*

Sangria del Dia 10
*chilled wine, citrus, fruit,
spiced syrup*

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 26
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream, Parmigiano*

Spaghetti Pomodoro 20
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Roasted Mushroom Pasta 25
*calamarata pasta, arugula pesto,
roasted tomatoes, whipped goat cheese*

Summer Risotto 25
*grilled zucchini, tomatoes, pine nuts,
tarragon butter, Parmigiano*

Grilled Pork Tenderloin 28
*red wine marinade,
French black lentils, smoked paprika aioli,
dried cherry mostarda*

Our Orzo Kitchen Family:
Adam, Pete, Taylor, Jeff, Damon, Javier
Hospitality Director: Katharine
Service Director: Joey
Founding Partners: Ken, Charles,
Laura & Katie

20% Gratuity will be
added to parties of 5 or more.

HOUSE COCKTAILS

Ravello	13
Lemon Vodka, Limoncello, Italicus, lemon juice	
Pomelo	13
Grapefruit Vodka, Elderflower liquor, cranberry, Cointreau	
Bleuet	13
Blueberry Vodka, lemon juice, lavender syrup, bubbly	
Riviera	13
Bombay Gin, lavender lemonade, Pimm's, cucumber, soda	
Clavel	13
Bombay Gin, Liquor 43, Dewars, lemon juice, syrup, soda	
Napoleon's Loss	13
Tequila, Square One Spicy Ginger Juice, lemon	
Pasionaria	13
Tequila, Elderflower liqueur, lime, harissa salt	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	

THE CLASSICS

Sazerac	13
Rye Whiskey, Absinthe, bitters, French sugar cube, lemon	
Orzo Sour	13
Rye Whiskey, lemon juice, sugar, Langlois cassis	
Manhattan	13
Rye Whiskey, Dolin sweet vermouth, bitters, cherry	
Paper Plane	13
Bourbon Whiskey, Aperol, Amaro Montenegro, lemon	
Old Fashioned	13
Bourbon Whiskey, orange, organic cherry, sugar cube, bitters	
Negroni	13
Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Margarita	13
Tequila, Triple Sec, Lime Juice, Simple Syrup	
Ask our bartender to "Make it Spicy" with Jalapeño Tequila	

MOCKTAILS

Go Fig or Go Home	7
fig-rosemary syrup, lemon juice, Q Tonic	
The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
Fortuna	7
faux Aperol, simple syrup, orange juice, lemon juice, saline	

BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider	6
Deschutes Fresh Squeezed IPA, Three Notch'd 40 Mile IPA, Alewerks Weekend Lager, Mythos Greek Lager, Pilsner Urquell, Stella Artois, Bold Rock Draft Hard Cider, Virginia Beer Co. Elbow Patches Stout, Lagunitas Non-Alcoholic IPNA	

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	12 / 48
2021	Albariño, Morgadío, Rias Baixas, Spain	13 / 52
2021	Tonight's Rosé	12 / 48
2021	Pinot Grigio, Colterenzio, Alto Adige	13 / 52
2021	Viognier, Casale del Giglio, Italy	14 / 56
2022	Chardonnay, Macon-Villages, Fichet, France	14 / 56
2021	Sauvignon Blanc, Langlois, Loire, France	13 / 52

REDS

2020	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	15 / 60
2020	Côtes du Rhône, La Grange de Piaugier, Fr	13 / 56
2021	Cesanese del Piglio, Volpetti, Italy	10 / 40
2016	Chianti Classico, Arbos, Riserva, Italy	14 / 56
2021	Super Tuscan Cab Blend, "Tre," Brancaia, It	14 / 56
2019	Montepulciano d'Abruzzo, Tatone, Italy	14 / 56
2016	Tempranillo, Cendoya, Rioja Reserva, Spain	14 / 56
2020	Pinot Noir, Fossil Point, Edna Valley, CA	15 / 60
2021	Malbec, Don Carlos, Mendoza, Argentina	14 / 56

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	13
Four Roses Small Batch: mellow & balanced	14
Basil Hayden: refined style from a high-rye mash	13
Knob Creek 9 year: robust oak, vanilla & caramel	13
Jefferson's Reserve: complex, bold & smooth	14
Woodford Reserve: citrus, spice, cocoa & toffee	13
High West Bourbon, Utah:	
candy corn, honey nougat & sweet corn bread biscuit	14

SINGLE MALT SCOTCH

Talisker, 10 year, Isle of Skye	18
Laphroaig, 10 year, Islay	13
Glenmorangie, 10 year, Oak Cask Aged, Highland	15
Macallan, 12 year, Sherry Cask Aged, Speyside	16
Highland Park, 12 year, Orkney Islands	16
Oban, 14 year, West Highland	18
Glenlivet, 18 year, Speyside	26

SIPPING TEQUILA

Hornitos Reposado	13
1800 Silver	13
El Silencio Mezcal Artesanal	15
Don Julio Añejo	18
Herradura Ultra Añejo	18