

ORZO

PASSPORT MENU

GRECIAN HOLIDAY

Mezze Plate 13
tzatziki, tabbouleh, cauliflower pickle, kreatopita pork stuffed pastry

Shaved Cabbage & Kale Salad 13
salt roasted beets, walnuts, goat milk feta, raisins, lemon honey vinaigrette

Smoked Pork Tenderloin 32
roasted mushroom freekeh, date puree, fennel & green apple

Greek Yogurt Panna Cotta 9
apricots, cardamom, date syrup, pistachios

Grilled Fish of the Night 38
yellow split pea & saffron puree, coriander potatoes, preserved lemon, roasted tomato & olive sauce

“Aristos” Angel Hair Pasta 26
mussels, loukaniko sausage, tomato, feta, fresh dill, Ouzo

APPETIZERS & SALADS

Red Lentil Soup 13
ginger, garlic, tomatoes, pistachio dukkah, feta, scallions

Caesar Salad 13
romaine hearts, garlic croutons, Parmigiano Reggiano

Mixed Lettuces Salad 13
red grapes, almonds, red onion, Manchego cheese, Sherry 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

SIDES

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

Grilled Broccoli 9
extra virgin olive oil, Parmigiano

Crushed Potatoes 9
garlic & pickled peppers

HOUSE COCKTAILS

The Palio 14
Bourbon, ginger syrup, fresh mint

White Negroni 14
Bombay Gin, Lillet Blanc, Cocchi Americano

Rossa di Roma 14
Fernet-Branca, Tito’s Vodka, Strawberry Syrup, Lime

Pasionaria 14
Tequila, elderflower liqueur, lime, harissa salt

PASTAS & ENTREES

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

Spaghetti Pomodoro 22
tomato, fresh basil, garlic, olive oil, Parmigiano Reggiano

Rigatoni alla Zozzona 26
spicy tomato sauce, sausage, guanciale, egg yolks, shaved pecorino

French Onion Risotto 26
arborio rice, caramelized onions, Gruyere, dried porcini, garlic breadcrumbs

Turkish Coffee Braised Lamb 36
slow cooked boneless shank, chickpeas, tomatoes, potatoes, dried apricots, labne

Grilled New York Sirloin 38
grilled broccoli, crushed potatoes with garlic & pickled peppers, Urfa chili brown butter

HAPPY HOUR:
4:00 - 5:30 PM
10% off items ordered
before 5:30 PM.

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

HOUSE COCKTAILS

The Ritchie Rich bruised Ketel One, Dolin rinse, three olives	16
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	14
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	14
Cerise Gin, dry vermouth, lemon juice, cherry syrup	14
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	14
The Palio Bourbon, ginger syrup, fresh mint	14
Napoleon's Loss Tequila, Square One Spicy Ginger Juice, lemon	14
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	14
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	12

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	14
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	14
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	14
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	14
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	14
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	14
Mediterranean Margarita Tequila, Licor 43, lime juice	14

MOCKTAILS

Go Fig or Go Home fig-rosemary syrup, lemon juice, Q Tonic	9
The Natural ginger-agave syrup, lemon, club soda, candied ginger	9
Fortuna faux Aperol, simple syrup, orange juice, lemon juice, saline	9

BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider 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, Non-Alcoholic Athletic Brewing Golden Lager, Beal's Brunch Stout	7

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Poilvert-Jacques, Brut, Epernay, Champagne	28 / 95
N.V.	Virginia Fizz, Thibaut-Janisson, VA	15 / 60
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	13 / 52
2023	Albariño, Atlantis, Rias Baixas, Spain	14 / 56
2022	Assyrtiko, Nostos, Peloponnese, Greece	15 / 60
2023	Pinot Grigio, Italo Cescon, Veneto, Italy	15 / 60
2023	Viognier, Casale del Giglio, Italy	14 / 56
2023	Chardonnay, Macon-Bussieres, France	15 / 60
2023	Sauvignon Blanc, Foucher, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

REDS

2022	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	17 / 68
2022	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2023	Cabernet Sauvignon, Nico Lazaridi, Greece	14 / 56
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2018	Super Tuscan, Sangiovese Blend, Baccio, It	15 / 60
2022	Montepulciano d'Abruzzo, La Valentina, It	15 / 60
2017	Tempranillo, Señorío de P. Peciña, Rioja, Sp	15 / 60
2020	Pinot Noir, Effort, Edna Valley, California	18 / 72
2022	Malbec, Hinojosa, Mendoza, Argentina	14 / 56
2023	Tai Rosso (Grenache), Dal Maso, Veneto, It	15 / 60

VIRGINIA WINES

WHITES

		Bottle
2021	King Family Vineyards, Chardonnay	65
2020	Blenheim Vineyards, Viognier, Monticello	55
2021	Early Mountain, Petite Manseng	65
2023	Gabriele Rausse, Gruner Veltliner	50

REDS

2019	King Family Vineyards, Meritage <i>2024 Governor's Cup Gold Medal Winner</i>	125
2020	Wisdom Oak, Cabernet Franc, Monticello	60
2023	Gabriele Rausse, Malbec, Albemarle	60
2020	Grand Vin, "R", Bordeaux Blend, Monticello	65

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	14
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	14
Knob Creek 9 year: robust oak, vanilla & caramel	14
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	14
Blanton's Single Barrel: butterscotch, citrus & oak	22
Eagle Rare Ten Year: almond, raisin, cocoa & a fierce finish	19
Buffalo Trace: smooth vanilla, toffee & candied fruit	18
Ask about our Single Malt Scotch selections and Sipping Tequilas!	