

ORZO

PASSPORT MENU

SPRING IN PROVENCE

Provençal Chickpea Soup 14
*toasted cumin, Aleppo chili,
roasted tomatoes, basil oil*

Baked Goat Cheese 15
*herbes de Provence, honey,
green olive tapenade,
roasted peppers, crostini*

Grilled Fish of the Night 39
*white bean puree, braised fennel,
Sauce 'Vierge'
olive oil, lemon, fresh herbs, garlic,
sun dried tomatoes,
coriander*

Asparagus & Beet Salad 15
*Belgian endive, sherry vinaigrette,
smoked trout, horseradish cream*

Braised Lamb 37
*fava beans, potatoes, carrots,
orange, thyme, Sauce 'Pistou,'
basil, garlic, diced tomato*

APPETIZERS & SALADS

Caesar Salad 14
*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*

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

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

SIDES

Half or Whole Baguette 6/9
fresh baked and served with olive oil

Duck Fat Potatoes 9
roasted garlic

Grilled Broccoli 9
olive oil & Parmigiano

HOUSE COCKTAILS

Hugo Spritz 15
*Elderflower liqueur, prosecco,
soda, mint*
*Ask about our Aperol Spritz
or Limoncello Spritz!*

Sangria del Dia 13
*chilled red wine, citrus,
fruit, spiced syrup*

Napoleon's Loss 15
*Tequila, lemon,
Lucy's Ginger Juice*

Spanish Daisy 15
*Bacardi Rum, Licor 43, lemon,
pineapple, muddled cucumber*

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 27
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream,
Parmigiano Reggiano*

Spaghetti Pomodoro 23
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Orecchiette Zozzona 27
*"little ears" pasta, hot Italian sausage,
guanciale, tomato, egg yolk, Pecorino*

Spring Onion Risotto 27
*arborio rice, Speck ham, pistachio,
scallion butter, Pecorino*

Grilled New York Sirloin 39
*duck fat potatoes with roasted garlic,
red onion marmalade, Roquefort butter*

Pork Loin Marsala 32
*crushed potatoes with olive oil
and Parmigiano, grilled broccoli,
mushroom Marsala sauce*

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

HOUSE COCKTAILS

The Ritchie Rich bruised Ketel One, Dolin rinse, three olives	17
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	15
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	15
Cerise Gin, dry vermouth, lemon juice, cherry syrup	15
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	15
The Palio Bourbon, ginger syrup, fresh mint	15
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	15
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	13

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	15
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	15
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	15
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	15
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	15
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	15
Margarita Tequila, Cointreau, lime juice, simple syrup, salt rim	15

MOCKTAILS

Go Fig or Go Home fig-rosemary syrup, lemon juice, Q Tonic	12
The Natural ginger-agave syrup, lemon, club soda, candied ginger	12
Fortuna Undone Orange Bitter, simple syrup, orange, lemon, saline	12
Elderflower Spritz Dhos Gin Free, elderflower syrup, lime juice, soda	12
Americano No! Undone Orange Bitter, Undone Not Vermouth, orange, soda	12
Faux Bianco Negroni Dhos Gin Free, Undone Little French Aperitif, orange slice	12

BEER

Local Beers on Draft: Pilsner or IPA	8
Assorted Local & Imported Bottled Beers & Cider Deschutes IPA, Three Notch'd IPA, Alewerks Weekend Lager, Mythos Greek Lager, Pilsner Urquell, Stella, Bold Rock Cider, Non-Alcoholic Athletic Lager, Beal's Stout	8

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Champagne, Le Brun de Neuville Côte Brut	28 / 95
N.V.	Virginia Fizz, Thibaut-Janisson, VA	16 / 64
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	13 / 52
2024	Albariño, Atlantis, Rias Baixas, Spain	16 / 64
2024	Assyrtiko, Plano, Drama, Greece	15 / 60
2024	Pinot Grigio, Italo Cescon, Veneto, Italy	15 / 60
2024	Viognier, Casale del Giglio, Italy	14 / 56
2023	Chardonnay, Laboure' Roi, Bourgogne, Fr	15 / 60
2024	Sauvignon Blanc, Foucher, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

REDS

2022	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	18 / 72
2022	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2022	Cab Sauvignon, Brancatelli, Tuscany, Italy	16 / 64
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2022	Super Tuscan, Carus Terzona, Italy	15 / 60
2022	Montepulciano d'Abruzzo, Castorani, Italy	15 / 60
2019	Tempranillo, Señorío de P. Peciña, Rioja, Sp	15 / 60
2023	Pinot Noir, In Sheep's Clothing, Oregon	18 / 72
2024	Malbec, Hinojosa, Mendoza, Argentina	14 / 56
2023	Valpolicella Ripasso, Tezza "Ma Roat," Italy	15 / 60

VIRGINIA WINES

WHITES

		Bottle
2023	King Family Vineyards, Chardonnay	60
2022	Early Mountain, Petite Manseng	65
2024	Gabriele Rausse, Gruner Veltliner	50

REDS

2022	King Family Vineyards, Meritage	70
2022	Wisdom Oak, Cabernet Franc, Monticello	60
2024	Gabriele Rausse, Malbec, Albemarle	60
2021	Grand Vin, "R", Bordeaux Blend, Monticello	65

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	16
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	16
Knob Creek 9 year: robust oak, vanilla & caramel	16
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	16
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!	