





Smooth

Beer

Craft

Ballast Point Sculpin IPA – San Diego, CA 8
Boulevard Tank 7 Farmhouse Ale – Kansas City, MI 8
Deschutes Black Butte Porter – Bend, OR 8
Pizza Port Swami's IPA – Solana Beach, CA 8
Stone Delicious IPA – Escondido, CA 8
Mirror Pond Pale Ale – Bend, OR 8
Ballast Point Calico Amber – San Diego, CA 8
Lost Coast Downtown Brown – Eureka, CA 8
Bootlegger's Old World Hefeweizen – Fullerton, CA 8
Fire Stone 805 – Paso Robles, CA 8
Angry Orchard Crisp Apple – Cincinnati, OH 8
Mother Earth Sin Tax Imperial Stout 22oz – Vista, CA 16

Bottle

Stella Artois 6	Heineken 6
Coors Light 5	Fat Tire 6
Corona 6	Budweiser 5
Bud Light 5	O'Douls 4.5

Ask about our seasonal beers

Beer



Sweet Scents

Cigars

Romeo Y Julieta 24

Java 15

Montecristo 25

Davidoff 30

Macanudo 24

Arturo Fuente 18

**Your server will review
today's special selections**

Cigars



Fresh & Relaxing

Happy Hour

Monday-Friday • 4:00pm-7:00pm • Bar Only

Starters

Pacific Oysters 2 each

Beef Sliders 8

Calamari 8

Coconut Shrimp 8

Crispy Artichoke Hearts 6

House Made Flat Bread 6

Street Taco 3

Entrées

The OH Wedge Salad 6

Orange Hill Burger 12

Drinks

50% Off All Modern Craft Cocktails

Aviation

Hillside

Prickley Pear

The Old Man

The Sea

Smoke & Honey

Passion 75

Bee's Knees

Wines 6

Riesling Chateau Ste. Michelle, Washington

Pinot Gris Kings Estate, Oregon

Chardonnay Kendall Jackson, California

Pinot Noir Votre Sante, Sonoma

Merlot St. Francis, Sonoma

Cabernet Murphy Goode, California

\$2 Off Craft Beer

Happy Hour

*A Special
Experience*

Bourbon, Scotch, & After Dinner Drinks

Ports & Liqueurs

Sandeman Reserve 9
Dow's Trademark Reserve 10
Dow's 40 yr. Tawny 35
Presidential 10 yr. Tawny 10
Presidential 20 yr. Tawny 16
Graham's Six Grapes 8
Sambuca Romana 9
Bailey's Irish Cream 9
Grand Marnier Centenaire 35
Grand Marnier Cinquantaenaire 60
EOS "Tear of Dew", Moscato 12.50 | 50

Bourbons

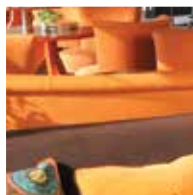
Bulleit 10
Makers Mark 10
Booker's 15
Knob Creek 14
Woodford Reserve 14
Gentleman Jack 14
Masterson's Rye 15
Jack Daniels Single 18

Scotch

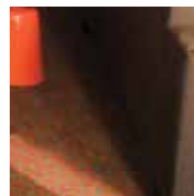
Balvenie 13
Glenmorangie 10 yr. 16
Glenfiddich 12 yr. 14
Glenlivet 12 yr. 14
Glenfiddich 18 yr. 24
Glenlivet 18 yr. 22
Johnny Walker Gold 24
Glenfiddich 30 yr. 45
Johnny Walker Blue 49

Cognacs

Courvoisier VSOP 14
Hennessy VS 11
Rémy VSOP 18
Hennessy VSOP 22
Rémy XO 45
Courvoisier XO 40
Hennessy XO 48
Hennessy Paradis 125



Modern Elegance



Cocktails

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

Modern Craft

Aviation Nolet's, Luxardo, Crème de Violette, Lemon 12

Hillside Tito's, Hendrick's, Basil, Cucumber, Rose Water, Lemon 12

Prickley Pear Absolut Citron, Ginger, Pear, Lemon 12

The Old Man Ron Zacappa, Galliano, Lime, Orgeat, Sea Salt Rim 12

The Sea Meyer's Platinum Rum, Luxardo, Pineapple, Grapefruit, Lime, Agave 12

Smoke & Honey Maker's Mark, Tuaca, Honey, Angostura, Ardbeg Spritz 12

Passion 75 Passion Tea Infused Gin, Bubbles, St. Germain, Lemon 12

Bee's Knees Nolet's, St. Germain, Lemon, Honey 12

Classic Twists

Mules

Moscow Mule Tito's, Lime, Cock & Bull Ginger Beer 11

Serrano Mule Tito's, Lime, Serrano, Cock & Bull Ginger Beer 11

Strawberry Mule Tito's, Lime, Strawberries, Cock & Bull Ginger Beer 11

Mojitos

Wild Berry Mojito Myers's Platinum Rum, Lime, Mint, Seasonal Berries 11

Classic Mojito Myers's Platinum Rum, Lime, Mint 11

Rock Coconut Mojito Bacardi Coconut, Lime, Mint 11

Margaritas

Acai Margarita Cazadores Blanco, Acai Liqueur, Lime, Agave 11

Pear Paloma Cazadores Blanco, Pear, Grapefruit, Lemon, St. Germain, Orgeat 11

Kickin Cucumber Margarita Cazadores Reposado, Serano Chili, Cucumber, Lime, Agave 11

Sangrias

Sparkling Sangria Sauvignon Blanc, St. Germain, Bubbles, Fresh Seasonal Berries 11

Red Sangria Made fresh daily with seasonal fruit and berries 11

White Sangria Made fresh daily with seasonal fruit and berries 11



*Distinctive
Wine Cellars*



Wines by the Glass

Champagne & Sparkling Wine

Zonin, Prosecco, Split 187 ml	9
Korbel, Brut, Split 187 ml	10
Chandon, Brut, Split 187 ml	12.5

Whites

Beringer, White Zinfandel, Napa	8.5
Chateau Ste. Michelle, Riesling, Washington	10
EOS, "Tears of Dew", Moscato, Paso Robles	12.5
Francis Coppola, Sauvignon Blanc, Diamond Collection	10.5
Ferrari Carano, Fume Blanc, Sonoma	12
Kings Estate, Pinot Gris, Oregon	12.5
Santa Margherita, Pinot Grigio, Italy	14.5
Kendall Jackson, Chardonnay, California	9.5
St. Supery, Unoaked Chardonnay, Napa	12.5
La Crema, Chardonnay, Sonoma	13.5
Sonoma-Cutrer, Chardonnay, Russian River	15
Stags Leap, Hands of Time, Chardonnay	16
Caymus Conundrum, White Blend, California	14

Reds

Votre Sante, Pinot Noir, Sonoma	10
MacMurray Ranch, Pinot Noir, Central Coast, California	13.5
La Crema, Pinot Noir, Monterey	14.5
St. Francis, Merlot, Sonoma	10.5
Beaulieu Vineyards, Merlot, Napa	11.5
Sterling, Merlot, Napa	14.5
Alta Vista, Malbec, Mendoza	13
Director's Cut by Coppola, Zinfandel, Sonoma	14
Murphy-Goode, Cabernet Sauvignon, California	10
Beaulieu Vineyards, Cabernet Sauvignon, Coastal	11.5
Hess, Cabernet Sauvignon "Alomi", Napa	14
Sterling, Cabernet Sauvignon, Napa	16
Justin, Cabernet Sauvignon, Paso Robles	19
Stag's Leap, Cabernet Sauvignon, Napa	24
Coppola, Claret "Black Diamond Collection", California	12.5

Dessert

Zonin, Prosecco, Moscato Puglia	9
EOS "Tears of Dew" Moscato, Paso Robles	12.5
Grahams Six Grapes	8
Sandeman's Reserve	9
Dow's Trademark Reserve	10
Presidential 10 yr. Tawny	10
Presidential 20 yr. Tawny	16
Dow's 40 yr Tawny	35

Our full wine list is available for your review



Wines



Immaculate Cuisine

Starters

Pacific Oysters

Seasonal oysters, wasabi cocktail sauce, cucumber mignonette 3 each

Calamari

Parmesan crusted, coconut tangerine marmalade, Keys mustard sauce 14

House Made Flatbread

Marinara, crispy prosciutto, thyme, fresh mozzarella, reduced balsamic, extra virgin olive oil, arugula 10

Crispy Artichoke Hearts

Fried baby artichoke hearts, zesty aioli 9

Pan Fried Crab Cakes

Maryland style, red pepper remoulade, chili oil 16

Coconut Shrimp

Coconut crusted, coconut tangerine marmalade 14

Ahi Tuna Tower

Edamame, avocado, wasabi tobiko, sriracha mayo 15

Adobo Braised Prime Rib Tacos

Cabbage, pico de gallo, lime, salsa, corn tortilla 12

Crab-Stuffed Mushrooms

Truffle béarnaise sauce 14

Lamb Chop Lollipops

Stone ground mustard demi 18

Beef Sliders

CAB ground beef, house made potato buns, lettuce, pickle, caramelized onion 1000 island dressing 9

Chef's Smoked Fish Plate

Toast points, caper remoulade 14

Orange Hill Sampler

Coconut shrimp, calamari, prime rib tacos, ahi poke 28