

# Cocktails

Just like the cuisine at Orla, our cocktail menu is created to bridge the flavors between Chef Mina's Egyptian heritage and Greek cuisine. Greece and Egypt were both known for their Deities, and many of their stories intertwine, so we've taken the five major Gods and Goddesses from each culture and created cocktails around their stories.

Who do you wish to be today?

## GREECE



**Zeus 24**  
angel's envy bourbon  
concord grapes, thyme  
lemon, honey, pink peppercorn



**Hera 24**  
hendrick's grand cabaret  
rose, prickly pear, lemon



**Ares 20**  
ilegal mezcal, chateau aloe  
apple, ginger beer, absinthe



**Apollo 20**  
monkey shoulder scotch, pear  
saffron, lemon



**Poseidon 22**  
grey goose vodka, passion fruit  
lemon, crème de cacao

## EGYPT



**Osiris 20**  
barr hill gin, cardamaro amaro  
honey, lemon, dill



**Isidora 24**  
hendrick's grand cabaret  
dry vermouth, jasmine



**Horus 24**  
patron reposado tequila  
blood orange, ras el hanout  
lemon, elderflower tonic



**Ra 22**  
buffalo trace bourbon, pomegranate  
cherry, lemon



**Wadj-wer 22**  
ketel one, italicus, cucumber  
lime, basil, honey dew

## Zero Proof Cocktails



**A Little Bit of Rita 18**  
a blend of lyre's italian bitters spirits  
tonic, non-alcoholic prosecco



**Easy Money (Espresso Martini) 18**  
ritual zero-proof tequila  
lyre's coffee



**Hot to Handle 18**  
ritual zero-proof tequila, lyre's orange  
lime, jalapeño, pineapple

## DEITY



**Magic from the Gods 35**  
the botanist gin, wild elderflower  
maraschino, clarified lemon

## Beer

**Skyduster 11**  
west coast ipa, ca

**New Belgium 11**  
voodoo ranger ipa, co

**Samuel Adams 10**  
boston lager, ma

**New Belgium 10**  
fat tire amber ale, co

**Common Space 12**  
sonrisa mexican lager, ca

**Santa Monica Brew Works 12**  
citrus witbier, ca