

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 larceny bourbon concord grapes, thyme lemon, honey, pink peppercorn	24
	Hera hendrick's grand cabaret rose prickly pear, lemon	24
	Ares iyola mezcal, chateau aloe apple, ginger beer, absinthe	20
	Apollo russell's reserve rye, pear saffron lemon	20
	Poseidon grey goose vodka, passion fruit lemon, crème de cacao	22

EGYPT

	Osiris bombay sapphire, cardamaro amaro honey, lemon, dill	20
	Isidora farmer's gin, dry vermouth jasmine	24
	Horus patron reposado tequila, blood orange, ras el hanout lemon, elderflower tonic	24
	Ra buffalo trace bourbon pomegranate, cherry, lemon	22
	Wadj-wer ketel one, italicus, cucumber, lime basil, honey dew	22

Zero Proof Cocktails

	A Little Bit of Rita a blend of lyre's italian bitters spirits tonic, non-alcoholic prosecco	18
	Easy Money (Espresso Martini) ritual zero-proof tequila lyre's coffee	18
	Hot to Handle ritual zero-proof tequila, lyre's orange lime, jalapeño, pineapple	18



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

Beer

Skyduster west coast ipa, ca	11	New Belgium fat tire amber ale, co	10
Dogfish Head 60 minute ipa, de	11	Common Space sonrisa mexican lager, ca	12
Samuel Adams boston lager, ma	10	Santa Monica Brew Works citrus witbier, ca	12