orilla BAR & GRILL

GF Gluten free

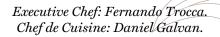
Avocado, Onions, Hot Chile Sauce and

Sweet Harissa Sauce



Vegetarian

STARTERS		ENTRÉES	
Homemade Bread	\$ 7	*Wagyu Cheeseburger 80z	324
Labneh, Za'atar	, ,	Provolone Cheese, Crispy Smoked Pork Belly, Onions and Lactonese served with	
Empanadas (order of two)	\$10	French Fries	
Hand Cut Steak, Spinach ಆ Cheese		Milanesa	324
Burrata (F)	\$18	Breaded Free Range Chicken and Musta	rd
Pesto, Peach and Aged Balsamic		Black Rice (F) Squid, Smoked Pork Belly, Homemade	325
Grilled Calamari	\$19	Saffron Lactonese	
Romesco Sauce, Garlic, Chili Flakes, 1	Lemon	<i>50</i>	
Zest and Baby Arugula		Bucatini with Shrimp Homemade Bucatini, Tomato Sauce,	332
*Ahi Tuna Tartare 🖫	\$19	Spinach and Fresno Pepper	
Crispy Corn Tortilla, Spicy Lactonese	, Avocado,	1	
Sesame Vinaigrette and Sesame Seeds		Lumache al Pesto e Pistacchi 🕡 🏉 🖇	328
		Parmigiano	
Tiradito de Pulpo 🖫	\$18	$Reggiano\ e\ Limone$	
Spicy Soy Vinaigrette, Avocado, Shal	$lots\ and$		
Habanero Pepper		Pappardelle with Duck Ragu <i>Fresno Pepper, Capers, Parmigiano</i>	\$34
Mollejas ®	\$18	Reggiano 24 months of Age and Chives	
Grilled Sweetbread and Criolla Sauce	•	1	
Tostada Mexicana 🖫 🕡 🏉	\$17		\
Black Bean Puree, Roasted Veggies,			/



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FROM THE JOSPER GRILL	
*Flank Steak / 12 oz (F) Served with Chimichurri	\$34
*Prime New York Steak / 14 oz (F) Served with Chimichurri	\$48
*Filet Mignon / 8 oz Served with Green Peppercorn Sauce and Mashed Potatoes	\$51
*Prime Rib Eye Steak / 16 oz Served with Chimichurri	\$62
Free Range Chicken (F) Half bone-in	\$27
*Prime Rib Bone-In / 36 oz Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce	\$125
Sea Bass / 8 oz	\$49
Butterflied Branzino (F) Served with Lemon Zest and Champagne Garlic Sauce	\$33

SALADS & SIDES

Endive Salad (F) Pecorino, Grapefruit, Pecans and Red Wa	\$17
Vinaigrette	
Caesar Salad	\$17
Baby Romaine Lettuce, 24 Month Aged	
Parmigiano Reggiano, Breadcrumbs and	!
Caesar Dressing	
Orilla Salad ☞ 🖊	\$16
Hydroponic Arugula, Endives, Baby	·
Romaine Lettuce Hearts, Herbs, Lime	
Dressing, Pecorino Cheese and Tarragon	Oil
Raw Zucchini	\$13
$Fresno\ Pepper, Almond, Pecorino$	
and Lime Dressing	
Heirloom Tomatoes ☞ V	\$15
Pine Nuts, Capers and Shallots	Ψ10
Mashed Potatoes ☞ 🗗	\$ 7
French Fries 📵 🗸	\$ 7
French Fries Provençal 🚱 🕡 🏉	\$8
Garlic and Parsley	•
Roasted Brussel Sprouts 🔎 🖫	\$12
Brown Butter and Black Garlic Dressing	Ψ12
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