



Happy Hour

Everyday • 4 to 6 pm & 9pm to Close

**HALF-OFF ALL APPETIZERS
IN THE BAR**

Happy Hour available only in the bar.

ORSO Ales

BREWED BY THE GLACIER BREWHOUSE

10 oz 2.50

**India Pale Ale (IPA) • Amber • Blonde •
Oatmeal Stout • Double IPA**

Wines by the Glass

4.50

CHARDONNAY 09, Cypress, *California*

CABERNET 09, Cypress, *California*

Wines by the Glass

Whites

CHARDONNAY 07 Kenwood <i>Sonoma County</i>	7.50
CHARDONNAY 08 Kali Hart, <i>Monterey County</i>	11.95
WHITE ZINFANDEL, 09 Beringer <i>California</i>	5.95
GEWURTZTRAMINER 06 Pierre Sparr <i>Alsace, France</i>	8.50
CHENIN BLANC 09 Clos de Nouys <i>Vouvray, France</i>	9.95
PINOT GRIS 08 J Vineyards <i>Russian River Valley</i>	9.50
TORRONTES 09 Tilia Salta, <i>Argentina</i>	7.95
PINOT GRIGIO 09 Ruffino, <i>Lumina Venezia</i>	7.50
SAUVIGNON BLANC 09 Cono Sur <i>Valle Central, Chile</i>	7.95
VIOGNIER 08 Mont Pellier <i>California</i>	9.50
RIESLING 08 Schmitt Sohne, <i>Relax Mosel-Saar-Ruwer</i>	7.50
PROSECCO NV Zardetto <i>Italy</i>	6.95

Reds

CABERNET SAUVIGNON 09 Cycles Gladiator <i>Central Coast</i>	6.50
CABERNET SAUVIGNON 08 Kaiken <i>Mendoza, Argentina</i>	7.95
LOT 50 Marietta <i>Geyserville</i>	8.50
CLARET 07 Newton <i>Napa</i>	12.50
MERLOT 06 Souverain <i>Alexander Valley</i>	8.95
MALBEC 07 Montes <i>Colchagua Valley</i>	8.50
PINOT NOIR 08 Mont Pellier <i>California</i>	6.95
PINOT NOIR 08 Argyle <i>Willamette Valley</i>	11.95
ZINFANDEL 08 Temptation, <i>Alexander Valley Sonoma</i>	8.95
SYRAH/GRENACHE 06 Guigal <i>Cotes Du Rhone France</i>	8.95
SYRAH 07 Cline, <i>Sonoma</i>	9.50
CAMPOFIORIN 05 Masi <i>Veneto</i>	8.95
CHIANTI 08 Melini <i>Tuscany</i>	7.95

Dessert

PEDRO XIMENEZ SHERRY 71 Toro Albola <i>Montilla-Moriles</i>	7.50
VIN SANTO 02 Coltibuono <i>Tuscany</i>	10.50
TORCOLATO 05 Maculan <i>Breganze</i>	11.95

Limited Availability Wines

SCAIA CORVINA 09 Tenuta Sant'Antonio, *Italy* 8.95

A Little Indulgence

SYRAH 06 Andrew Will, Annie Camarda *Washington*
Glass / Half 16.50 / 8.25

CABERNET SAUVIGNON 05 Terra Valentine *Napa Valley*
Glass / Half 13.50 / 6.75

Wine Flights

Syrah flight 14.95

ROCKBLOCK SONO 07 Walla Walla Valley, *Oregon* 13.50

PORCUPINE RIDGE 08 Boekenhoutsloof, *South Africa* 7.95

CAMPUGET 1753 07 Southern Rhone Valley, *France* 9.50

Argentinian flight 13.50

VISTALBA 08 Corte C *Mendoza* 8.50

LA POSTA 08 Cocina Blend *Mendoza* 8.95

NIETO SENETINER 07 Don Nicanor *Mendoza* 10.95

Salads and Soups

ORSO Chop Chop

Chopped hearts of romaine, provolone, tomatoes and toscano salami tossed in a balsamic vinaigrette finished with fresh basil and cracked pepper. 6.95

Classic Caesar

Hearts of romaine, Parmesan, creamy housemade dressing, rosemary focaccia crouton. 6.50

Spinach with Apple-Thyme Vinaigrette

Baby spinach, red cabbage with apple-thyme vinaigrette, with goat cheese, orange curacao marinated cranberries and spiced cashews. 6.95

Insalata ORSO

Fresh greens, roasted-garlic dressing, seasonal fresh fruit, feta, sliced Toscana salami and candied pecans. 7.50

ORSO Daily Soup

ORSO soups are made daily from scratch. Cup 4.50 Bowl 5.95

Smoked Salmon & Clam Chowder

Our hearty clam chowder with Trapper’s Creek alder-smoked sockeye salmon. Cup 4.95 Bowl 6.95

Housemade Desserts

Molten Chocolate Cake

A housemade chocolate cake with a warm ganache center. Topped with vanilla ice cream, white chocolate shavings, and ganache. 7.95

Tiramisu ORSO Style

Vanilla sponge cake soaked with espresso and brandy, layered with mascarpone pastry cream, white chocolate and dark chocolate shavings. 6.95

ORSO Dark Chocolate Mousse

Dark chocolate espresso and Amaretto mousse, topped with vanilla cream. 5.95

Chocolate Mascarpone Cheesecake

Rich and dark served with ORSO raspberry melba sauce and a almond florentine cookie. 6.50

ORSO Crème Brulée

Vanilla custard, Grand Marnier soaked currants and golden raisins, risotto, a crisp sugar crust and a candied orange wheel. 5.95

Oatmeal Stout Carrot Cake

Glacier BrewHouse Oatmeal Stout, baby sweet carrots, dried apricots and pistachios layered with mascarpone cream. 6.95

Dessert Cocktails

Nuovo Amore

Godiva liqueur, Chateau Monet, Baileys & cream. 9.95

Espresso Up

Vodka, vanilla, Creme de Cocoa & Espresso. 7.50

Coffee

ESPRESSO **2.95** • CAPPUCINO **3.50**

CAFFÈ LATTE **3.50** • CAFFÈ MOCHA **3.50**

Classic Favorites

We use house-infused spirits in many of our specialty drinks.

THE HONEST MARTINI

Frostbite Alaska Vodka or Tanqueray gin, stuffed olives. 8.50

STILETTO

ORSO twist on the Old Fashioned recipe. Maker’s Mark bourbon, amaretto, muddled fruit, fresh sweet & sour. 8.50

HOT BUTTERED RUM

Our housemade mix containing rich vanilla ice cream, dairy fresh butter, brown sugar, vanilla, cinnamon and nutmeg, served with our house infused spiced rum. 8.50

MANHATTAN

Maker’s Mark, Vya vermouth, housemade drunken cherry. 8.50

MULLED WINE

A classic hot spiced wine. Zinfandel, with cinnamon, clove, orange, lemon and a touch of brandy. 7.95

BLOODY MARY

Frostbite Alaska Vodka infusion, housemade mary mix, pickled asparagus. 7.95

Margaritas

ORSO MARGARITA

Zapopan reposado tequila, triple sec, orange sweet & sour, fresh lime. 7.95

RHUBARB

Zapopan tequila, housemade rhubarb puree, fresh sweet and sour with a splash of Brewhouse Ale. 7.95

JALAPEÑO PEACH

Jalapeño infused Zapopan Reposado tequila, Brewhouse Ale, peach puree, lime and sweet & sour. 7.95

ORANGE-POMEGRANTE

Housemade orange-pomegrante infused tequila, sweet and sour, fresh lime, and BrewHouse Ale. 7.95

Cosmos

NERO ORSO

Blackberry infused Frostbite Alaska Vodka, Chateau Monet, fresh sweet & sour. 8.50

BLOOD ORANGE COSMO

Frostbite Alaska Vodka, blood orange puree, sweet & sour. 8.50

CLASSIC COSMO

Citrus infused Frostbite Alaska Vodka, fresh lime juice and a splash of cranberry 7.95

LEMON DROP

Citrus vodka, Lemoncello, fresh lemons. 7.95

Mojitos

THE CLASSIC

House infused spiced rum, fresh mint, soda. 7.50

MEDITERRANEAN MOJITO

House infused rum, fresh mint and basil, fresh sweet & sour. 7.50

ORSO Ales

ORSO draft ales are brewed by the Glacier BrewHouse

Pint 5.50 • 12 oz 3.95

AMBER

Distinctive flavors from English floor malts. Malty, medium bodied, balanced. Hints of chocolate and caramel.

Alcohol: 5.67% by volume. Starting gravity: 14.25 Plato (1.058 S.G.)

Blonde

Crisp and refreshing, a light straw color. The body is soft with a mild hop aroma and a smooth creamy finish.

Alcohol: 4.76% by volume. Starting gravity: 11.00 Plato (1.044 S.G.)

INDIA PALE ALE (IPA)

Unfiltered. Incredible fruity flavor. Big floral and citrus aromas.

Alcohol: 6.35% by volume. Starting gravity: 15.50 Plato (1.063 S.G.)

OATMEAL STOUT

Full bodied, opaque ale. Complex and lush. Flavors of chocolate, roast and caramel. Nitrogenated for supreme smoothness.

Alcohol: 5.61% by volume. Starting gravity: 16.0 Plato (1.065 S.G.)

SEASONAL SELECTION

Bottled Beers

LINDEMANS, FRAMBOISE LAMBIC *BELGIUM*

Lambic double fermented with raspberries 10.50 / 355ml

TRAPPISTES ROCHEFORT, 8 *BELGIUM*

Deep brown Trappiste ale brewed since 1595 9.2% 9.95 / 330ml

DUCHESS DE BOURGOGNE *BELGIUM*

Flemish sour red ale 6.0% 8.50 / 330ml

TRAQUAIR, HOUSE ALE *SCOTLAND*

Barley wine style, pure-malt ale 7.2% 8.95 / 330ml

WARSTEINER PREMIUM FRESH NON-ALCOHOLIC *GERMANY*

Noble Hallertau hops & two-row German spring barley malt. Pilsener Style 4.95 / 330ml

MILLER GENUINE DRAFT 4.50

MILLER LITE 4.50

HEINEKEN 4.95

Non Alcoholic Cocktails

ORSO SANGRIA

Cranberry, pomegranate and blueberry juices, almond syrup, fresh fruit. 4.50

Mojito

Traditional, white peach, or raspberry 4.50

Italian Sodas

Orange, vanilla, or raspberry 4.50

Appetizers

Alaska King Crab & Risotto Cakes

King Crab, risotto and parmesan cheese, panko breaded, lightly fried, accompanied with cucumber-dill sauce and fresh cabbage and mustard slaw. 14.95

Spicy Calamari •

Harissa dusted calamari, buttermilk battered, tossed with sliced jalapeño, pepperoncini and sweet pepper rings with cilantro aioli dipping sauce. 11.95

Spinach and Artichoke Dip

A creamy blend of Parmesan cheese, roasted red peppers, spinach and artichoke hearts. Baked golden brown and served with fresh bread. 9.95

ORSO Classic Prawn Cocktail

Tender sweet prawns, poached and chilled in a smoked paprika, garlic-herb marinade. Served with peppered Alaska Frostbite Vodka cocktail sauce. 11.95

Crispy Ravioli

Alaska Pasta Company five cheese ravioli with marinara and pesto dipping sauces. 8.95

Marinated Olives

Spanish and Greek olives marinated in harissa, fresh rosemary, garlic, sundried tomatoess. - Served warm. 5.50

Garlic Bread with Marinara

Sliced fresh ciabatta brushed with garlic-Parmesan butter and toasted golden brown. 5.95

Marsala Glazed Tenderloin Tips •

Flash seared tenderloin tips, deglazed with marsala, served over creamy polenta and topped with Feta. 12.95

Caprese

Vine ripened tomato, fresh mozzarella, fresh basil, extra virgin olive oil, natural sea salt and cracked black pepper. 9.95

Light Meals

Fresh Alaskan Cod Fish and Chips •

Fresh Alaskan Cod, Amber Ale battered and Panko crusted, served with fries, lemon and housemade tarter sauce. 12.95

Traditional Antipasto

Thin-sliced prosciutto and Sopressata salami, grilled vegetables, marinated olives, artichoke hearts, and fresh mozzarella. 13.95

ORSO Hand Formed Burger •

A hand formed fresh ground patty, seasoned with rosemary and roasted garlic. Topped with sliced tomatoes, pepper bacon, provolone, sliced red onion, spring greens and garlic mustard aioli, on our housebaked Kaiser roll. 10.95

Grilled Lamb Gyro •

Spiced ground lamb, cucumber, tomato, pepper & red onion slaw with lemon vinaigrette and tzatsiki on grilled pita. 9.95

• Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk to foodborne illnesses