

ORINK Specials

# SMALL BITES

### **CEVICHE TAQUITOS 5** 17

Red Snapper Filet, Chile Sesame Oil, Ponzu Ginger, Serrano Chiles

#### **SPICY TUNA TAQUITOS 5** 21

Chile Lime Aioli, Toasted Sesame Seeds, Caviar

#### **GUACAMOLE** 16

Cilantro Chili Serrano (Classico)

- Korean Toasted Chiles
- Grilled Pineapple Yuzu
- Crispy Pork Belly 5 +4

#### **POPCORN SHRIMP S.SH** 18

Sweet Chile Habanero Aioli, Toasted Sesame Seeds, Yuzu

# BIG PLATES

#### **GRANOLA & BERRIES D.S** 21

Sake Infused Fresh Berries, Homemade Granola Sprinkled with Toasted Pumpkin Seeds Over Greek Yogurt and Melon Side Salad

### FRENCH TOAST D 24

Battered Crispy Country Bread with Mezcal Infused Wild Berries Drizzled with Amaretto Berry Sauce and Cream Anglesa Custard

#### AVOCADO & EGGS D 21

Fresh Avocado on Toasted Whole Grain Bread Topped with Poached Eggs, Cilantro, Spicy Sesame Aioli Manchego Cheese and Arugula

#### **EGGS PURGATORY** <sup>D</sup> 25

Baked Eggs in a Hot Skillet with Tomato Sauce, Cannellini Beans, Smoked Sausage served with Toasted Baguette, Manchego Cheese Truffle Essence Spirits

## **BOTTOMLESS**

90-Minute Unlimited Drinks

Mimosa, Sangria, Micheladas, Bloody Marias, Espresso Martinis — 50

> Mimosa, Sangria, Micheladas, Bloody Marias — 35

# **MIMOSA TOWER**

Five Signature Mimosa Flavors

Lychee, Sour Apple, Wild Berry, Bourbontini and Galaxtini — 50

#### STEAK & EGGS 28

Grilled NY Steak Topped with Chimichurri Hand Pressed Baby Potatoes, Eggs Over Easy, Side Arugula and Shishito Peppers

#### **CHICKEN & WAFFLES** 27

Crispy Fried Chicken with Grilled Pineapple Compote Waffles with a Yuzu Agave Glaze served with Fresh Strawberries

#### **LOBSTER BENEDICT D.SH** 28

Saute Fresh Lobster in a Chipotle Cream Sauce, Toasted Sesame Seed, English Muffin, Poached Eggs, Cheese Sauce, Roasted Potatoes

#### TACO DORADO D 24

Crispy Corn Tacos Stuffed with Chiles Poblanos and Potatoes, Served Over Black Bean Sauce, Sour Cream, Salsa Verde, Queso Fresco and Egg Over Easy

#### **HANGOVER BIRRIA** <sup>D</sup> 25

Short Ribs Birria Braised in Mexican Beer, Toasted Chiles and Spices, Served with Corn Tostadas Topped with Black Bean and Queso Fresco, Cilantro and Fresh White Onions

# SIDES - 8

Chicken or Pork Sausage | Crispy Baby Potatoes | Grilled Asparagus Arugula Salad w Lemon Vinaigrette | Fresh Avocado and Pico | Bacon



(D) Dairy | (N) Nuts | (S) Seeds | (SH) Shellfish

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*