

Orange Hill Restaurant

6410 E. Chapman Ave 6410 East Chapman Ave 92869 · +17149972910 · Updated: Jan 14, 2026

[View online menu](#)



COCKTAILS THAT WILL BLOW YOUR MIND 3

BELLE \$22.00

Every girl dreams of a fairytale romance and finding her prince before the final rose falls. Ketel One Peach & Orange Blossom Vodka, St-Germain, Clarified Lemon Revealed with Essence of Rose and Plumeria

EL MARIACHI \$22.00

South of the Border revenge works up a mighty thirst. Illegal Joven Mezcal Giffard's Triple Sec, Rosemary, Seasonal Fruit Playedf rom LaVentana

PAID VACATION \$22.00

Looking for a tropical escape? Turn on that "Out-Of-Office" and replace the boss with the bartender. Ketel One Vodka, Passion Fruit, Purple Basil, Tarragon, Szechuan Flower

DRAFT BEER 3

Engren Edel, Engren Brewing Company \$9.00

(Pilsner 4.8%)

Goose Island Sophie \$8.00

(Belgium Ale 6.5%)

Lush IPA, Fremont Brewing \$10.00

(IPA 7%)

CANNED & BOTTLE BEER 7

Corona \$8.00

(Pale Lager 4.5%)

Blue Moon \$8.00

(Witbier 5.4%)

Bud Light \$8.00

(Pale Lager 4.2%)

Heineken \$8.00

(Pale Lager 5%)

Samuel Adams \$8.00

(Lager 4.9%)

Just the Haze, Samuel Adams **\$8.00**

(Non-Alcoholic IPA)

Coronado Seasonal **\$8.00**

(Hazy IPA 6.8%)

LOUIS XIII ³

One Ounce **\$175.00**

One and a Half Ounces **\$225.00**

Two Ounces **\$275.00**

HOT & NEW SPECIALTY COCKTAILS ⁸

LIQUID PICNIC **\$17.00**

Bulleit Rye, Drillaud Blueberry, Champ Vine Shrub, Rosemary Shrub, Lemon Juice, Egg White, Streusel

IF YOU LIKE UBE COLADAS **\$16.00**

Crown Royal, Crème de Peche, Coconut Milk, Lemon Juice, Pineapple Juice, Ube

RUM AWAY WITH ME **\$16.00**

Soul Cachaça, Passion Fruit, Luxardo Maraschino, Coconut, Lime Juice, Mint

FOR GOODNESS SAKE **\$16.00**

Grey Goose, Sake, Apricot Liqueur, Almond, Lemon Juice, Orange Bitters

SHISO VAIN **\$18.00**

Shiso Infused Don Julio Tequila, Cointreau, Lime Juice, Organic Agave Nectar, Grand Marnier Foam, Hawaiian Red Salt

GIN MEMBERSHIP **\$16.00**

Bombay Sapphire Gin, Fever Tree Tonic, Juniper Berries, Dehydrated Citrus, Mint, Sage, Rosemary, Prosecco

ART BASIL **\$17.00**

Hendrick's Flora Adora Gin, Fresh Lemon Juice, Basil, The London Essence Tonic

THE FINEST HOUR **\$17.00**

Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a Smoke-Filled Glass

TRIED & TRUE SPECIALTY COCKTAILS ³

STRAWBERRY DREAMIN' **\$16.00**

Belvedere Vodka, Ginger Beer, Strawberry Purée, Lime Juice, Grilled Strawberry

SUGAR LIPS **\$16.00**

Grey Goose Vodka, Cointreau, PAMA Liqueur, Citrus, Baby's Breath

ONE IN A MELON **\$16.00**

Don Julio Blanco Tequila, Lime, Watermelon, a pinch of Pink Himalayan Salt, Mint, Dehydrated Lime

HOLD THE ALCOHOL ²

FRECKLES

\$9.00

Lemonade with Candied Strawberries and Mint Aroma

TANGERINE SHERBERT

\$9.00

Tangerine Juice with Milk and Vanilla Flavor

SPARKLING ⁴

Benvolio, Prosecco, Friuli, Italy

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Saracco, Moscato d'Asti, Piemonte, Italy

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Domain Chandon, Brut, CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Domain Chandon, Rosé Brut, CA

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

CHAMPAGNE ⁶

Veuve Clicquot "Yellow Label", Brut

\$132.00

Moët & Chandon, Imperial, Brut, France

AVAILABLE OPTIONS

Glass: \$25.00

Bottle: \$118.00

Moët & Chandon, Rosé Imperial, France

AVAILABLE OPTIONS

Glass: \$27.00

Bottle: \$133.00

Laurent Perrier, Brut Rosé, France

\$200.00

Ruinart Rosé, France NV

\$220.00

Dom Pérignon, Brut, France

\$400.00

SAUVIGNON BLANC ⁴

Cloudy Bay, Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$74.00

Whitehaven, Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Emmolo By Caymus, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$66.00

Jayson by Pahlmeyer, Napa Valley, CA

\$120.00

"To Kalon Vineyard Reserve," Napa Valley

CHARDONNAY 16

Chateau Souverain, California 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Sonoma Cutrer, "Russian River Ranches," Sonoma, CA 2020

\$58.00

Cambria Katherine's Vineyard, Santa Maria Valley, CA 2022

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$62.00

Toad Hollow Chardonnay, CA 2020

\$58.00

Mer Soleil Reserve, Santa Lucia Highlands 2020

\$64.00

Freemark Abbey, Napa Valley, CA 2020

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

Stag's Leap Wine Cellars, "Karia," Napa Valley, CA 2020

\$90.00

Hartford Court, Russian River Valley, CA 2020

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$66.00

William Fèvre, "Champs Royaux" Chablis, France 2020

\$89.00

Louis Latour, Pouilly-Fuissé, Mâconnais, France 2020

\$90.00

Flowers Vineyards & Winery, Sonoma Coast, CA 2020

\$95.00

Jordan, Russian River Valley, Sonoma County, CA 2020

\$105.00

Cakebread Cellars, Napa Valley, CA 2020

\$115.00

Shafer Red Shoulder Ranch, Napa Valley 2020

\$135.00

Jayson by Pahlmeyer, Napa Valley, CA 2020

\$135.00

Chateau Montelena, Napa Valley, CA 2020

\$135.00

INTERESTING WHITES 8

Pinot Grigio, Benvolio Friuli, Italy 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Albariño, Martin Codax Rias Baixas, Spain 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Riesling, Pacific Rim, Columbia Valley, WA, 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Pinot Gris, J Vineyards, CA 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

White Blend, Tenshen, Central Coast 2022

\$68.00

Riesling, Essence Prum, Mosel, Germany 2020

\$68.00

White Blend, Conundrum By Caymus, CA 2022

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Gewurztraminer, Domaine Zind-Humbrecht, Alsace 2020

\$70.00

ROSÉ ³

The Beach by Whispering Angel, Provence, France 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Daou, Paso Robles, CA 2020

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$66.00

Chateau d'Esclans, "Rock Angel" Provence, France

\$75.00

PINOT NOIR ⁹

Carmel Road, Monterey County, CA 2020

\$58.00

Juggernaut, Russian River, Sonoma, CA 2020

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$62.00

Thibault Liger-Belair, Bourgogne, France 2016

\$64.00

Siduri, Willamette Valley, Oregon 2020

AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$86.00

Belle Glos, Las Alturas, Monterey, CA 2020	\$90.00
Unshackled By Prisoner, CA 2021	\$62.00
Enroute, Sonoma County, CA 2020	\$95.00
Joseph Drouhin, Côte de Beaune, France 2020	\$120.00
Jayson by Pahlmeyer, Sonoma Coast, CA 2020	\$125.00

CABERNET SAUVIGNON 15

Chateau Souverain, CA 2020	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$58.00
Justin Cabernet, Paso Robles 2020	AVAILABLE OPTIONS Glass: \$17.00 Bottle: \$66.00
Jackson Estate, Alexander Valley, Sonoma, CA 2020	\$68.00
1865, Maipo Valley, Chile 2020	\$68.00
Kith & Kin by Round Pond, Napa Valley, CA 2021	AVAILABLE OPTIONS Glass: \$22.00 Bottle: \$86.00
Sanctuary Vineyards, Napa Valley, CA 2020	\$110.00
Molly Dooker Maitre D, South Australia 2020	\$70.00
Austin Hope, Paso Robles, CA 2021	\$100.00
Lion Tamer, Napa Valley, CA 2019	AVAILABLE OPTIONS Glass: \$26.00 Bottle: \$102.00
Freemark Abbey, Napa Valley, CA 2020	\$130.00
Justin Isocoles, Paso Robles, CA 2020	\$135.00
Chateau Montelena, Napa Valley, CA 2020	\$170.00
Silver Oak Cellars, Alexander Valley, Sonoma, CA 2019	\$175.00
Caymus Winery, Napa Valley, CA 2021	\$235.00
58 Darioush, Signature Series, Napa Valley, CA 2019	\$295.00

MERLOT 4

Muphy-Goode, CA 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Kendall Jackson Vintner's Reserve, Sonoma, CA 2020

\$64.00

Emmolo By Caymus, Napa Valley, CA 2020

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$66.00

Freemark Abbey, Napa Valley, CA 2020

\$90.00

INTERESTING REDS 19

Malbec, Catena Vista Flores, Mendoza 2018 Malbec, Catena Vista Flores, Mendoza, Argentina 2020

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Penfolds Max's Red Blend, South Australia 2020

\$62.00

Castello Di Bossi, Chianti Classico, Tuscany, Italy 2019

\$64.00

Tempranillo, Marques de Caceres, Rioja, Spain 2020

\$64.00

Tempranillo, Viña Alberdi Reserva, Rioja, Spain 2019

\$70.00

Red Blend, Red Schooner Transit By Caymus, CA NV

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Pessimist by Daou Red Blend, Paso Robles 2020

\$70.00

Machete By Orin Swift, Red Blend, Napa Valley, CA 2020

\$125.00

Red Blend, Caymus-Suisun "The Walking Fool," Suisun 2020

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Malbec, Red Schooner By Caymus, CA NV

\$75.00

Ridge, Zinfandel, East Bench, CA 2020

\$92.00

Optik, Syrah, Santa Maria Valley, CA 2019

\$108.00

Stag's Leap, Hands of Times, Red Blend, Napa, CA 2019

\$80.00

Abstract By Orin Swift, Red Blend, Sonoma, CA 2020

AVAILABLE OPTIONS

Glass: \$21.00

Bottle: \$82.00

Vega Sicilia "Pintia" Toro, Spain 2017

\$265.00

Château Lassegue, Saint Émilion Grand Cru 2019

\$135.00

Tenuta San Guido, Sassicaia DOC, Bolgheri, Italy 2018	\$500.00
Papillon by Orin Swift, Bordeaux Blend, Napa,CA 2020	\$164.00
Opus One, Oakville, Napa Valley, CA 2019	\$700.00

DESSERT WINES ²

Osborne, Fino Sherry, Spain NV	\$14.00
Quinta do Noval 10 year Tawny, Portugal NV	\$15.00

BOTTOMLESS MIMOSAS ⁴

Pineapple Jalapeno	\$30.00
Lavender Activated Charcoal Lemonade	\$30.00
Fresh Cucumber And Mint	\$30.00
Dragon Fruit & Watermelon	\$30.00

STARTERS ⁷

CAVIAR FRITES **\$23.00**

Caviar, Vodka Crème Fraîche, Crispy Yukon Gold Fries, Ranch

CRISPY BRUSSELS SPROUTS **\$18.00**

Thai Chili Glaze, Young Coconut, Basil, Mint

CRAB CAKE **\$23.00**

Lump Crab and Shrimp, Brussel Sprout Sweet Potato Slaw with Warm Bacon Vinaigrette, Roasted Garlic & Mustard Aioli

ROASTED TRICOLOR CAULIFLOWER **\$17.00**

Hazelnut Vinaigrette, Currants, Fresno Chili

SPINACH DIP **\$18.00**

Mozzarella, Parmesan, Roasted Artichoke, Warm Pita

CALAMARI **\$22.00**

Tempura Peppers and Onions, Citrus Buffalo Aioli

COCONUT SHRIMP **\$21.00**

Coconut Crusted, Orange-Ginger Marmalade

RAW BAR ⁴

CHILLED OYSTERS **\$24.00**

Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette

SHRIMP COCKTAIL

\$19.00

Citrus Poached, Ancho Chili Cocktail Sauce, Lemon

SALMON TARTARE

\$19.00

Miso Soy Sauce, Citrus Edamame Smash, Pickled Fresno Peppers, Toasted Rice Paper

SEAFOOD TOWER

AVAILABLE OPTIONS

East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Whole Maine Lobster, Jonah Crab Claws, Peruvian Scallop, White Soy, Salmon Poke, Wakame

petite serves 2: \$98.00

Imperial serves 4:

\$185.00

CHARCUTERIE ⁹

BLACK LABEL CAMBOZOLA

Brie-style Pasteurized Cow's Milk Blue Cheese, Germany

MOLITERNO AL TARTUFO

Aged Pecorino Cheese, Filled with Black Truffles, Italy

FROMAGER D'AFFINOIS

Luscious, Pasteurized Cow's Milk, and Double-Crème, France

MIDNIGHT MOON

Hard and Nutty Goat's Milk Cheese, Holland

RULO "CRÈME BRULÉE"

Goat's Milk with Creme Brulee Notes, Spain

SALAME NAPOLI - PICCANTE

Roughly Ground, Lightly Spiced Pork

COPPA SENESA

Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg

VENTRICINA SALAME

Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel

PROSCIUTTO DE PARMA

18-month Aged Ham

"BRUNCHY" TYPE OF THINGS ⁹

FRENCH TOAST

\$24.00

Fluffy, Thick-Cut Brioche, Cognac Roasted Golden Apples, Nutella, Cinnamon-Spiced Maple Syrup

HANGOVER HASH

\$25.00

Braised Prime Rib, Roasted Potatoes, Poached Egg, Signature Hollandaise

FRIED CHICKEN AND WAFFLE

\$26.00

Crispy Chicken, Honey Roasted Sriracha Glaze, Belgian Waffle, Smoked Maple Syrup

'BRUNCHY SMASH BURGER'

\$23.00

Double Patty, Tabasco Aioli, Fried Egg, Applewood Smoked Bacon, Crispy Fries

THREE EGG OMELETS

Served with Roasted Potatoes OH "Denver" Applewood Smoked Bacon or Chicken Apple Sausage, Cheddar, Green Pepper, Onions 19
Florentine Spinach, Tomato, Onions, Swiss 18

FRUITY PEBBLES PANCAKES

\$19.00

Blueberry Buttercream, Vanilla Bourbon Maple Syrup

GRILLED CHICKEN SANDWICH

\$20.00

Garlic Aioli, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Crispy Fries

ICELANDIC SALMON BLT SANDWICH

\$26.00

Caper-Lime Remoulade, Applewood Smoked Bacon, Lettuce, Tomato, Brioche Bun, Crispy Fries

24-HOUR HERB ROASTED PRIME RIB 8oz

\$43.00

50/50 Mashed, Seasonal Vegetables, Au Jus, Horseradish

BRUNCH PLATTER FOR TWO ¹

BRUNCH PLATTER FOR TWO

AVAILABLE OPTIONS

Classic Eggs Benedict, Herb Roasted Prime Rib, 1/2 Pound of Alaskan Crab Legs, Belgian Waffle,
Applewood Smoked Bacon, Chicken Apple Sausage, Roasted Potatoes

\$85.00

HERB ROASTED PRIME RIB 8oz:

\$18.00

1/2 LB ALASKAN CRAB LEGS: \$18.00

LOBSTER TAIL 8oz: \$40.00

SIGNATURE "BENNYS" ⁶

Crab Cake Benedict

\$29.00

Lump Crab, Hollandaise, Broccolini

Smoked Salmon Benedict

\$26.00

Norwegian Salmon, Fresh Dill, Salmon Roe

Classic Eggs Benedict

\$23.00

Griddled Canadian Bacon

FILET MIGNON BENEDICT

\$46.00

8oz Chimichurri

WAGYU ZABUTON BENEDICT

\$38.00

8oz Chimichurri

PURE BLACK AUSTRALIAN RIBEYE BENEDICT

\$52.00

14oz Chimichurri

GREENS ³

Classic Caesar Salad	\$16.00
Shaved Parmesan, Garlic Bread Crumbs, Crisp Capers	
Smoked Tomato Salad	\$16.00
Organic Greens, Heirloom Tomatoes, Toasted Quinoa, Goat Cheese, Cucumbers, Pickled Shallots, Smoked Tomato Vinaigrette	
The Wedge	\$17.00
Iceberg, Ranch, Point Reyes Bay Blue Cheese, Cherry Tomato, Bacon Lardon	

SIDES 7

ROASTED POTATOES	\$6.00
CHICKEN APPLE SAUSAGE	\$7.00
APPLEWOOD SMOKED BACON	\$7.00
SEASONAL FRUIT	\$6.00
BELGIAN WAFFLE	\$9.00
Orange Cinnamon Waffle and Whipped Maple Butter	
BUTTERMILK PANCAKES	\$9.00
Whipped Honey Butter and Maple Syrup	
RUSTIC COUNTRY TOAST	\$6.00

SPECIALTIES 13

Wild Mushroom Pappardelle Pasta	\$38.00
Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	
Zinfandel Braised Short Rib	\$39.00
Truffle Whipped Potato, Béarnaise, Ranch Scented Onion Rings	
Crispy Whole Snapper	\$44.00
Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing	
Roasted Half Chicken	\$36.00
Blackened Organic Chicken, Sweet Potato Purée, Honey Roasted Root Vegetables	
SQUID INK BUCATINI	\$40.00
Lobster and Shrimp, Spicy Tomato Sauce, Nduja Sausage Breadcrumb	
Icelandic Salmon	\$42.00
Garlic Caper Butter Sauce, 50/50 Mashed, Grilled Broccolini	
Miso-Marinated Chilean Sea Bass	\$48.00
Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce	
Double Patty Smashburger	\$23.00
Lettuce, Tomato, Caramelized Onions, Cheddar Cheese, Secret Sauce, Brioche Bun, Garlic Fries	

24-Hour Herb Roasted Prime Rib 12oz **\$43.00**

50/50 Mashed, Grilled Broccolini, Au Jus, Horseradish (Limited Availability)

Broccolini & Crispy Tofu **\$33.00**

Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper

Whole Broiled Lobster **\$65.00**

50/50 Mashed, Grilled Citrus Broccolini

Honey Roasted Root Vegetables **\$28.00**

Grilled Broccolini, Sweet Potato Puree, Almondine, Preserved Lemon

New Zealand Lamb Rack **\$39.00**

Triple Bean Ragout, Preserved Lemon Gremolata, Frises Salad

BUTCHER CUTS 6

PURE BLACK AUSTRALIAN RIBEYE 14oz **\$48.00**

WAGYU ZABUTON 8oz **\$38.00**

FILET MIGNON 8oz **\$46.00**

PRIME HANGER STEAK 8oz **\$38.00**

CAPE GRIM NEW YORK STRIP 12oz **\$49.00**

BONE-IN RIBEYE 18oz **\$60.00**

LARGE FORMAT 2

Tomahawk 48oz **\$148.00**

Omaha Black Angus, Premium Hand-Selected

The Steak Progressive **\$130.00**

Four Cuts of Premium Steak plated with Himalayan Pink Salt, Roasted Garlic Confit, Red Wine Shallot, Crushed Pink Peppercorn PURE
BLACK AUSTRALIAN RIBEYE 7oz FILET MIGNON 8oz WAGYU ZABUTON 4oz PRIME HANGER STEAK 8oz

STEAK ENHANCEMENTS 6

Truffle Butter **\$7.00**

Grilled Shrimp **\$16.00**

Atlantic Lobster Tail **\$40.00**

Bordelaise **\$4.00**

Bearnaise **\$4.00**

Au Poivre **\$4.00**

WELL DRINKS & DOMESTIC BEERS 1

Beer	\$5.00
Budweiser, Bud Light and Michelob Ultra	

CRAFT BEERS, WINE AND COCKTAILS 3

Beer	\$5.00
Stella Artois, Stone Delicious IPA	

Wine	\$5.00
Chateau Souverain Chardonnay and Cabernet Sauvignon, Matua Savignon Blanc, Juggernaut Pinot Noir	

Cocktails	\$7.00
Sugar Lips, Love Child, Southern Ritual, Wilde Sunset	

SELECT PREMIUM WINES BY THE GLASS 4

ROSE	\$9.00
The Beach by Whispering Angel	

CHARDONNAY	\$9.00
Stag's Leap "Karia"	

SAUVIGNON BLANC	\$9.00
Cakebread Cellars	

CABERNET SAUVIGNON	\$9.00
Justin Vineyards	

HALF OFF FOOD ITEMS 6

Calamari	\$11.00
Tempura Peppers and Onions, Citrus Buffalo Aioli	

Crab Cake	\$11.50
Lump Crab & Shrimp, Brussel Sprout Sweet Potato Slaw with Warm Bacon Vinaigrette, Roasted Garlic & Mustard Aioli	

Spinach Dip	\$9.00
Mozzarella, Parmesan, Roasted Artichoke, Warm Pita	

Roasted Brussels Sprouts	\$9.00
Thai Chili Glaze, Young Coconut, Basil, Mint	

Chilled Oysters	\$12.00
Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette	

Garlic Fries	\$5.50
Parmesan, Rosemary, Parsley	