WINE
By The Glass

WHITE

LE MONDE *PINOT GRIGIO* friuli	$21
LAROCHE CHABLIS *'ST. MARTIN'* burgundy	$27
RIDGE GRENACHE BLANC paso robles	$27

ROSÉ

RUMOR ROSÉ côtes de provence	$19

RED

ROUTESTOCK CABERNET SAUVIGNON napa valley	$21
CASTELLO DI VOLPAIA CHIANTI CLASSICO tuscany	$23
BODEGA CHACRA 'BARDA' PINOT NOIR patagonia	$25
DOMAINE FAIVELEY GEVREY CHAMBERTIN V.V. burgundy	$55

SPARKLING

MAS LA MOLA 'L'ATZAR' CAVA penedes	$15
VEUVE CLICQUOT ROSE champagne	$35

CORAVIN

IDDA BY GAJA *ETNA BIANCA* sicily, 2023	$35
CHATEAU MUSAR *BORDEAUX BLEND* bekaa valley, 2001	$125

BEER

GOLDSTAR DARK LAGER israel	$10
WESTKILL 'BROOKIE' LAGER hudson valley, ny	$10
GRIMM WAVETABLE IPA brooklyn, ny	$10
BERO KINGSTON GOLD PILS non-alcoholic	$10

Our mixology follows the spirit of Or'esh and reflects our core principles of purity, intention, and deep respect for ingredients.

OR'ESH COCKTAILS



GRILLED OLIVE DIRTY MARTINI
vodka, grilled olive brine, bianco vermouth, olive oil wash
$23



PRESERVED LEMON VESPER
vodka, gin, cocchi americano, vermouth, preserved lemon
$21



DILL & CUCUMBER SPRITZ
lillet, fino sherry, verjus, cucumber, dill, carbonation
$19



ZA'TAR HIGHBALL
mezcal, za'atar leaf, sesame, green apple, maple verjus
$21



CHARRED PEPPER MARGARITA
tequila, sotol, charred hot and bell pepper
$23



BLOOD ORANGE WHISKEY SOUR
bourbon, amaro, lemon, blood orange
$20



CARROT & YOGURT SOUR
pisco, cachaca, genever, lemon, carrot, yogurt
$20



FRUIT CAKE NEGRONI
tequila reposado, vermouth di torino, campari
spiced fruit, toasted crust
$19



TAHINI ESPRESSO MARTINI
vodka, mr. black, espresso, sesame, salted vanilla
$22

NON-ALCOHOLIC

CHARRED PEPPER MARGARITA $16
almave agave blanco, verjus, charred hot and bell pepper

DILL CUCUMBER SPRITZ $16
everleaf "marine", verjus, cucumber, dill, carbonation