

ORBIT ROOM COFFEE MENU

BEVERAGES

- BREWED COFFEE **\$2.25**
- COLD BREW **\$3.00**
- ESPRESSO **\$2.50**
- MACCHIATO **\$2.75**
- CAPPUCINO **\$3.50**
- CAFE LATTE **\$3.75**
- CAFE MOCHA **\$4.00**
- HOT CHOCOLATE **\$3.75**
- AMERICANO **\$2.75**
- CHAI LATTE **\$3.75**
- ICE TEA **\$2.50**
- POMEGRANITE TEA **\$3.00**

ADD SOY, ALMOND MILK **₺50**

- YOGURT PARFAIT **\$5.00**
- PASTRIES **\$2.75**
- COOKIES **\$2.00**

FOOD

- BAGEL **\$3.00**
 - PLAIN
 - EVERYTHING
 - CHEESE
 - ONION
- LOX BAGEL **\$7.00**
 - SMOKED CURED SALMON, CREAM CHEESE, RED ONION, DILL
- ORBIT ROOM SANDO **\$7.00**
 - CROISSANT, SCRAMBLED EGGS, BACON, SAUSAGE, PEPPER JACK CHEESE, SPICY MAYO
- BREAKFAST SANDO **\$5.00**
 - EGG ON TOAST
 - WHEAT
 - SOURDOUGH
 - RYE

₺50 ADD ON;

TOMATO, SPINACH, DIJON MUSTARD, CREAM CHEESE, CHEDDAR CHEESE, PEPPER JACK, SWISS, HAVARTI, JALPENOS,

\$1.00 ADD ON:

BACO, SAUSAGE, HAM, AVACADO



SALADS

- 8 **House Salad**
Mixed greens, feta cheese, sliced pears, candied walnuts and house Balsamic dressing
- 8 **Garden Salad**
Mixed greens, halved grape tomatoes, goat cheese, roasted pumpkin seeds and house Italian dressing
- 8 **Caesar Salad**
Romaine lettuce, Parmesan cheese, house croutons, anchovies and house Caesar dressing

SANDWICHES

- 11 **Adam Bomb**
Thinly sliced roast beef and pastrami heated with bacon, pickled jalapenos, pepper jack cheese, and Orbit Sauce. Served on a French roll with sweet peppers
- 11 **Pastrami Rueben**
We opted for Corned Beef's older brother for a twist on the classic. Served hot on Rye, with Dijon aioli, sauerkraut, and melted provolone
- 11 **Dagwood**
A double decker with salami, smoked ham, roast beef, peppered turkey & Bacon. Tomato, tossed mixed greens, Swiss cheese, Havarti cheese, pickles and Olives Severed on Whole wheat

FINER FARE

- 12 **Cheese Plate**
Four cheeses with crackers
- 17 **Charcuterie Plate**
Local Pastrami, Cured Ham & White Rock Salami, with seasonal cheese, olives, Dijon mustard, stone ground mustard and Tobassco pearls

DESSERTS

- 8 **Brownie Sunday**
Warmed chocolate brownie topped with vanilla ice cream, house made bourbon whip cream, chocolate sauce, and topped with a brandied cherry
- 4 **Root Beer Float**
Pint glass of Barq's Root Beer and a huge scoop of vanilla ice cream
add any shot of well liquor \$6



TOTS

- 6 **Tots Francisco**
Tots tossed with fresh garlic
- 6 **Tots Italiano**
Fresh Grated Parmesan and Diced Tomatoes
- 8 **Buffalo Tots**
Buffalo Sauce and Celery
- 8 **Totchos**
Nacho Style with house made Tomatillo salsa, cheddar and mozzarella cheese, house pickled jalapeños and serranos , sour cream
Add pulled pork for \$2
- 8 **Totta Masala**
Indian Style in red curry sauce with diced tomatoes and grated cauliflower

PIZZAS


Add anchovies to any pizza for \$2

- 18 **Pepperoni**
Pepperoni, and basil chiffonade
- 18 **Margherita**
Fresh roma tomatoes, basil chiffonade
- 18 **Mushroom**
Sautéed baby portobellos, Roasted Bell Peppers, Gruyere Cheese
- 18 **Pork**
Hickory Smoked Pork, Carmalized Onions, BBQ Sauce
- 18 **Beets**
Roasted Beets, Feta Cheese, Spinach, Balsamic Drizzle
- 18 **Hawaiian**
Canadian Bacon, fresh pineapple, pickled jalapenos
- 18 **Sausage**
Italian sausage, sautéed mushrooms, basil choffonade
- 20 **Meaty**
Italian Sausage, Pepperoni, Canadian Bacon
- 20 **Breakfast Pizza**
Served with our sauce and cheese blend. Topped with bacon, sausage, tater tots & over easy eggs (served only Sat & Sun 12-4)











ORBIT ROOM



COCKTAILS



10

Shut the Front Door *
Vodka or Gin or Pisco or Bourbon or
Rye or Rum or Tequila
Lime, Ginger beer
Hibiscus or Hellfire

12

Debonairre
Vodka or Gin or Pisco
Grapefruit, Agave, House made Curaçao
Pastis spritz

11

Tart Nouveau (not Deco) *
Vodka or Gin or Pisco
Blackberry cardamom peppercorn shrub
Lemon, Soda
Blackberries

12

Mestizo
Mezcal & Tequila
Cherry Heering
Sweet Vermouth, OJ
Mezcal spritz

11

Pelirroja *
Tequila
Agua fresca, Ancho Reyes
Soda, house molé bitters
salt & chili flake rim

10

Bourbon in Bed
Bacon washed Bourbon
Maple syrup, barrel aged bitters
Orange peel

12

Kansas Manhattan
Un-aged Dickel white whiskey
Sweet vermouth, Dry vermouth
Ginger Liquor, Dickel 8 year
Orange peel

11

Ask Me Again . . . *
Rye or Bourbon
Hibiscus, Lemon, Basil simple syrup
Basil leaf

12

Red Beard *
Light rum & Gold rum & Dark rum
Agave Lime Orange juice
House Tiki Bitters

* Available as a pitcher for \$55



ORBIT ROOM



BEER & WINE



6

Scrimshaw Pilsner *%4.4 16oz*
North Coast Brewing Co., Fort Bragg, CA

6

Manny's Pale Ale *%5.4 16oz*
Georgetown Brewing Co., Seattle, WA

6

Fortunate Islands Wheat *%5 16oz*
Modern Times Beer Co., San Diego, CA

4

Kalifornia Kölsch *%4.8 10oz*
Magnolia Brewery, San Francisco, CA

6

Fresh Squeezed IPA *%6.4 16oz*
Deschutes Brewery, Bend, OR

7

Simtra Triple IPA *%11.25 10oz*
Knee Deep Brewing Co., Auburn, CA

6

Oatmeal Stout *%4.5 10oz*
Founders Brewing Co., Grand Rapids, MI

7

Saison Dolores *%6.8 10oz*
Almanac Beer Co., San Francisco, CA

AQ

Rotating Handle

3

Miller High Life *%4.6 12oz*
Miller Brewing Co., Milwaukee, WI

4

Corona Extra *%4.6 12oz*
Grupo Modelo, Mexico City, Mexico

7

Mighty Dry Hard Cider *%6.9 16oz*
Golden State Cider Sebastopol, CA

11

2014 Au Bon Climat Chardonnay
Santa Barbara, CA

10

2013 Epiphany Grenache Blanc
Santa Barbara, CA

8

2014 Chateau de Campuget Rose
Campuget, FR

11

2012 Joseph Drouhin Laforet Pinot Noir
Burgundy, FR

10

2013 Peachy Canyon Westside Zinfandel
Paso Robles, CA

11

NV La Marca Prosecco
Veneto, IT

8

House Red or White