

## TAP HANDLES

4 Sons Vacation Pineapple IPA	10
Golden Road Point the Way	10
Stone Tropic Thunder Lager	10
Rotating Seasonal (ask your server for details)	

## OFFSHORE BITES

<b>Charcuterie and Cheese Board</b> Specially selected artisanal meats and California cheeses   honeycomb fig cake   Olive oil crostini   fig cake	26
<b>Rocio's Cheese Burger Sliders</b> Beef patty   cheddar cheese   bacon aioli   onion rings	16
<b>OS9 Flatbread</b> Brussels sprouts   bacon   mozzarella red onion   goat cheese   balsamic glaze	16
<b>Merguez Flatbread</b> Arugula pesto   Merguez sausage goat cheese   pickled red onion	16
<b>Jumbo Shrimp Cocktail</b> Cocktail sauce   lemon	17
<b>Shrimp Ceviche</b> Lime juice   onions   jalapeno   tortillas micro cilantro	16
<b>Braised Short Rib Poutine</b> Fries   house made gravy   cheese curds	17
<b>Al Pastor Fries</b> Queso fresco   sour cream	17
<b>Ahi Tuna Tostada</b> Fried tostada   crispy garlic   cucumbers sriracha mayo	17

## OFFSHORE DESSERTS

Churros and chocolate	10
Dulce de Leche cheesecake with raspberry sauce	13
Coppa Catalana Crème Brûlée	13

Menu by Chef Rocio Rangel and Executive Chef Fermin Arias

## OUR WHITES

	Glass / Bottle
Hogwash   Rosé   Napa Valley	16 / 58
Santa Margarita   Pinot Grigio   Italy	18 / 66
Jordan   Chardonnay   Napa Valley	20 / 74
Craggy Range   Sauvignon Blanc   Marlborough	20 / 74
Rombauer   Chardonnay   Napa Valley	22 / 78

## OUR REDS

A to Z   Pinot Noir   Sonoma Coast	17 / 58
Anaia   Malbec   Argentina	15 / 49
Austin Hope   Cabernet   Paso Robles	18 / 67
Justin   Cabernet   Paso Robles	17 / 60
The Prisoner   Red Blend   Napa Valley	NA/102

## WATERFRONT SPECIALS

Domaine De Broglie   Pinot Noir   Dundee Hills, OR	18 / 67
Archimedes   Cabernet   Alexander Valley '16	NA/159

## SPARKLING

Anna Cordoniu   Brut   Spain	14 / 46
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Ruffino   Prosecco   Italy	16 / 58
Veuve Clicquot   Brut   France	34 /122

## SIGNATURES

<b>OS9 Old Fashioned</b> Buffalo Trace   maple syrup   orange bitters	20
<b>Devil went down to Mexico</b> Nosotros Blanco Tequila   Nosotros Mezcal chambord   lime   agave   tajín rim	18
<b>Metamorphosis</b> Butterfly pea flower infused Titos Vodka fresh blueberries   lemon   agave	18
<b>The 9 Tai</b> Bacardi Silver   pineapple   orange juice raspberry   orgeat   dark rum	18
<b>The Skinny</b> Ketel One Peach & Orange Blossom   honey lemon   elderflower   sparkling rosé	18
<b>The Rooftop Refresher</b> Titos   Pama   fresh raspberries   lemonade	18
<b>Cat 5 Sangria</b> Red blend   Ketel One Peach Botanicals elderflower   seasonal fruits	21

