

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

Meat and Cheese board	26
Selection of Three Artisan Meat and cheese Pickled vegetables dried fruit	

Rocio's Cheese Burger Sliders	15
Beef patty Cheddar cheese tomatoes bacon Aioli onion rings	

Flatbread	16
Brussels sprouts bacon mozzarella red onion goat cheese balsamic glaze	

Flatbread	16
Arugula pesto Merguez sausage goat cheese pickled red onion	

Jumbo Shrimp Cocktail	17
Cucumber jalapeno red onion Bloody Mary sauce	

Salmon and shrimp Ceviche	16
Lime juice onions jalapeno tortillas micro cilantro	

Braised Short Rib Fries Poutine	17
House made gravy cheese curds	

Al Pastor Fries	17
Queso fresco sour cream	

Street Corn Elote	12
Queso Fresco Chili aioli	

Ahi Tuna Tostada	17
Fried tostada crispy garlic cucumbers sriracha mayo	

OFFSHORE DESSERTS

Coppa crème brulee	13
Pumpkin cheesecake	11
Mixed berry cake	12

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	/102

WATERFRONT SPECIALS

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

SPARKLING

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

SIGNATURES

OS9 Old Fashioned	20
Buffalo Trace Maple syrup orange bitters amaro Montenegro	

Devil went down to Mexico	18
Casamigos Blanco Tequila Casamigos Mezcal fruit rouges lime agave tajín rim	

Metamorphosis	18
Butterfly pea flower infused Titos Vodka fresh blueberries lemon agave	

One Love	18
Jameson Black Barrel Montenegro fresh lime orgeat	

The 9 Tai	18
Bacardi Silver pineapple orange juice raspberry orgeat dark rum	

The Skinny	18
Ketel One Peach & Orange Blossom honey lemon elderflower sparkling rosé	

The Rooftop Refresher	18
Titos Pama fresh raspberries lemonade	

Cat 5 Sangria	21
Red blend Grey Goose Melon elderflower seasonal fruits	

menu by Chef Rocio Rangel and Executive chef Fermin Arias

