




**Hummus Dip**  **\$17**  
Crispy garden vegetables | olives  
feta cheese


**Chicken Potstickers** **\$18**  
Chili ponzu | scallions | crispy shallots

**Tuna Poke Salad** **\$24**  
Mixed greens | crispy wonton | wakame  
edamame cucumber | avocado  
sweet soy | spicy aioli | furikake  
cilantro | tobiko


**Southwestern  
Vegetable Flatbread**  **\$24**  
Black bean puree | roasted corn  
cherry tomatoes | blend of cheeses


**Crispy Curry Seasoned  
Chicken Lollipops (5)**  **\$26**  
Mint yogurt | tamarin date sauce

**Cheese, Charcuterie, Pretzel**  **\$27**  
Cured meats | domestic cheeses  
cherry jam | almonds


**Oysters on the Half Shell**  **\$27**  
Five oysters | apple mignonette  
lemon wedge

**Blackened Shrimp Cocktail**  **\$27**  
Tomato Orange Marmalade | Taro Chips

**Honey Chipotle Chicken  
Flatbread**  **\$27**  
Grilled honey chipotle marinated  
chicken breast | bechamel sauce  
mozzarella cheese | cilantro  
Fresno chili | chimichurri sauce

**OS9 Dry Aged Beef Sliders**  **\$28**  
Truffle aioli | crispy asparagus  
brioche bun



**Chili Crunch Hanger Steak** **\$29**  
Coconut yam purée | crispy shallots  
grilled focaccia bread

**Lemon Butter Lobster Taco**  **\$32**  
Corn tortillas | chipotle lemon aioli  
pico de gallo | shredded brussels

## SIDES


**BBQ Spiced Beach Chips**    **\$10**  
Sriracha aioli | cool ranch

**Truffle Fries**  **\$14**


**Heirloom Tomato Basil Bruschetta**   **\$14**  
Toasted rosemary focaccia  
dried heirloom tomatoes | shallots  
garlic | basil | balsamic | olive oil

**Romaine Hearts Caesar Salad Spears**  **\$16**  
Shaved parmesan | crispy capers  
white anchovies

## DESSERTS

**Carrot Cake**  **\$12**  
Cream cheese mousse | walnuts

**Stout Chocolate Cake**  **\$14**  
Vanilla Chantilly | raspberry sauce

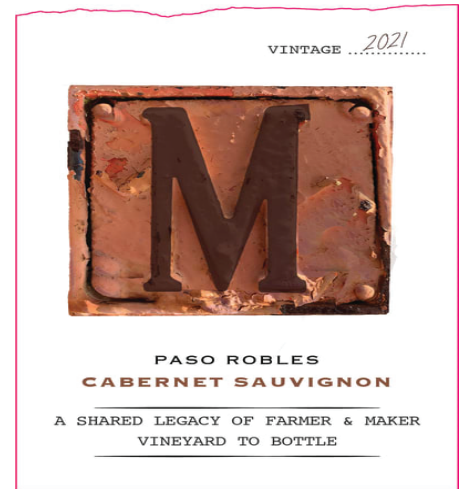
**Vanilla Crème Brûlé**   **\$15**  
Fresh berries

## RETAIL

**SUNGLASSES** **\$15**  
Offshore 9 Logo'd Sunglasses

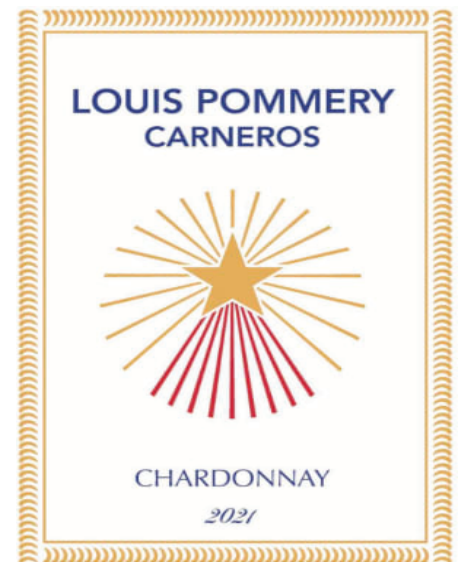
**BLA Offshore** **\$25**  
a rooftop lounge

## WINES OF THE MONTH



**M by Mac and Billy | Paso Robles**  
Chocolate-blackberry ganache, cranberry preserves, sweet mint, black licorice, dark olive, new leather, mahogany. Palate is sleek and supple, firm, fine-grain, polished tannins, with a complex, and classy finish.

\$16 6oz. | \$24 9oz. | \$58 per bottle



**Louis Pommery | Carneros**  
Delicate and complex: toasted, slightly buttery, and spicy (vanilla) aromas. Notes of acacia flower and apricot. Bold, silky, and intense. Buttery notes intermingle with aromas of blood orange. The saline finish is perfectly balanced between natural tension and the minerality of the Chardonnay.

\$18 6oz. | \$27 9oz. | \$65 per bottle

## WINES

### BUBBLES

	GL	BTL
Voltaire   Brut   New Mexico   NV	18	59
Louis de Sacy Grand Brut   NV	28	85
Veuve Clicquot Yellow Label   Brut   NV		156

### WHITE

#### Sauvignon Blanc

Franciscan   Napa Valley   '22	14	49
Sancerre   La Raimbauderie   '22	16	60

#### Chardonnay

Daou   Paso Robles   '22	14	58
Rombauer   Napa Valley   '22	22	75

#### Pinot Grigio

Lagolena delle Venezie   Vento   '21	14	58
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### ROSÉ

Daou   Paso Robles   '22	15	62
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### RED

#### Pinot Noir

Walt "Blue Jay"   Anderson Valley   '21	14	58
Belle Glos   Santa Lucia Highlands   '21	17	68

#### Merlot

Clos Pegase   Napa Valley   '21	18	65
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#### Cabernet Sauvignon

Serial   Paso Robles   '20	14	58
Justin   Paso Robles   '20	20	68

#### Red Blend

The Prisoner   Napa Valley   '21	25	95
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#### Zinfandel

Ancient Peaks   Paso Robles   '20	14	58
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## SIGNATURES \$19

### Devil went down to Mexico

El Silencio Mezcal | Spicy Milagro Silver Tequila  
PAMA Liqueur | lime | agave | tajín rim

### Espresso Martini

Ketel One Vodka | cold brew | simple syrup  
Mr. Black Coffee Liqueur

### Cat 5 Sangria

Red blend | Ketel One Peach Botanicals Vodka  
elderflower | seasonal fruits

### Blood Orange Sour

Kikori Whiskey | Blood Orange Liquid Alchemist  
lemon | aromatic bitters

### Passion Fruit Manhattan

Bulliet Rye Whiskey | passion fruit | amaro  
black walnut bitters | sweet vermouth

### Roku Gimlet

Suntory Roku Gin | lime juice | cucumber  
cilantro | cilantro infused simple syrup

## MOCKTAILS \$14

### Berry Spice to Meet You

Blackberries | jalapeno slices | agave | lime juice

### Always Sunny at Offshore 9

Lemon thyme steeped tea | honey | sugar  
orange peels | lemon juice | ginger syrup | soda

### Rosemary Elixir

Grapefruit juice | lime juice  
house made rosemary simple syrup | soda

## BREWERY X DRAFT BEERS \$10

Slap & Tickle

S.O.K. Mexican Lager

Battlesnakes Bohemian Pilsner

Rotating Seasonal Draft

*21% service charge will be added to parties of 6 or more, including split check tables. Modifications subject to availability and may be subject to additional charges.*

**Before placing your order, please inform your server if a person in your party has a food allergy.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition**

## OFFSHORE 9 PARTY PACKAGE

### LIQUOR

#### PREMIUM BRANDS

\$19 per drink

Vodka | Titos  
Gin | Bombay Sapphire  
Rum | Bicardi  
Bourbon | Buffalo Trace  
Scotch | Dewar's  
Tequila | Casamigos Blanco

### WINE

#### PREMIUM WINES

Price per bottle

**Chardonnay**  
Daou | Paso Robles 58

**Sauvignon Blanc**  
Franciscan | Napa Valley 49

**Merlot**  
Clos Pegase Mitsuko's Vineyard | Napa 65

**Cabernet Sauvignon**  
Serial | Paso Robles 58

### BEER

#### PREMIUM BEER

\$9 per drink

Corona  
Bud Light  
Coors Light

### SIGNATURES \$19

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PAMA Liqueur | lime | agave | tajín rim

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Mr. Black Coffee Liqueur

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#### Roku Gimlet

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### HOURLY BAR PACKAGE

#### PREMIUM BRANDS

One Hour \$45 per person  
Two Hours \$60 per person  
Three Hours \$80 per person  
Four Hours \$90 per person

### LIQUOR

#### ULTIMATE BRANDS

\$23 per drink

Vodka | Ketel One  
Gin | Hendricks  
Rum | Captain Morgan  
Bourbon | Bulliet  
Scotch | Glenlivet 12  
Tequila | Don Julio Silver

### WINE

#### ULTIMATE WINES

Price per bottle

**Chardonnay**  
Rombauer | Napa Valley 75

**Sauvignon Blanc**  
Sancerre | La Raimbauderie 60

**Pinot Noir**  
Belle Glos las Alturas | Russian River 78

**Cabernet Sauvignon**  
Justin | Paso Robles 68

### BEER

#### ULTIMATE BEER

\$10 per drink

805 Modelo Stella  
SOK Mexican Lager - Draft  
Slap & Tickle IPA - Draft  
Battlesnake Bohemian Pilsner - Draft  
Rotating Seasonal - Draft

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black walnut bitters | sweet vermouth

#### Roku Gimlet

Suntory Roku Gin | lime juice | cucumber  
cilantro | cilantro infused simple syrup

### HOURLY BAR PACKAGE

#### ULTIMATE BRANDS

One Hour \$55 per person  
Two Hours \$75 per person  
Three Hours \$90 per person  
Four Hours \$105 per person

\*subject to a 7.75% sales tax and 25% service charge