




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

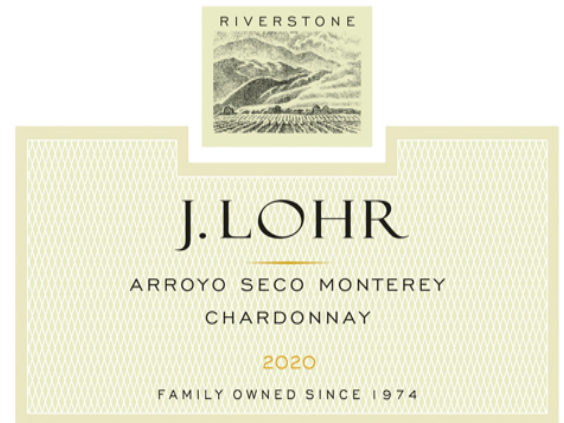
RETAIL

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

BLANKETS **\$25**
Offshore 9 Logo'd Blankets

offShore
a rooftop lounge

WINES OF THE MONTH



J. Lohr | Arroyo Seco | Chardonnay

The Riverstone displays enticing aromas of ripe orange, white peach, nectarine, cocoa, and baking spices. The rich texture and balance on the palate from barrel aging sur lie offers flavors of ripe Meyer lemon, citrus cream, hazelnut, and a hint of oak on the long finish.

\$15



J. Lohr | Monterey County | Pinot Noir

Showcases the spicy strawberry character that is a hallmark of Monterey County Pinot Noir. Bright berry and watermelon fruit notes meld with clove and sagebrush on the nose. Delicate tannins on the mid-palate are complemented by dried cherry, black tea, and umami on the finish.

\$16

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 |
|--------------------------------------|----|----|

ROSÉ

| | | |
|--------------------------|----|----|
| Daou Paso Robles '22 | 15 | 62 |
|--------------------------|----|----|

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 |
|---------------------------------|----|----|

Cabernet Sauvignon

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

Red Blend

| | | |
|----------------------------------|----|----|
| The Prisoner Napa Valley '21 | 25 | 95 |
|----------------------------------|----|----|

Zinfandel

| | | |
|-----------------------------------|----|----|
| Ancient Peaks Paso Robles '20 | 14 | 58 |
|-----------------------------------|----|----|

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**