

**Trio of Hummus Dip** \$19

Black Miso | Edamame Garlic Tahini  
Walnut Pomegranate | Toasted Pita Bread

**Chicken Potstickers** \$20

Chili Ponzu | Scallions | Crispy Shallots

**Oysters on the Half Shell**  \$24

Market Oysters (4) | Apple Mignonette  
Lemon Wedge

**Cheese and Charcuterie**

**Grazing Board** \$28

Persian Lavach | Cherry Jam | Honeycomb  
Marcona Almonds | Dried Strawberries  
Assorted Olives

**Honey Chipotle**

**Chicken Flatbread** \$28

Grilled Chipotle Marinated Chicken Breast  
Bechamel Sauce | Mozzarella Cheese  
Cilantro - Fresno Chimichurri Sauce

**HB Dry Aged Beef Sliders** \$29


Truffle Aioli | Crispy Asparagus  
Brioche Buns

**Jumbo Shrimp Cocktail**  \$29

Yuzu Gin Cocktail Sauce | Charred Lemon

**offShore**  
a rooftop lounge 

## SIDES

Heirloom Tomato Basil Bruschetta  \$16  
Toasted Rosemary Focaccia


Romaine Hearts Caesar Salad Spears \$17  
Shaved Parmesan | Crispy Capers  
White Anchovies

Seafood Chowder Tots \$18  
Seafood Chowder | Tater Tots | Crispy Bacon  
Toasted Breadcrumbs

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## DESSERTS

Carrot Cake  \$14  
Cream Cheese | Walnuts

Vanilla Crème Brûlée  \$14  
Fresh Berries

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## RETAIL

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

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

offShore  
a rooftop lounge 

## 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

*18% 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**