

Wine By The Glass

Sparkling

Clara C, Prosecco , NV, Italy	9
Taltarni, Brut Rose , 2010, S. Eastern Australia	12
Piper Heidsieck, Brut , NV, Reims, France	16

White

Hoopla, Chardonnay , 2012, Napa Valley	9
Aliane, Chardonnay , 2011, Bourgogne Blanc, France	13
Hafner, Chardonnay , 2010, Alexander Valley	13
Echo Bay, Sauvignon Blanc , 2013, New Zealand	10
Ladoucette, <i>Les Deux Tours</i> , Sauvignon Blanc , '12, Loire, Fr	11
La Domitienne, Picpoul , Languedoc, France	8
Simonsig, Chenin Blanc , 2012, Stellenbosch, South Africa	9
E. Guigal, Cotes du Rhone Blanc , 2012, Rhone, France	10
Ferdinand, Albarino , 2012, California	12
Trimbach, Pinot Blanc , 2011, Alsace, France	10
Torre Zambra, Pinot Grigio , 2012, Abruzzo, Italy	9

Rosé

Beauvignac, <i>Rosé of Syrah</i> , 2012, Languedoc, France	9
--	---

Red

Rickshaw, Pinot Noir , 2012, California	11
Talbott, <i>Kali Hart</i> , Pinot Noir , 2012, Monterey	12
Stemmler, Pinot Noir , 2012, Carneros	15
Roth, Merlot , 2010, Anderson Valley	13
Campos de Risca, Monastrell , 2010, Jumilla, Spain	9
Viña Mayor, <i>Crianza</i> , Tempranillo , 2009, Ribera del Duero, Spain	12
The Seeker, Malbec , 2011, Mendoza, Argentina	9
Tablas Creek, <i>Patelin de Tablas</i> , Rhone Blend , 2012, Paso Robles	12
Terra d'Oro, <i>Deaver Vineyard</i> , Zinfandel , 2011, Amador County	13
St. Francis, Cabernet Sauvignon , 2010, Sonoma County	12
Atalon, Cabernet Sauvignon , 2011, Napa Valley	14
Montagna, <i>Tre Vigneti</i> , Cabernet Sauvignon , 2010, Napa Valley	17

Select Bottled Beer

Domestic Premium & Craft

Allagash White – Portland, Maine	7
Anchor Steam – San Francisco, CA	6
Anderson Valley Hop Otter – Boonville, CA	7
Avery Ellie's Brown Ale – Boulder, CO	6
Avery White Rascal – Boulder, CO	7
Ballast Point Yellow Tail – San Diego, CA	6
Ballast Point Big Eye IPA – San Diego, CA	6
Bear Republic Racer 5 – Healdsburg, CA	6
Clown Shoes Trampstamp Belgium IPA – Ipswich, MI	7
Dogfish Head 90 Minute IPA – Milton, DE	7
Flying Dog Gonzo Imperial Porter – Frederick, MD	6.5
Modern Times Saison Style Ale – San Diego, CA (16oz. can)	8
Pizza Port Chronic Amber Ale – Solana Beach, CA (16oz. can)	8
Saint Archer White Ale – San Diego, CA	6
Sierra Nevada Pale Ale – Chico, CA	6
Ska Brewing Buster Nut Brown Ale – Durango, CO	7
Stone IPA – Escondido, CA	6
Victory Golden Monkey Tripel Ale – Downingtown, PA	7

Imports

Amstel Light – Holland	6
Chimay Blue – Belgium	9
Heineken – Holland	7
Corona – Mexico	6
Stella Artois – Belgium	7

Large Format

Alesmith Decadence Anniversary Ale – San Diego, CA 750ml	22
Ballast Point Imperial Porter Victory at Sea – San Diego 22oz	10
Chimay Peres Trappistes 2012 Grande Reserve – Belgium 750ml	26
Lost Abbey 10 Commandments – San Marcos, CA 750ml	13
Lost Abbey Deliverance Ale – San Marcos, CA 350ml	16
Lost Abbey Serpent's Stout – San Marcos, CA 750ml	13

Anheuser-Busch Budweiser & Bud Light	5
--------------------------------------	---

Non-Alcoholic	5
---------------	---

NINE-TEN Specialty Cocktails

\$12

Khaleesi

Brandy, Benedictine, Prosecco, Lime

Bardot

Mount Gay Rum, Green Chartreuse, Orange Juice, Bitters, Lime

Aloha Elvis

Grey Goose Vodka, Solerno Blood Orange Liqueur, Lychee Liqueur, Lime

St. Teresa

Prosecco, Organic Hibiscus Liqueur, Lemon

Bless Her Heart

Makers Mark Whiskey, Peche de Vigne, Honey, Basil, Lemon

Purple Rain

Prosecco, Crème de Violette, Hendricks Gin, Lime

Rick James

Henebery Rye Whiskey, Orange, Honey Simple Syrup, Bitters, Laphroig Scotch

Not Sorry

Agavales Tequila, Aperol, St. Germain, Lime

Bar Food Menu

Served 3:30pm to 10:00pm

Happy Hour: 3:30pm to 6:30pm, Monday thru Friday

Hearts of Romaine	9
Tender romaine lettuce, shaved parmesan, white anchovy dressing	
Harissa Grilled Shrimp Toast	13
Pickled onions & carrots, radish, serrano chili, cilantro guacamole, queso fresco	
Burrata Cheese Bruschetta	10
Roasted cherry tomatoes, broccoli pesto	
Taste of Four Cheeses	18
Condiments and toasted artisan bread	
Charcuterie Plate	15
La Quercia Prosciutto, Spicy Coppa, Spanish Chorizo Condiments and toasted artisan bread	
Hamachi Sashimi	16
Marinated baby shiitake mushroom, scallion vinaigrette	
Lamb Meatballs	10
Pine nuts, sultanas, san marzano tomato sauce, grilled artisan bread	
House Made Ricotta Gnudi	12
Corn, cherry tomatoes, basil, shaved parmesan	
Short Rib Panini	12
Aged cheddar, onion marmalade Fries or mixed greens. Substitute truffle fries, \$2	
NINE-TEN Burger	15
House-made pickles, lettuce, tomato, mustard aioli. Fries or mixed greens. Substitute truffle fries, \$2	
Campanelle	14
Fava beans, pancetta, green garlic, arugula	
The following items not discounted for Happy Hour:	
Side Salmon	8
Side Chicken	7
Side Fries	4
Side Truffle Fries	5
Add Cheese	2
Add Bacon	3
Add Mushrooms	2
Add Avocado	2.5
Half Baked Chocolate Cake	
Caramel sauce, choice of whipped cream or vanilla ice cream	
NINE-TEN Chocolate Truffles	
3 pieces or 6 pieces	
NINE-TEN Cookie Jar	
A variety of freshly baked cookies and bars	