



# FOOD

## CHARCUTERIE & CHEESE BOARDS

**Taste of Three:**  
 Kunik (cow/goat),  
 Gruyere (cow),  
 1924 Bleu (cow/sheep)  
 25

**Butchers Board:**  
 Genoa salami,  
 Capicola, Pork &  
 black pepper pâté  
 28

**Chef's Selection:**  
 Three cheeses,  
 Three meats  
 36

### SNACKS & SHARES

**BREAD & BUTTER PICKLES V/GF** 4  
 Housemade  
**MARINATED OLIVES V/GF** 4  
 Fennel, orange, rosemary  
**SHISHITO PEPPERS** 10  
 Mussel aioli, lime  
**SMOKED BLUEFISH PÂTÉ** 14  
 Red onion jam,  
 egg yolk sauce  
**SWEET POTATO HUMMUS V** 12  
 Sweet and spicy red pepper,  
 pickled red onion  
**WHIPPED RICOTTA V** 14  
 Lemon infused honey,  
 basil scented olive oil

### BURGERS & PLATES

**20byNINE CHEESEBURGER** 18  
 House blended beef, American  
 cheese, fries  
 (add applewood smoked bacon +2)  
**20byNINE IMPOSSIBLE BURGER** 19  
 American cheese, fries  
**GRILLED CHEESE.** 18  
 American Cheese, sourdough  
 Served with tomato soup  
 (add applewood smoked bacon +2)  
**HANGER STEAK & ARUGULA SALAD** 29  
 Dill marinated hanger steak,  
 Parmesan, honey black pepper  
 vinaigrette

### APPETIZERS & SALADS

**BEEF CHILI AND CHIPS** 16  
 Fries, short rib chili, sour  
 cream, sweet drop peppers  
**SMOKED CHICKEN WINGS** 11  
 Housemade dill ranch dressing  
 (Add housemade hot sauce +2)  
**LOBSTER FRITTERS** 14  
 Housemade tartar sauce  
**ROASTED BEET SALAD V/GF** 12  
 Bitter cocoa, almonds,  
 roasted grapes, citrus,  
 blueberry and beet vinaigrette

Sourdough 2                      Fries 6  
 Housemade hot sauce 2

### SWEET TREAT

**BLACK FOREST S'MORE GF** 11  
 Dark chocolate pot de creme,  
 Graham crumble, cherry jam,  
 toasted kirsch meringue

Executive Chef Gustavo DeAguiar  
 Celestial Restaurant Group