

SPECIALTY *Opus 9* Steakhouse COCKTAILS

PRIME BLOODY MARY ABSOLUT PEPPAR / BLOODY MARY MIX / SHRIMP COCKTAIL SKEWER	\$ 11⁹⁵
FARMER'S MARKET MARGARITA EL JIMADOR / COINTREAU / LIME JUICE / SOURS	\$ 10⁹⁵
LEMON DROP GREY GOOSE LE CITRON / COINTREAU / SUGAR / LEMON	\$ 17⁹⁵
PEARTINI GREY GOOSE LA POIRE / APPLE PUCKER / SOURS / PEAR SLICE	\$ 13⁹⁵
TRUFFLETINI STOLI VANILLA / DARK & WHITE GODIVA / HALF & HALF	\$ 12⁹⁵
OPUS 9 MASTERPIECE BOMBAY SAPPHIRE / DRY VERMOUTH / BLUE CHEESE OLIVES	\$ 14⁹⁵
HENDRICKS MARTINI HENDRICKS DRY GIN / DRY VERMOUTH / CUCUMBER / COLD	\$ 18⁹⁵
OPUS 9 COSMO GREY GOOSE L'ORANGE / COINTREAU / CRANBERRY / LIME	\$ 17⁹⁵
GRAPEFRUIT COSMO FINLANDIA GRAPEFRUIT / TRIPLE SEC / CRANBERRY & LIME	\$ 9⁹⁵
THE GIN & TONIC HENDRICK'S GIN / JACK RUDY'S TONIC & CLUB SODA	\$ 12⁹⁵
THE OLD FASHIONED MAKER'S MARK / SWEET VERMOUTH / SUGAR CUBE / CHERRY ORANGE / SHRUB & Co. BLOOD ORANGE BITTERS	\$ 16⁵⁰
THE APPLE MARTINI FINLANDIA / APPLE PUCKER / MIDORI / SOURS / SPRITE	\$ 10⁹⁵
SOUR CHERRY MARTINI GREY GOOSE CHERRY NOIR / BACARDI TORCHED CHERRY / SOURS / CRANBERRY	\$ 13⁹⁵
KEY LIME MARTINI STOLI VANILLA / PINEAPPLE JUICE / LIME JUICE	\$ 10⁹⁵
OPUS 'LEMONADE' MARTINI ABSOLUT CITRON / AMARETTO / CRANBERRY / SOURS / SPRITE	\$ 12⁹⁵

BEER BY THE BOTTLE

CRAFT BREWED IN THE USA	IMPORTS	
FAT TIRE AMBER ALE	STELLA ARTOIS	\$5 ⁵⁰
SIERRA NEVADA NOONER PILS	MAUDITE	\$9 ²⁵
ST. GEORGE SEASONAL	GUINNESS	\$5 ⁷⁵
LAGUNITAS SEASONAL	CORONA	\$5 ²⁵
ANDERSON VALLEY IPA	HEINEKEN	\$4 ⁹⁵
ANCHOR STEAM BEER	ST. PAULI N/A	\$4 ⁹⁵
BEAR REPUBLIC HOP ROD RYE	DOMESTIC	
SPEAKEASY PROHIBITION ALE	BUD	\$3 ⁹⁵
PORT CITY DOWNRIGHT PILSNER	BUD LIGHT	\$3 ⁹⁵
BELLS OBERON WHEAT	MILLER LIGHT	\$3 ⁹⁵
FOUNDERS RÜBAEUS RASP. ALE	MICHELOB ULTRA	\$4 ²⁵
THE DUCK RABBIT MILK STOUT		
DEVILS BACKBONE VIENNA LAGER		

OPUS BAR

APPETIZERS & OTHER SPECIALTIES

OPUS 9 CRAB DIP JUMBO LUMP CRAB MEAT / CRISPY LAVASH CHIPS	\$10⁹⁵
GREEN CHICKEN TACOS SOFT CORN TORTILLA / RED CABBAGE & CARROT SLAW WITH CARROTS & JALAPEÑOS / CHIPOTLE CREMA	\$10⁵⁰
BEEF CARPACCIO SMALL SALAD / CAPERS / EVOO / PARMESAN / TOAST POINTS	\$13⁹⁵
SEAFOOD NACHOS SHRIMP / SCALLOPS / PEPPER JACK / BLACK BEAN & CORN SALSA LARDONS / SMOKED TOMATO VINAIGRETTE	\$15⁵⁰
STEAK NACHOS STEAK / PEPPER JACK / BLACK BEAN & CORN SALSA SMOKED TOMATO VINAIGRETTE	\$15⁵⁰
PAPAMARCOS FRIED CHICKEN BUTTERMILK / SAUTÉED VEGETABLES / MAC'N CHEESE	\$18⁵⁰

ARTISAN CHEESE BOARD
DAILY SELECTION OF IMPORTED & DOMESTIC CHEESES
WITH FRUIT, NUTS & TOAST POINTS **\$16⁵⁰**

SALADS

HOUSE SALAD MIXED GREENS / CUCUMBERS / CHERRY TOMATOES / FETA CARROTS / SHAVED RADISHES / SUNFLOWER SEEDS / CHOICE OF DRESSING	\$5⁹⁵
CAESAR SALAD ROMAINE LETTUCE / GRATED ROMANO / CROUTONS HOUSE-MADE DRESSING	\$6⁵⁰
ADD SOME PROTEIN TO YOUR SALAD CHICKEN	\$5⁵⁰
GRILLED SIRLOIN, SALMON, SHRIMP, FRIED OYSTERS	\$10⁵⁰ JUMBO LUMP CRAB CAKE \$9⁹⁵

SLIDERS & SANDWICHES— ALL SLIDERS SERVED ON A POTATO ROLL

SLIDER BURGERS CERTIFIED ANGUS BEEF / CHEDDAR CHEESE	\$1⁹⁵EA
CRAB CAKE SLIDER 2 OZ JUMBO LUMP CRAB CAKE / RED PEPPER AIOLI	\$4⁹⁵EA
BBQ PORK SLIDER FRESHLY COOKED & PULLED / OPUS BBQ SAUCE	\$2⁷⁵EA
PRIME RIB SANDWICH THINLY SLICED SLOW ROASTED / TOASTED SUB ROLL HORSERADISH CHEDDAR / AU JUS / FRENCH FRIES	\$11⁹⁵ SPLIT THIS ITEM - \$2.50 ADDITIONAL
KOBE BURGER AMERICAN WAGYU / LETTUCE / TOMATO / RED ONION CHOICES OF CHEESE / FRENCH FRIES	\$15⁹⁵ SPLIT THIS ITEM - \$2.50 ADDITIONAL

FOR THE
BAR ONLY