

WINES

5 oz / 8 oz / bottle

WHITE

Prosecco 7.50 / 11 / 24
MV Ostro, DOC, Friuli, Italy

Pinot Grigio 7.50 / 11 / 24
2021 Benvolio, Friuli, Italy

Sauvignon Blanc 9.50 / 13 / 34
2023 Andis, Sierra Foothills

Chardonnay 9 / 12.50 / 32
2021 Tobias, Mendocino

Chardonnay 14 / 19 / 58
2022 Frank Family Vineyards, Carneros

Rosé 9 / 12.50 / 32
2023 The Pinot Project, France

RED

Pinot Noir 14 / 20 / 50
2017 Ketcham Estate, Russian River Valley

Chianti 8.50 / 12 / 28
2020 Fattoria Di Piazzano, Chianti DOCG, Tuscany

Charbono 12 / 18 / 42
2022 Brannan, Napa Valley, Calistoga

Super Tuscan 9 / 12.50 / 32
2022 Frescobaldi, Tuscany

Cabernet Sauvignon 12 / 18 / 42
2022 Vina Cobos 'Felino', Mendoza

Red Blend 12 / 18 / 42
2019 DAOU, 'Pessimist', Paso Robles

RESERVE WINES

Champagne 58
MV Laurent-Perrier, La Cuvée, Brut, Champagne, France

Pinot Noir 16 / 22 / 58
2021 La Brisa, Walt, Sonoma

Cabernet Sauvignon 18 / 24 / 65
2019 Bazan Cellars, Rama, Napa Valley

Cabernet Sauvignon 125
2016 Conn Creek, Spring Mountain District, Napa Valley

Nebbiolo 80
2018 Monclivio, Enrico Serafino, Barola DOCG, Piedmont

DRAFT BEERS

available by the glass and pitcher
please inquire about this week's selection

HOUSEMADE CRAFT COCKTAILS

Elderflower Gimlet 14
vodka, elderflower liqueur, lime, mint

Espressotini 16
vodka, OBO' amaro, kahlua, vanilla, espresso

Blood Orange Margarita 14
tequila, blood orange puree, lime juice, sea salt, rosemary

OBO' Old Fashioned 16
bourbon, demerara, OBO' cherry bitters

SEASONAL COCKTAILS

Winter In Rome 14
vodka, lemon, montenegro, grapefruit, rosemary

First Harvest 14
london dry gin, apple cider, lemon, ceylon tea, cinnamon

Purple Rain 16
rum, blueberry amaro, lime, pomegranate, chai

Better As A Pear 16
bourbon, cynar, st. george spiced pear, benedictine, bitters

SPECIALTY BEVERAGES

Rosemary Lemonade 4

Black Iced Tea 3

Arnold Palmer 3

Passion Iced Tea (Herbal) 3

Passion Tea Lemonade 4

Coffee (Hot or Iced) 3

BOTTLED & CANNED BEVERAGES

Sparkling Water
S.Pellegrino 2.55 sm / 5 lg
La Croix Grapefruit 3.25

Dasani Still Water 3

San Pellegrino 3.25
Aranciata, Aranciata Rosso, Limonata

Canned Soda 3.25
Coke, Diet Coke, Dr Pepper, Sprite, A&W Root Beer

Mexican Coca-Cola 3.50

Bundaberg Ginger Beer 3.50

The Republic of Tea 4

Tree Top Apple Juice 2




Scan here to view our
Holiday Catering Menu


DESSERTS

SIGNATURE SWEETS

Pear Almond Torte 7  
cinnamon, powdered sugar

Tiramisu 7.50 
mascarpone cream, coffee-soaked ladyfingers

Chocolate Peppermint Parfait 7.50 
chocolate fudge brownie, candy cane mousse

Lemon Meringue Pie Parfait 7.50 
lemon curd, graham cracker streusel, torched meringue

Banana Pudding Parfait 7.50   
vanilla coconut pudding, banana, vanilla streusel, "whipped cream"

Cranberry Cheesecake Bar 7.50 
whipped cream, orange zest, graham cracker crust

Chocolate Mousse Bar 7.50
whipped cream, chocolate cookie crust, cocoa nibs

German Chocolate Cake 8 
dark chocolate cake, chocolate fudge, coconut-caramel frosting,
toasted pecans

CUPCAKES

all vegetarian

Caramel Apple 4 

Red Velvet 4 

High Hat 4

Cookies & Cream 4

COOKIES

all vegetarian

Gingersnap 3.50 

Frosted Sugar 4 

Monster 4 

Salted Caramel Sandwich 4

Chocolate Chip 3.50

Chocolate Brownie Chip 3.50 





Celebrate the Holidays

let our catering specialist help you

Working Lunches, Cocktail Parties & Holiday Meals

Buon Appetito!

OBO⁹
catering

☆ = can be modified gluten-sensitive + 2 pizza  = gluten-sensitive  = vegetarian  = vegan  = dairy-free

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore we cannot and do not guarantee that any menu item is completely gluten-free.

* Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.