

TWENTY9

RESTAURANT & BAR

Catering



On Site & Off Site

Special Events Menu



*Rehearsal Dinners
Bridal Showers
Christenings
Birthdays
Holiday Events
Boutique Weddings
Bereavements
Corporate Events
And much more....*

Let us do the work for you!

GOLD LUNCHEON

In-House Sit Down

\$19.95

Plus Tax & Gratuity

SOUP OR SALAD

(Choice of 1)

Tomato Bisque

– With melted cheddar crostini

Caesar Salad

– Fresh shaved Locatelli and house Caesar dressing

Iceberg Wedge

– With tomato, Bacon Bleu Cheese or Russian dressing

Baby Spinach Salad

- Walnuts, dried cranberries, granny smith apples, goat cheese, champagne vinaigrette

HOR D'HOEUVRES

ADD \$3.95 per person

(Choice of 3)

Parmesan & Black Pepper Ravioli

Margherita Flatbread

Bruschetta

Broccoli & Smoked Gouda Risotto Croquette

Prime Rib Egg Rolls

Chicken Quesadillas

ENTREES

(Choice of 3)

Tomato Basil Panini

- Fresh buffalo mozzarella, basil pesto, balsamic

Hand carved Prime Rib Sandwich

- Caramelized onions, horseradish mayo, arugula, cheddar cheese, French baguette

Chipotle Chicken Panini

- Applewood smoked bacon, cheddar cheese, avocado, chipotle sauce

Classic Turkey Club

- Smoked Turkey Breast, aged cheddar, lettuce, tomato, bacon, chipotle mayo, sourdough bread

Rigatoni Alfredo

- Baby Spinach, fresh basil, creamy parmesan Alfredo sauce

Penne Ala Vodka

- Fresh peas, prosciutto, Vodka blush sauce

3 Cheese Ravioli

- Made with fresh ricotta, mozzarella & parmesan cheese served in Aurora sauce

SPECIALTY ENTREE'S

ADD \$4.95 per additional order
(Choice of 3)

Wild Pacific Tilapia

- Parmesan Risotto, grilled asparagus, white wine tomato basil sauce

Chicken Parmesan

- Home made breaded chicken cutlet topped with provolone cheese in marinara sauce served with spaghetti

Short Rib Bolognese

- Pork sausage, slow braised short rib, tomato ragout, rigatoni

Scottish Salmon

- With parmesan risotto and white wine tomato basil sauce

Chicken Marsala

- Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce and whipped potatoes

Herb Roasted Chicken

- Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce with whipped potatoes

DESSERT

Vanilla or Chocolate Ice Cream – Served with chocolate topping

SPECIALTY DESSERT'S

– ADD \$2.95 per additional order
(Choice of 1)

New York Cheesecake – with whipped cream and fresh berries

Blackout - Fudge Cake layered with chocolate mousse & chocolate ganache

Tiramisu - Layers of vanilla cake soaked with coffee liqueur filled with mascarpone cheese

Each meal is accompanied with homemade bread, seasoned olive oil, freshly brewed coffee & tea. Our Chef can substitute any of your favorite dishes for this menu upon request.

PLATINUM DINNER

In-House Sit Down

\$28.95

Plus Tax & Gratuity

SOUP OR SALAD

(Choice of 1)

Tomato Bisque

- With melted cheddar crostini

Caesar Salad

- Fresh shaved Locatelli and house Caesar dressing

Butter Head Lettuce Wedge

- With cherry tomato, bacon, Bleu Cheese or Russian dressing

Baby Spinach Salad

- Walnuts, dried cranberries, granny smith apples, goat cheese, champagne vinaigrette

HORS D' OEUVRES

Add \$3.95

Parmesan & Black Pepper Ravioli

Margherita Flatbread

Bruschetta

Broccoli & Smoked Gouda Risotto Croquette

Prime Rib Egg Rolls

Chicken Quesadillas

ENTREES

(Choice of 3)

All served with seasonal vegetables

Penne

- Sausage, broccoli rabe, roasted tomatoes with garlic white wine & shaved parmesan

Scottish Salmon

- With parmesan risotto and white wine tomato basil sauce

Tilapia

- With parmesan risotto and white wine tomato basil sauce

Herb Roasted Chicken

- Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce with whipped potatoes

Chicken Marsala

- Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce and whipped potatoes

Chicken Parmesan

- Home made breaded chicken cutlet topped with provolone cheese in marinara sauce served with spaghetti

Rigatoni Bolognese

- Slow braised short ribs, creamy tomato sauce, rigatoni pasta

SPECIALTY ENTREES

– Add \$4.95 per additional order
(Choice of 3)

- Lump Crab Stuffed Salmon** - With parmesan risotto and white wine tomato basil sauce
- Chesapeake Bay Crab Cake** - With parmesan risotto, lobster cream sauce
- Chicken Stephen** - Gulf shrimp and crabmeat in a grand marnier cream sauce with whipped potatoes

PRIME ENTREES

– Add \$12.95 per additional order
(Choice of 3)

- Chilean Sea Bass** - Parmesan risotto, white wine tomato basil sauce
- Red Wine Braised Short Rib** - Whipped potatoes, wild mushrooms
- Center Cut Filet Mignon** - Whipped potatoes, red wine jus

DESSERT

Vanilla or Chocolate Ice Cream

SPECIALTY DESSERT – Add \$2.95

(Choice of 1)

New York Cheesecake

- With whipped cream and fresh berries

Blackout

- Fudge Cake layered with chocolate mousse & chocolate ganache

Tiramisu

- Layers of vanilla cake soaked with coffee liqueur filled with mascarpone cheese.

All entrees served with roasted potatoes and sautéed vegetables. Each meal is accompanied with homemade bread, seasoned olive oil, freshly brewed coffee & tea. Our Chef can substitute any of your favorite dishes for this menu upon request.

29 Buffet

\$29.95

Plus Tax & Gratuity

SALADS

(Choice of 1)

Caesar Salad - Fresh shaved Locatelli and house Caesar dressing

Butter Head Lettuce Wedge - with cherry tomato, bacon, Bleu Cheese or Russian Dressing

Baby Spinach Salad - Walnuts, dried cranberries, granny smith apples, goat cheese, Champagne Vinaigrette

ITALIAN PASTA

(Choice of 1)

Rigatoni Alfredo - Baby spinach, fresh basil, creamy parmesan Alfredo sauce

Penne Ala Vodka - English peas, prosciutto, Vodka Blush sauce

3 Cheese Ravioli - Made with ricotta, mozzarella and parmesan cheese served in Aurora sauce

ENTREES

(Choice of 3)

Chicken Marsala - Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala Wine Sauce

Chicken Parmesan - Home made breaded chicken cutlet topped with provolone cheese in marinara sauce

Sausage & Peppers - Sweet Italian pork sausage, cooked with onions and bell peppers

Meatballs - Made with pork, beef and veal in our home made marinara

Roast Beef - Slowly cooked beef top round thinly sliced and served in Au Jus

Eggplant Parmesan - Breaded eggplant layered with marinara sauce, fresh basil and provolone

Roasted Atlantic Salmon - with lemon white wine tomato butter sauce

Tilapia - in a lemon caper butter sauce finished with fresh parsley

CARVING STATION

ADDITIONAL CHARGE

Herb Crusted Beef Tenderloin with Merlot Demi and Horseradish Cream – 11.95

Prime Rib Slow Roasted - served with Rosemary Au Jus – 9.95

Honey Dijon Crusted Turkey Breast -with Turkey Gravy - 4.95

Whole Porchetta Italian style Roasted Whole Pig- (50 person minimum) – 10.95

Honey Glazed Ham Cherry Smoked with a Maple Glaze 4.95

SIDES – CHOICE OF 2

Mashed Potatoes, Roasted Red Bliss Potatoes, Rice Pilaf, Vegetable Medley, Garlic Green Beans

DESSERT

Vanilla or Chocolate Ice Cream – Served with chocolate topping

CORPORATE/ RESIDENTIAL CATERING



As part of its services Twenty9 offers full service catering in house and off site to accommodate any event. The team of Twenty9 combines years of experience to make each event perfect. Executive Head Chef Edwin Tietjen heads a staff which includes an administrative and sales team, an operations team, and a production team. From elegant weddings to extravagant affairs to business luncheons we are dedicated to making each event an unforgettable one for you and your guest. With every client we listen and spend the time to create highly stylized events that will capture your unique personality and style, and pride ourselves on our accessibility, flexibility, follow through and attention to detail.



COLD TRAYS

Tomato Basil Bruschetta

- Fresh tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini
24 pieces – Feeds 10-12 people: \$28.50

Jumbo Shrimp Cocktail

- Chilled jumbo shrimp served with citron cocktail sauce
24 pieces – Feeds 10-12 people: \$59.55

Roasted Pepper Hummus – Served with toasted pita chips

Small: 10-12 people: \$18.99
Medium: 20-25 people: \$29.99
Large: 35-45 people: \$39.99

Grilled Vegetable & Hummus

- Eggplant, red onion, zucchini, squash and mushrooms served with roasted pepper hummus
Feeds 20-25 people: \$70

Vegetable Crudité & Spinach Dip

- Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes
Medium: 15-20 people: \$65
Large: 25-30 people: \$85

Pepperoni & Cheese

- Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes
Medium: 15-18 people: \$49.99
Large: 18-22 people: \$59.69

Fresh Fruit Tray

- Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries, and Grapes served with whipped cream
Feeds 25-30 people: \$39.99

SIDE SALAD SAMPLER

Feeds 25-20 \$81

3 LBS Red Bliss Potato Salad: Celery, green onion in a creamy Dijon dressing

3 LBS Italian Pasta Salad: Provolone, pepperoni, roasted peppers, Artichokes in a red wine vinaigrette

3 LBS Tomato Mozzarella: Fresh Mozzarella, cherry tomatoes, fresh basil

5 LBS Yukon gold Potato Salad – Smokey bacon, green onions, celery, horseradish aioli Feeds 18-20 \$44.50

5 LBS Italian Style Pasta Salad– Sharp provolone, pepperoni, salami, artichokes, tomatoes, olives, roasted peppers, Balsamic Vinaigrette Feeds 18-20 \$42.50

HOT TRAYS



Hot Appetizer Sampler Shrimp Lejon (15 pc) ,
prime rib egg rolls (15 pc), crusted ravioli (15pc). –
- Feeds 12-15 p - \$99.95

Chicken Tender –Honey mustard, BBQ dipping
sauces Feeds 12—15 people - 24 pc. – \$39

Jumbo Wings – Buffalo, Signature 29 sauce or
chipotle
- Feeds 12—15 people - 48 pc. – \$48,50

Italian Roast Pork or Beef - Marinated slow
roasted, sliced thin and served in au jus
7lb. with 20 rolls – Feeds 18-20 p - \$75
Add provolone 9.99 per lb.

Meatballs – Made of pork, beef and veal in our
Homemade fresh marinara sauce
20 meatballs with 12 rolls – Feeds 10-12 p \$51
Add provolone 9.99 per lb.

Sausage and Peppers – Mild Italian sausage with
caramelized onions, garlic and peppers 7lb. with
20 rolls – Feeds 18-20 \$75
Add provolone 9.99 per lb.

Chicken Cutlet Parmesan - South Philly style
bread, basil, parmesan, and mozzarella cheese
12 cutlets with 12 rolls – Feeds 10-12 \$59.95

SLIDERS

20 Sliders per tray – Serves 10-12 people

Jumbo Lump Crab Cake – with chipotle aioli

\$129.95

Black Angus Cheese Burger– with cheddar

\$49.95

Hickory Smoked Beef Brisket– with spicy BBQ

\$69.95

Chicken Salad– with green onion, celery, fresh herbs

\$49.95

PVB Meatball Parmesan – with provolone

\$54.95

Penne A La Vodka – Penne pasta tossed with
peas and prosciutto, served in blush sauce with
fresh herbs
– Feeds 20-22 p \$45.00

3 Cheese Ravioli – Fresh pasta stuffed with
ricotta, parmesan, and Locatelli cheeses, served
in marinara sauce 30 pc
– Feeds 10-15 as a side – \$56.25

Rigatoni Alfredo - Rigatoni pasta tossed with
fresh spinach in a creamy Alfredo sauce
– Feeds 20-22p \$48.95

Eggplant Parmesan – Breaded eggplant layered
with marinara sauce, fresh basil and provolone
cheese
– Feeds 20-22p \$65.95

Herb Grilled Chicken Breast – Lemon garlic
beurre blanc sauce 15 pc.
– Feeds 12-15p \$59.95

Pesto Roasted Salmon - Smoked tomato beurre
blanc sauce 20 pc.
– Feeds 18-20p \$95.95

Broiled Tilapia – Tomato basil beurre blanc sauce
12 pc.
– Feeds 10-12p \$57.75

Hot Side Trays



*We are a
company of cooks
who believe that
quality food can
be made in every
setting!*



✦ **Grilled Asparagus with Roasted Peppers**
– Drizzled with olive oil and lemon
3 lb. Tray Serves 10-12 p - \$29

✦ **Broccoli Rabe**
– Slow cooked with garlic aioli oil and spices. An Italian Favorite
3 lb. Tray Serves 10-12 p - \$29

✦ **Garlic Green Beans** – Sautéed with butter, white wine and fresh herbs
3 lb. Tray Serves 10-12 p - \$21

✦ **Vegetable Rice Pilaf** – English peas, corn, carrots and celery
5 lb. Tray Serves 10-12 p - \$26

✦ **Sour Cream and Chive Mashed Potatoes** – Whipped with cream and butter
5 lb. Tray Serves 10-12 p - \$29

✦ **Old Bay Roasted Potatoes** –
Roasted until crisp and tender with green onions
5 lb. Tray Serves 10-12 p - \$29



CHEESE

Available with Wine Pairing

Feeds 50-70



The Wisconsin Cheese Board \$380

- ✦ MezzaLuna Fontina – Inspired by an Italian Alpine favorite, this washed-rind Fontina bears a rich, creamy texture and a mild, earthy flavor with hints of yeast and wild mushrooms.
- ✦ Grand Cru Reserve – This washed-rind Alpine-style cheese is months on wooden boards. Earthy and robust with undertones of fruit and nuts.
- ✦ Red Spruce 4-Year Cheddar – A Wisconsin tradition, hand-selected for additional aging to create rich, beefy and “sharp” Cheddar notes.
- ✦ Vintage Van Gogh – Artfully crafted from fresh full-cream milk and aged a minimum of six months to create a rich flavor with undertones of caramel and coffee.
- ✦ Buttermilk Blue Affi nee- Cured a minimum of six months, this creamy raw milk blue cheese has a tangy flavor that’s piquant and peppery, yet never overpowering. Raw cow’s milk.



CHEESE

Available with Wine Pairing

Feeds 50-70

The Spaniard \$455 *Spanish Cheese Board*

1. Manchego 4 Months – Made in the La Mancha region of Spain. Made from the sheep's milk. Manchego has a firm and compact consistency and a buttery texture, distinctive flavor, well developed but not too strong, creamy with a slight piquancy, and leaves an aftertaste that is characteristic of Sheep's milk.
2. Iberico – Produced only in the Province of Valladolid in Central Spain. Made with a blend of pasteurized milk From cows, goats & sheep. Aged for 2 to 3 months. The flavor profile is Herbaceous with a very mild goat tang that blends with the buttery sheep milk to produce a very comforting flavor and Aroma.
3. Mahom – Soft to hard white cheese made from cow's milk, named after the natural port of Mahon on the island of Mirorca off the Mediterranean coast of Spain. In general the cheese is buttery Sharp, slightly salty and lightly aromatic (sweet and nutty aromas) in taste.
4. Murcia Al Vino – It is goats' milk cheese From the providence of Murcia in south-east of Spain. The term al vino refers to the washing of the rind with red wine during maturation. The Cheese has an agreeable creamy flavour, a slight saltiness & a mild Aroma.
5. Valdeon – Spanish Blue cheese made In the northeast of the province of Leon. Made from cow's milk and/or from a mixture of cow's milk and ewe's and/or goat's milk, and is wrapped in chestnut leaves. The chees has a very intense blue Flavor.

The Don \$385 *Italian/Sicilian Cheese Board*

1. Natural Cow's Milk Caciotta – This cheese is aged for a brief period (2 to 5 weeks). Beneath the soft, yellow rind is a white or yellowish body with has a soft texture and sweet flavor that intensives as it ages
2. Smoked Cow's Milk Caciotta – This Cheese is aged for 3 t 5 weeks and smoked with Almond tree wood. Beneath the soft, yellow rind is a white or yellowish body which has a soft texture and sweet flavor that intensives as it ages.
3. Piacentino Pepato con Safron – Traditional hand crafted sheep's milk cheese. It has ancient origins and was made in the past using wild saffron that grew in the countryside of the Providence of Enna. Piacentinu Ennese has an attractive, and very eye-catching, deep yellow color and delicate taste is due to the saffron Aged from 3 to 6 months.
4. PrimoSale Pecorino with Sun Dried Tomato – Made from sheep's milk and aged from 30 days to 2 months. Because the cheese is young. It has bright white colored pate and milky in flavor. It is a rindless cheese that is semi-soft in texture.
5. Ragusano – Cow's milk cheese produced in Ragusa, Sicily. It is a type of stretched-cured cheese made with whole milk from modicana breed cows, raised exclusively of fresh grass or hay in the provinces of Ragusa and Siracusa. It has a savory, spicy, sweet and pleasant flavor profile. Aged from 6 months to 12 months.

COCKTAIL MENU

Antipasto Display – Imported Genoa Salami, Prosciutto Di Parma, Sharp Provolone, Hot pepper shooters, marinated mushrooms, Sicilian olives, roasted sweet peppers, long hot peppers, Broccoli Rabe and Artichokes. *All the Italian favorites!!* – \$4.95 per person

Prime Rib Egg Rolls – Spicy horseradish sauce – \$29.50 dz

Broccoli and Smoked Gouda Risotto – Croquette Roasted garlic ranch aioli – \$21.50 dz

Shrimp Lejon – Shrimp wrapped in bacon with spicy horseradish sauce – \$32.75 dz

Crab Stuffed Mushrooms – Stuffed with lump crab meat and jack cheese – \$32.75 dz

Potato & Cheese Pierogies – Caramelized onions, hickory smoked bacon, sour cream, chive \$16.50 dz

Chicken Chipotle Empanada
Blue cheese dipping sauce \$14.95 dz

Rare Ahi Tuna– Wakame seaweed salad , soy glaze & wasabi – \$24.75 dz

Parmesan Crusted Fried Ravioli –
Spicy marinara – \$22.50 dz

Bruschetta – Tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini – \$9.95 dz

Filet Mignonette Horseradish Crostini – Thinly sliced filet mignon with horseradish cream – \$38.50 dz

Chicken Quesadillas – Roasted poblano peppers and corn salsa – \$19.95 dz

Oysters on the Half Shell – Variety of mignonette sauces – \$25.50 dz

Shrimp Cocktail – Chilled jumbo shrimp served with citron cocktail sauce – \$31.50 dz



Sandwich Trays

The Classic

12 Sandwiches cut in half (24 pc)
Serves 12-18 \$65

- ✦ Chicken Salad with celery, scallions and fresh herbs on Multigrain Bread with green leaf lettuce and sliced tomato.
- ✦ Smoked Turkey Breast with Wisconsin Cheddar on a soft potato bun with green leaf lettuce and sliced tomato.
- ✦ Corned Beef Sandwich with Swiss and Russian dressing and our home made coleslaw on marble rye.

Mini Pita Platter

Serves 14-16 (36pc)
\$48

- ✦ Mixed Veggie with roasted peppers baby spinach, sliced fresh mozzarella, tomato and hummus spread.
- ✦ Italian with Prosciutto Di Parma, Genoa Salami, mild Provolone, roasted red peppers and seasoned olive oil.
- ✦ Southwestern Turkey with bacon, Monterey Jack and guacamole

Hoagie Tray

Choice of 3
All served with lettuce and tomato

- ✦ Chicken Salad with celery, scallions and fresh herbs on Multigrain Bread with green leaf lettuce and sliced tomato.
- ✦ Smoked Turkey Breast with Wisconsin Cheddar on a soft potato bun with green leaf lettuce and sliced tomato
- ✦ Corned Beef Sandwich with Swiss and Russian dressing and our home made coleslaw on marble rye.

Wrap Tray

8 wraps cut in half (16 pcs)
Serves 14-16 \$48

- ✦ Chicken Salad with celery, scallions and fresh herbs on Multigrain Bread with green leaf lettuce and sliced tomato.
- ✦ Smoked Turkey Breast with Wisconsin Cheddar on a soft potato bun with green leaf lettuce and sliced tomato.
- ✦ Corned Beef Sandwich with Swiss and Russian dressing and our home made coleslaw on marble rye.

Hoagie & Wrap Combo

Serves 16-20 21pcs \$66

- ✦ Choice of 3 hoagies and 3 wraps
15- 4" hoagies & 3 wraps cut in half .

Fixings Tray

15-20 sandwiches \$15

- ✦ Hot cherry peppers, sweet peppers, sliced onion, pickles, mayo, Dijon mustard, chipotle aioli

SALADS

(Serves 15-20 people)

Caesar

- Traditional Caesar salad with house made dressing and shaved Locatelli cheese \$39.95
with grilled chicken \$54.95
Serves 12-15 p

Baby Spinach

- Dried cranberries, apples, Asian pears, crumbled gorgonzola, candied walnuts, Champagne vinaigrette
Serves 12-15 p - \$42.50

Tomato, Basil and Fresh Mozzarella

- Over mixed greens drizzled with imported extra virgin olive oil and aged Balsamic Vinaigrette
Serves 12-15 p - \$45.00

Iceberg Wedge

- Topped with tomatoes, crispy bacon, Blue Cheese dressing and crumbled gorgonzola
Serves 18-20 p - \$49.95

Cobb Salad

- Grilled diced chicken, Romaine lettuce, cherry tomatoes, Smokey bacon, avocado, corn,
Blue Cheese crumble, Ranch dressing
Serves 12-15 p - \$55.95

Spring Caesar Pasta Salad

- Penne pasta, Romaine lettuce, grilled chicken, cherry tomato, red onion, shaved parmesan,
Caesar Vinaigrette
Serves 13-15 p - \$55.95

Antipasta Salad

- Over mixed greens with genoa salami, pepperoni, provolone cheese, fresh mozzarella, artichokes, olives,
roasted peppers, cherry tomatoes, fresh basil, Red Wine Vinaigrette
Serves 12-15p - \$59.95

DESSERTS

Feeds 20-22 p

Assorted Cookie Tray - Chocolate Chip,
Oatmeal Raisin 46 pc. \$38.95

Assorted Brownie Tray – Milk Chocolate
and Blondie 46 pc. \$32.95

Mini Cannoli Tray – Mini cannoli shell
stuffed with chocolate chip ricotta filling
45 pc. \$39.95

Loaded Mini Pastry Tray – 75 pc. \$61.95
(25 each of above - Serves 25-30)



BAR ARRANGEMENTS

CASH BAR

Guests pay for individual drinks

CONSUMPTION BAR – A LA CARTE

Consumption tab for group

BEER & WINE PACKAGE

\$10 per guest, \$8 per guest /each additional hour

House Red and White Wines and Select bottled and draft Beer

Includes soft drinks + Juices



HOUSE DELUXE BAR PACKAGE

\$14 per guest, \$12 per guest /each additional hour
Fine Wines, Domestic & Craft Bottles, Draft Beers
& Fine Cocktails

PREMIUM BAR PACKAGE

\$16 per guest, \$14 per guest /each additional hour
All Fine Wines, Domestic & Craft Bottles, All Draft
Beers, Top Shelf Cocktails, Premium Scotches &
Bourbons

Above prices do not include service charge

OUR VENUE



Main Dining Room



Patio



The Deck

PLANNING AN EVENT:
IN HOUSE OR OFF SITE CATERING AVAILABLE

Contact Patty or Jessica:
610.251.9229



*An array of
Styles*



*For any
type of
event*

TWENTY9

RESTAURANT & BAR



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Instagram

