

N I N E - T E N

restaurant and bar

FACT SHEET

“Evolving California Cuisine”

Celebrating 18 Years as one of San Diego’s Pioneer Farm-to-Table Restaurants

CULINARY CONCEPT:

Led by award-winning Chef Jason Knibb, NINE-TEN’s “*evolving California cuisine with an emphasis on produce from local artisan farmers*” features the unique *seasonal* style of cooking with menus dictated by the local harvest. The menu is created daily to take advantage of fresh produce discovered during daily excursions to local providers including Chino Farms. The bounty of the sea is also featured with local fish selections and items arriving daily from Hawaii and the North Pacific and Atlantic regions.

AMBIANCE / SERVICE:

A casually elegant, contemporary restaurant with al fresco dining on an outdoor terrace or the sidewalk patio, where people watching becomes a pastime. Inside the narrow, high-ceiling dining room, the warm ambiance is enhanced with a refreshing color scheme with infusions of emerald green and light wood. The restaurant’s main focal point is the vibrant and locally-inspired ocean and fauna wall panorama created by acclaimed artist, Dana Montlack. The service is enthusiastic and spirited, while gracious and unassuming. The staff is exceptionally well trained and educated on the food and preparation methods, as well as wine selections and pairings.

BREAKFAST / BRUNCH: 6:30 a.m. to 11:00 a.m. Monday - Friday / 7:30 a.m. to 2:30 p.m. Sat. & Sun. Brunch Fresh, homemade pastries and breakfast breads, salmon smoked right in our own kitchen and authentic New England maple syrup are just a few of the reasons why NINE-TEN is La Jolla’s morning gathering place.

LUNCH: 11:30 a.m. to 2:30 p.m. Monday through Friday (Brunch menu served during lunch on Sat. & Sun.) NINE-TEN at lunchtime can be “fashion central” with area socialites sipping afternoon martinis over conversation and fine cuisine. It can also be “power central” with smartly-suited professionals doing business over the three-course lunch special and extensive wine list. And for those who may just want to take a quick break from shopping or visiting the local museums, you can choose to sit at the bar instead and try “San Diego’s Best Burger” (according to the critic of *San Diego Magazine*).

DINNER: 5:30 p.m. to 9:30 p.m. Sunday through Thursday / 5:30 p.m. to 10 p.m. Friday & Saturday Innovative cuisine, an extensive, award-winning wine list and a fashionable clientele are the highlights of NINE-TEN at night. Entrees are contemporary in presentation, with exceptionally intense and pure flavors. Those wanting a true epicurean experience put themselves at the “Mercy of the Chef”, a special prix fixe menu created at the whim and inspiration of the Chef and features matching wines. Within a block of the local museums and galleries, walking distance to the Conrad Prebys Performing Arts Center, and minutes from the La Jolla Playhouse, NINE-TEN also draws patrons of the local arts for pre-event dinner or post-event dessert and cordials.

DESSERT:

NINE-TEN's dessert list is impressive with a variety of hand-crafted desserts by our on-site pastry chefs using seasonal products from local farmers. Not to be missed are the unique house-churned ice creams and sorbets with flavors changing with the passing seasons. And for those without a sweet tooth, a distinctive selection of domestic farmstead cheeses from California, Vermont, Iowa and other parts of the country provide the ideal finale to any meal at NINE-TEN.

NINE-TEN BAR: 11 a.m. to 10 p.m. Daily

The bar at NINE-TEN is the popular gathering place where the "who's who" of La Jolla convenes daily to enjoy an array of seasonal cocktails and other imaginative libations. A centrally-positioned flat-panel television provides up-to-date news information and sporting events. From 3:30 p.m. to 10 p.m. daily, guests choose items from a special menu, turning the NINE-TEN bar into the local neighborhood haunt for area residents, after-work professionals and visitors alike. Happy Hour is offered every Monday through Friday from 3:30 p.m. to 6:30 p.m. and features food and drink specials.

WINES:

NINE-TEN boasts a well-balanced and extensive and award-winning wine cellar. The list is a carefully selected excursion of local and global vineyards recognized with an *Award of Excellence* from Wine Spectator. Half-bottles and by-the-glass selections are also available. And for the indecisive, ask our Sommelier or well-trained staff members to assist you with a varietal that best complements your menu selection.

HISTORY:

The spot where NINE-TEN now sits was formerly the La Jolla Drugstore. In 1926, the store was purchased by Kansas native Silas O. Putnam, and moved inside the adjacent Colonial Hotel's main building. After he bought the drugstore and moved it to its new home, he added an ice cream parlor on the sidewalk that served up chocolate sodas and banana splits. The drugstore became a prime location for locals to gather, talk and watch the few passers-by. The pharmacist, employed by Putnam, considered it a big day if he filled more than three prescriptions. Well loved by the townspeople, the pharmacist was also the father of Gregory Peck. Peck, who grew up in La Jolla, eventually left for Hollywood and became a movie star. In 1980, the space once occupied by Putnam's drugstore became Putnam's Grille, which quickly became a local La Jolla landmark. Reflecting the La Jolla of the 1920s, the restaurant was redesigned to feature dark wood paneling, wrought iron chandeliers and ceiling fans, oak dining sets and large picture windows that created an open, fluid environment. The original soda fountain was replaced with a mirrored back bar and alcoholic beverages were served instead of ice cream sodas. The restaurant also stayed true to its heritage by offering diners sidewalk seating, continuing the tradition of the past 65 years. Then in February of 2001, Putnam's Grille closed its doors and six months later (on July 17th, 2001) opened as NINE-TEN. Since its opening, the restaurant has enjoyed local, regional and national acclaim from food, wine, and travel journalists, and foodies alike. Today, the restaurant showcases its most recent news, a \$300 renovation of the bar, main dining room, and sidewalk patio, which was completed in September of 2017.

SUSTAINABILITY CERTIFICATION:

In 2014, the United States Healthful Food Council (USHFC) awarded NINE-TEN its [REAL Certification](#), an emerging national standard for nutrition and sustainability best practices in the foodservice industry. REAL Certified, or Responsible Epicurean and Agricultural Leadership, is a holistic nutrition and sustainability certification program. NINE-TEN was invited to go through the certification process and

subsequently satisfied the prerequisites, earning sufficient points in the areas of nutrition, preparation, sourcing and leadership.

MANAGEMENT:

Jason Knibb, Executive Chef

Jose Alonzo III, Pastry Chef

Christina Couto, Director of Food & Beverage

Grant Aman, Food & Beverage Manager

Chris Russo, Wine Director & Certified Sommelier

Sabrina Patterson, Private Parties

SEATING CAPACITY:

Main Dining Room: 65

Bar: 20

Village Sidewalk Patio: 12

Outdoor Terrace: 30

Private Dining Rooms: Sun Room: 60 / La Jolla Room: 40 / Parlor Room: 16

Reservations Recommended: 858.964.5400 \ Website: www.nine-ten.com

(Updated: 7/2020)