

WELCOME TO THE NINES!

It is a pleasure having you stay with us, and thank you for choosing the Nines.

We are pleased to announce that our In-Room Compendium is now accessible through your television. Simply press the "Menu" button on your remote then select "Guest Services". There you will find our guest directory with a list of our services. If you would like further assistance with this feature, please dial "0" for Guest Services.

For your dining experience, we have included our In-Room Dining Menu. Once you have made your selection, or if you would like further information regarding the items offered, please press the "In-Room Dining" option on your telephone and you will be connected with our In-Room Dining Operator. Please let us know how we may make your stay at the Nines more enjoyable.

ELEVATE YOUR EXPECTATIONS. EXPERIENCE LIFE TO THE NINES.

BREAKFAST
6:30am-11am

CONTINENTAL BREAKFAST coffee or tea selection, choice of freshly squeezed juice, fresh fruit, choice of two bakery items	\$19.00
ASSORTED FRUITS seasonal fruits, melons, berries & citrus	\$13.00
HAND ROLLED GRANOLA choice of: yogurt, milk, soymilk	\$12.00
VANILLA YOGURT PANNA COTTA berries, hand-rolled granola, biscotti	\$11.00
STEEL CUT OATS dried fruits, hand-rolled granola, choice of milk	\$13.00
SEASONAL SMOKED FISH toasted bagel, fromage blanc, watercress, pickled red onions	\$18.00
EGGS ANY STYLE two eggs, crispy potato, toast, choice of fennel sausage, bacon, country ham or chicken cherry sausage	\$17.00
GRILLED FLATIRON STEAK & EGGS two eggs any style, crispy potato, sausage gravy	\$20.00
EGGS BENEDICT house-made english muffin, country ham, béarnaise	\$18.00
FARM VEGETABLE FRITATTA seasonal vegetables, foraged mushrooms, aged cheddar	\$16.00
EGG WHITE OMELET spinach, tomato confit, wild mushrooms, chèvre, salad of local greens	\$17.00
CHEDDAR BACON BISCUIT fried egg, sausage gravy, crispy chicken leg, lemon marmalade	\$16.00
BRIOCHE FRENCH TOAST seasonal accompaniments	\$15.00
BUTTERMILK PANCAKES seasonal accompaniments	\$14.00

Sides

chicken cherry sausage	\$8.00
fennel sausage	\$8.00
country ham	\$8.00
crispy breakfast potato	\$7.00
smoked bacon	\$8.00
one egg, any style	\$4.00
seasonal fruit	\$6.00
grand central bread, toasted	\$5.00
bagel and cream cheese	\$7.00

Beverages

STUMPTOWN COFFEE (REGULAR OR DECAF)	
small pot (2 cups)	\$8.00
large pot (4 cups)	\$10.00
café latte, mocha, or cappuccino	\$7.00
STEVEN SMITH TEAS (REGULAR OR DECAF)	
red nectar, lord bergamot	\$6.00
peppermint, chamomile, jasmine green	
orange, grapefruit, apple, cranberry, pineapple, tomato	\$7.00
soda	\$6.00
iced tea	\$5.00
milk: skim, 2%, whole, soy	\$5.00
San Pellegrino 1 liter (sparkling mineral water)	\$10.00
Acqua Panna 1 liter (natural spring water)	\$10.00
fruit smoothie, seasonal selection	\$10.00

Adult Beverages

CHAMPAGNE Veuve Clicquot 'Yellow Label', France 375ml	\$61.00
MIMOSA sparkling prosecco, fresh squeezed orange juice	\$13.00
URBAN FARMER BLOODY MARY Grey Goose vodka, seasonal pickled vegetables	\$14.00

ALL DAY DINING
11am-10pm

Snacks

SPICE ROASTED NUTS house spice	\$8.00
FARM FRIES lemon and pimenton	\$9.00
DEVEILED EGGS maple glazed bacon	\$9.00
CHICKEN POPS pepper glaze	\$10.00

Appetizers

SEASONAL SOUP SELECTION	\$13.00
PACIFIC OYSTERS half dozen on the half shell, champagne mignonette	\$25.00
URBAN FARMER CHILLED SHRIMP seasonal preparation	\$19.00
CHARCUTERIE BOARD house-made & artisanal selections, garnishes	\$23.00
CHEESE PLATE selection of three artisan cheeses & seasonal garnishes	\$24.00

Entrée Salads & Pasta

LOCAL FIELD GREENS shaved fruits & vegetables	\$13.00
CAESAR SALAD white anchovy, parmesan, garlic croutons	\$15.00
SEASONALY INSPIRED SALAD ask your In Room Dining attendant for daily offering	\$15.00
HAND CUT FETTUCCINE foraged mushrooms, tomato confit, arugula, herbs, parmesan	\$19.00

Protein Additions for Salads & Pasta

herb grilled chicken breast	\$10.00
6 oz flat iron steak	\$14.00
grilled prawns	\$16.00
seasonal fish	\$19.00

(ALL DAY DINING CONTINUED ON NEXT PAGE)

ALL DAY DINING
11am-10pm

Sandwiches

served with choice of house-made chips, farm fries, fresh fruit or field green salad

TURKEY CLUB PANINI	\$17.00
bacon, oil cured tomato, focaccia	
+avocado	\$2.00
VEGETABLE PANINI	\$16.00
seasonal vegetables, arugula, pickled peppers, feta	
GRILLED CHICKEN SANDWICH	\$16.00
bacon, gruyere, stonefruit jam, chili aioli, brioche roll	
+avocado	\$2.00
FARM BURGER	\$17.00
aged cheddar, aioli, tomato jam, butter lettuce, house-made english muffin	
+avocado	\$2.00
+smoked bacon	\$3.00

Cocktails

Grey Goose cosmopolitan	\$14.00
Bacardi mojito	\$14.00
Cazadores margarita	\$14.00
Bombay negroni	\$14.00
Knob Creek manhattan	\$14.00

Entrées

served with one seasonal side selection
ask your In Room Dining attendant for side options

URBAN FARMER CHICKEN	\$36.00
chef's presentation	
TAILS AND TROTTERS PORK CHOP	\$36.00
seasonal accompaniments	
FLAT IRON STEAK	\$41.00
12 oz Brandt prime	
FILET MIGNON	\$51.00
8 oz Piedmontese, grain-finished	
SEASONAL FISH	\$41.00
ask your In Room Dining attendant for daily selections	

Desserts

TAHITIAN VANILLA CRÈME BRULÉE	\$11.00
lavender shortbread, seasonal fruit	
CHOCOLATE LAYER CAKE	\$12.00
malted vanilla sauce	
MASCARPONE CHEESECAKE	\$12.00
graham cracker crust, seasonal fruit	
FRESH BAKED COOKIES	\$10.00
chocolate chip, peanut butter, oatmeal raisin	

CHILDREN'S DINING
12 and under

Breakfast

6:30am-11am

CHEDDAR BACON OMELETTE crispy potato and choice of toast	\$10.00
SCRAMBLED EGGS bacon and choice of toast	\$10.00
GOLDEN WAFFLE butter and maple syrup	\$10.00
BUTTERMILK PANCAKES seasonal fruit with butter and maple syrup	\$10.00

Beverages

juice: orange, grapefruit, apple, cranberry, pineapple, tomato	\$7.00
milk: skim, 2%, whole, soy	\$5.00
chocolate milk	\$5.00
fruit smoothie, seasonal selection	\$10.00

Dinner

11am-10 pm

all entrées served with a choice of:
fresh vegetables, fresh fruit, salad, fries or mashed potatoes

FLATIRON STEAK, 6 OZ. prepared to your liking	\$21.00
FARMER SEASONAL FISH ask your In Room Dining attendant for daily selections	\$23.00
ENGLISH MUFFIN PIZZA cheese or pepperoni	\$14.00
CHICKEN STRIPS grilled or lightly breaded, served with barbeque sauce and honey mustard	\$15.00
MACARONI & CHEESE elbow macaroni, cheddar & swiss or butter & parm	\$15.00
TWO MINI CHEESEBURGERS tomato jam, garlic aioli and cheddar, served on parker rolls	\$15.00
GRILLED CHEESE SANDWICH cheddar on white or wheat bread	\$14.00

Desserts

ROOT BEER FLOAT	\$10.00
FRESH BAKED COOKIES chocolate chip, peanut butter, oatmeal raisin	\$10.00
ASSORTED FRUITS seasonal fruits, melons, berries & citrus	\$7.00

LATE NIGHT
10pm-6am

SPICE ROASTED NUTS	\$8.00	TURKEY PANINI	\$18.00
FARM FRIES	\$10.00	bacon, oil cured tomato, olive, focaccia	
lemon and pimenton		+avocado	\$2.00
DEVILED EGGS	\$10.00	VEGETABLE PANINI	\$18.00
maple glazed bacon		seasonal vegetables, arugula, pickled peppers, feta	
CHICKEN POPS	\$11.00	GRILLED CHICKEN SANDWICH	\$18.00
pepper glaze		bacon, gruyere, stonefruit jam, chili aioli, brioche roll	
EGGS ANY STYLE	\$18.00	+avocado	\$2.00
two eggs, crispy potato, toast, choice of:		FARM BURGER	\$19.00
fennel sausage, bacon, country ham or chicken cherry sausage		aged cheddar, aioli, tomato jam, butter lettuce,	
SEASONAL SOUP SELECTION	\$13.00	house-made english muffin	
LOCAL FIELD GREENS	\$13.00	+avocado	\$2.00
shaved fruits & vegetables		+smoked bacon	\$3.00
+herb grilled chicken breast	\$10.00	TAHITIAN VANILLA CRÈME BRULÉÉ	\$12.00
CAESAR SALAD	\$14.00	lavender shortbread, seasonal fruit	
white anchovy, parmesan, brioche		CHOCOLATE LAYER CAKE	\$13.00
+herb grilled chicken breast	\$10.00	malted vanilla sauce	
		MASCARPONE CHEESECAKE	\$13.00
		graham cracker crust, seasonal fruit	
		FRESH BAKED COOKIES	\$10.00
		chocolate chip, peanut butter, oatmeal raisin	

Consuming raw or undercooked meat, seafood and eggs may increase your risk of foodborne illness. We will endeavor to accommodate any special requests you may have.
 20% gratuity and \$5.00 delivery charge will be applied to all orders.

WINE + BEER
10am-2am

we offer a complete wine list from Urban Farmer,
please ask your In Room Dining attendant for the list

Half Bottle White (375 ml)

Adelsheim Pinot Gris Willamette Valley, Oregon	\$23.00
Chehalem Chardonnay, Dundee, Oregon	\$36.00
Sonoma Cutrer Chardonnay Russian River Valley Ranches, California	\$25.00

Half Bottle Red (375ml)

Bergstrom 'Cumberland Reserve' Pinot Noir, Willamette Valley, Oregon	\$42.00
Canalicchio Brunello di Montalcino, Tuscany, Italy	\$46.00
Domaine Drouhin Pinot Noir, Dundee Hills, Oregon	\$48.00
JK Carriere Pinot Noir, Dundee Hills, Oregon	\$55.00
Seghesio Zinfandel, Sonoma County, California	\$38.00
Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, California	\$65.00
Tyrus Evan 'Claret', Red Mountain, Washington	\$32.00

Champagne By The Bottle

Avisi Prosecco, Veneto, Italy	\$40.00
Argyle Brut Rosé, Willamette Valley, Oregon	\$72.00
Schramsberg' Blanc de Blancs, North Coast, California	\$56.00
Perrier-Jouet Grand Brut, France	\$110.00
Veuve Clicquot 'Yellow Label', Brut, France	\$95.00
Krug 'Grand Cuvée', France	\$330.00
Louis Roederer 'Cristal', France	\$460.00
Moet & Chandon 'Dom Perignon', France	\$330.00

Bottle White

Eroica Riesling, Columbia Valley, Washington	\$52.00
King Estate Pinot Gris, Willamette Valley, Oregon	\$44.00
Villa Maria Sauvignon Blanc, Marlborough, New Zealand	\$44.00
Domaine Drouhin 'Arthur' Chardonnay, Dundee Hills, Oregon	\$72.00
Sonoma Cutrer Chardonnay, Russian River Ranches	\$50.00
Rombauer Chardonnay, Carneros, California	\$89.00

Bottle Red

Abeja Cabernet Sauvignon, Columbia Valley, Washington	\$110.00
Angela Pinot Noir, Yamhill-Carlton, Oregon	\$80.00
Bergstrom 'Cumberland Reserve' Pinot Noir, Willamette Valley, Oregon	\$84.00
Domaine Serene 'Evenstad Reserve' Pinot Noir, Willamette Valley, Oregon	\$150.00
Ken Wright Pinot Noir, Willamette Valley, Oregon	\$55.00
Mount Veeder, Napa, California	\$85.00
Stag's Leap 'Artemis' Cabernet Sauvignon, Napa, California	\$130.00
Tranche Cabernet Sauvignon, Walla Walla, Washington	\$98.00

Beer

for draft beer selections, ask your In Room Dining attendant	\$7.00
Bud Light	\$6.00
Coors Light	\$6.00
Corona Extra	\$7.00
Deschutes Black Butte Porter	\$7.00
Guinness	\$8.00
Ninkasi Total Domination IPA	\$7.00
Stella Artois	\$7.50
Omission Gluten Free Pale Ale	\$7.00
Buckler Non-Alcoholic Amber	\$6.00