

BRUNCH ON THE ROOF

NINE MILE STATION

STICKY BUN V 26 ^{SERVES} 4-6

Cinnamon-Sugar, Icing,
Berries

BISCUITS & GRAVY 13

House-made Biscuit, Peppered Sausage
Gravy, Tabasco

PLATE O'BISCUITS V 10

House-Made Biscuits, Assorted Jam,
Whipped Honey Butter

TOAST OF SORTS

AVOCADO TOAST V 10

Sourdough, Smashed Avocado, Tomato,
Fried Egg, Pickled Onions & Peppers
-Add Burrata \$7
-Add Crab Cake \$10

FRENCH TOAST V 13

Challah, Crème Anglaise,
Berries

BRUNCH FAVORITES

BREAKFAST BURRITO 16

Chorizo, Refried Beans, Potato, Egg,
Oaxaca Cheese, Avocado, Salsa Verde,
w/ sides of Salsa Roja and Fresh Fruit

HUEVOS DIVORCIADOS 16

Cilantro Lime Rice, Refried Beans,
Salsa Roja, Salsa Verde, Eggs,
Queso Fresco, Avocado

SHRIMP & GRITS GF 20

Grits, Shrimp, Chicken Andouille,
Trinity, Crab Emulsion

LOX BAGEL 20

Everything Bagel, Smoked Salmon,
Herb Cream Cheese, Capers, Red Onion,
Dill, Side Salad w/ Raspberry Vinaigrette

CRAB CAKE BENEDICT 23

Multi-grain English Muffin, Poached Eggs,
Crab Cakes, Hollandaise, Tomato,
Side Salad w/ Raspberry Vinaigrette

STEAK & EGGS GF 33

Prime NY Strip, Chimichurri, Eggs Your Way,
House Potatoes

SANDWICHES

CHICKEN BISCUIT SANDWICH 22

House-Made Biscuit, Fried Chicken Thigh,
Hot Honey, Egg, American Cheese,
House Potatoes

BRUNCH BURGER 23

Double Smash Patty, American Cheese, 9 Mile
Sauce, Pickles, Bacon, Sunny Side Up Egg,
French Fries

STEAK SANDWICH 25

Fajita Marinated NY Strip, Baguette,
Dill Horseradish Crema, Egg, Oaxaca Cheese,
House Potatoes

SALADS

9 MILE SALAD V 12

Field Greens, Radicchio, Carrot,
Tomato, Onion, Sourdough Crouton,
Buttermilk Ranch

CAESAR SALAD 12

Crispy Romaine, Sourdough Crouton,
Lemon, Parmesan

SALMON SALAD 23

Grilled Salmon, Field Greens,
Watercress, Asparagus, Crispy Potato,
Tomato, Mustard Vinaigrette

FEATURED SPIRITS

MIMOSA 12

Zardetto Prosecco, Orange Juice

CHAMPAGNE COCKTAIL 13

Angostura, Lemon

BLOODY MARY 15

Belvedere Vodka, House Made Tomato Mix

SIDES 8

- Seasonal Fruit VE
- House Potatoes V,GF
- Grits V, GF
- 2 Eggs Your Way GF
- Bacon GF
- Turkey Bacon GF
- French Fries
- Rice & Beans GF
- Side 9 Mile Salad V
- Side Caesar Salad

GF - GLUTEN FREE V - VEGETARIAN VE - VEGAN

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES OR SENSITIVITIES. PARTIES OF 6 OR MORE WILL HAVE A 20% GRATUITY ADDED TO THEIR CHECKS. ASK YOUR SERVER FOR FURTHER INFORMATION ON SPLITTING YOUR BILL THROUGH OUR QR CODE. 9 MILE IS A CASHLESS PROPERTY

NINE MILE STATION

COCKTAILS

OCHO MARGARITA 20

TEQUILA OCHO BLANCO, LIME, AGAVE, GRAND MARNIER, ORANGE

9 MILE OLD FASHIONED 15

1. WOODINVILLE BOURBON, ORANGE, ANGOSTURA
2. OLD FOURTH WARD RYE, ORANGE, ANGOSTURA
3. SIETE MISTERIOS DOBA-YEJ MEZCAL, COFFEE, MOLE, ALLSPICE ANGOSTURA

THE MEDICINE 15

COMPASS BOX BLENDED SCOTCH, LEMON, HONEY, GINGER, BROVO FORREST, ANGOSTURA, BUBBLES

ROSEMARY TEQUILA MULE 15

REJON BLANCO TEQUILA, LEMON, ROSEMARY, VIOLETTE, L'APERITIVO NONINO, ANGOSTURA, GINGER

BELTLINE PUNCH #4 15

BELVEDERE VODKA, LIME, MINT, PEAR, GRAPEFRUIT

PINEAPPLE SIDECAR 15

PLANTATION PINEAPPLE RUM, LEMON, DRY CURACAO, CHERRY

TIKI GARDEN 15

CITADELLE GIN JARDIN D'ÉTÉ, LEMON, HONEY, APPLE, COCONUT, FERNET BRANCA

BE MY VALENTINA 15

SIETE MISTERIOS DOBA-YEJ MEZCAL, LIME, ALOE, CUCUMBER, VALENTINA

FOR THE BROS 15

WOODINVILLE BOURBON, LIME, GINGER, AMARO MONTENEGRO, ANGOSTURA

ALL GAS NO BRAKES 15

COFFEE INFUSED BELVEDERE VODKA, HERENCIA ESPRESSO LIQUEUR, CHICORY

M & N SHOT 8

SIETE MISTERIOS DOBA-YEJ MEZCAL, L'APERITIVO NONINO

WINE

VELANTE PINOT GRIS 14 52

(ITALY) LIGHT, CRISP, FLORAL, MINERAL, CLEAN

JAINÉ SAUVIGNON BLANC 14 52

(WASHINGTON) SALTED GOOSEBERRY, ORANGE BLOSSOM, STONY MINERALS

WEINKELLER ERBACH RIESLING 15 56

(GERMANY) ROUND AND REFRESHING, SLIGHTLY SWEET WITH JUICY AND FRUITY FLAVORS

PATRICIA RAQUIN BOURGOGNE BLANC 18 68

(FRANCE) ELEGANT FRENCH CHARDONNAY

CHEMISTRY CHARDONNAY 15 56

(OREGON) TOASTED HAZELNUTS & VANILLA

ROSE ALL DAY 13 48

(FRANCE) CRISP, DRIED STRAWBERRY, ROSE PETAL, CITRUS

ALAIN DE LA TREILLE PINOT NOIR 14 52

(FRANCE) BLACK CHERRIES AND EARTHY NOTES

FOGSCAPE PINOT NOIR 16 60

(CALIFORNIA) SILKY WINE WITH LUSH FRUIT AND A CLASSIC STRUCTURE

LOCATIONS CALIFORNIA 15 56

(CALIFORNIA) FRUIT FORWARD, SPICE, JAM, LEATHER

CAP ROYAL VIN DE BORDEAUX 15 56

(FRANCE) RED BLEND WITH RED FRUIT & HINTS OF VANILLA

MILL KEEPER

CABERNET SAUVIGNON 15 56

(CALIFORNIA) BLACK CHERRY, RED CURRANT, VANILLA, TOASTED OAK

ROTH CABERNET 20 76

(CALIFORNIA) BOLD, FULL-BODIED, & RICH

CONVENE PINOT NOIR (2019) 90

(CALIFORNIA) VELVETY CHERRY AND COCOA AROMAS WITH HINTS OF SASSAFRAS AND VANILLA

BUBBLES

ZARDETTO PROSECCO 13 48

(ITALY) ELEGANT AND REFINED; ORANGE BLOSSOM AND STONE FRUITS

PIPER SONOMA BRUT 17 64

(CALIFORNIA) BRIGHT CITRUS, CRISP APPLE, FRESH ORANGE BLOSSOM

ACINUM PROSECCO ROSE 13 48

(ITALY) SOFT NOTES OF RED FRUIT, GOOD ACIDITY WITH FRESHNESS

LUCIEN ALBRECHT BLANC DE BLANC 16 60

(FRANCE) CLEAN, FRESH, ROUND, STONE FRUIT, FINE BUBBLES

MONTCONTOUR DE LOIRE BRUT ROSE 15 56

(FRANCE) DRIED STRAWBERRY, TOAST, CRISP, ROUND, AND CREAMY

LOVO MOSCATO 13 48

(ITALY) BEAUTIFUL FRUIT, TROPICAL NOTES, BALANCED, FRESH

MOET & CHANDON IMPERIAL BRUT 110

(FRANCE) ELEGANT & PRECISE TRUE CHAMPAGNE

BOTTLES & CANS

CREATURE COMFORTS TROPICALIA 8

12OZ CAN, 6.6% | BRIGHT AND TROPICAL LOCAL IPA

CREATURE COMFORTS CLASSIC CITY LAGER 6

12OZ CAN, 4.2% | CRISP DRINKING LAGER

MONDAY NIGHT DR. ROBOT 8

12OZ CAN, 5.0% | BERRY LEMON SOUR

GULDEN DRAAK 12

11.2OZ BOTTLE, 10.5% | DARK BELGIAN TRIPEL

DUVEL 12

11.2OZ BOTTLE, 8.5% | BELGIAN BLONDE

DELIRIUM TREMENS 10

16OZ CAN 8.5% | BELGIAN ALE

DRAFTS



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