

WELCOME TO THE NINES!

It is a pleasure having you stay with us, and thank you for choosing the Nines during your stay in Portland. We are pleased to announce that our In-Room Compendium is now accessible through your television. Simply press the "Menu" button on your remote and 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, simply dial "0" for Guest Services.

For your dining experience, we have included our In-Room Dining Menu. When you have made your selection, or would like some information regarding the items offered, simply press the "In-Room Dining" option on your telephone and you will be connected with one of our associates.

Please do not hesitate to let our team know how we might make your stay at the Nines more comfortable.

Elevate your expectations. Experience life to the Nines.

DINING [breakfast](#)

6am-11am

CONTINENTAL BREAKFAST	\$17.00
coffee or tea selection, choice of freshly squeezed juice, fresh fruit, choice of three bakery items: butter croissant, chocolate croissant, danish, seasonal muffin, bagel	
ASSORTED FRUITS	\$12.00
seasonal fruits, melons, berries & citrus	
COLD CEREAL	\$8.00
hand-rolled granola & yogurt, or choice of: raisin bran, cherrios, cornflakes, fruit loops	
VANILLA YOGURT PANNA COTTA	\$10.00
berries, hand-rolled granola, pistachio biscotti	
STEEL CUT OATS	\$10.00
dried fruits, hand-rolled granola, browned butter, cream	
SEASONAL SMOKED FISH	\$15.00
toasted bagel, fromage blanc, watercress, pickled red onions	
EGGS ANY STYLE	\$13.00
two eggs, crispy potato, toast, choice of fennel sausage, bacon or shaved ham	
EGGS BENEDICT	\$14.00
house-made english muffin, shaved ham, béarnaise	
DUNGENESS CRAB OMELET	\$18.00
grilled onions, bacon, wild mushrooms, béarnaise	
FARM VEGETABLE FRITATTA	\$14.00
seasonal vegetables, foraged mushrooms, aged cheddar	
EGG WHITE OMELET	\$15.00
spinach, tomato confit, wild mushrooms, chèvre, salad of local greens	
CHEDDAR BACON BISCUIT	\$15.00
fried egg, sausage gravy, crispy chicken leg, lemon marmalade	
BRIOCHE FRENCH TOAST	\$13.00
huckleberry jam, hazelnut butter, maple syrup	

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 \$3.00 delivery charge will be applied to all orders.

DINING **breakfast**

6am-11am

BUTTERMILK PANCAKES \$12.00
seasonal accompaniments

MINI WAFFLES \$13.00
seasonal accompaniments

Sides

fennel sausage \$6.00

country ham steak \$6.00

crispy breakfast potato \$5.00

smoked bacon \$6.00

one egg, any style \$3.00

side of fruit \$6.00

dave's killer bread, toasted \$4.00

bagel \$4.00

Children's Menu

COLD CEREAL \$6.00

choice of: raisin bran, cherrios, cornflakes, fruit loops

SILVER DOLLAR PANCAKES \$6.00

maple syrup, butter

EGG ANY STYLE \$9.00

one egg any style, toast, bacon, crispy potato

Beverages

STUMPTOWN COFFEE (REGULAR OR DECAF)

small pot (2 cups) \$7.00

large pot (4 cups) \$9.00

café latte or mocha \$6.00

TEA (REGULAR OR DECAF)

selection of hot tea \$4.00

iced tea \$4.00

JUICE

orange, grapefruit, apple, cranberry, \$5.00

pineapple, tomato

fruit smoothie, seasonal selection \$8.00

soda \$3.00

milk \$3.00

s. pellegrino 1 liter (sparkling mineral water) \$9.00

acqua panna 1 liter (natural spring water) \$9.00

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 \$3.00 delivery charge will be applied to all orders.

DINING all day

11am-10pm

Urban Farmer lunch and dinner menu items are available upon request. Please inquire with your In Room Dining attendant.

Snacks

HOUSE CHIPS \$4.00
dill spice

WARM DUNGENESS CRAB DIP \$7.00
cheese puffs

DEVILED EGGS \$5.00
maple glazed bacon

FARM FRIES \$5.00
lemon and pimenton

Appetizers

SEASONAL SOUP SELECTION \$12.00

CHARCUTERIE BOARD \$18.00
house-made & artisanal selections, garnishes

CHEESE PLATE \$20.00
selection of three artisan cheeses & seasonal garnishes

PACIFIC OYSTERS \$15.00
half dozen on the half shell, champagne mignonette

URBAN FARMER SHRIMP COCKTAIL \$15.00

Entrée Salads & Pasta

LOCAL FIELD GREENS \$9.00
shaved fruits & vegetables

CAESAR SALAD \$10.00
white anchovy, parmesan, brioche

SEASONALY INSPIRED SALAD \$12.00
ask your In Room Dining attendant for daily offering

HAND CUT FETTUCCINE \$16.00
foraged mushrooms, tomato confit, arugula,
herbs, parmesan

+Protein Additions for Salads & Pasta

herb grilled chicken breast \$8.00

6 oz flat iron steak \$12.00

grilled prawns \$12.00

seasonal fish \$16.00

dungeness crab \$12.00

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 \$3.00 delivery charge will be applied to all orders.

DINING *all day*

11am-10pm

Sandwiches

all served with choice of house-made chips, hand-cut Kennebec fries, fresh fruit, or field green salad

"DAGWOOD" BLT arugula, oil cured tomatoes, horseradish aioli	\$15.00
VEGETABLE PANINI seasonal vegetables, arugula, pickled peppers, feta	\$15.00
GRILLED CHICKEN SANDWICH bacon, gruyere, apricot jam, chili aioli, house-made english muffin +avocado	\$15.00 \$2.00
FARM BURGER aged cheddar, aioli, tomato jam, butter lettuce, house-made english muffin +avocado +smoked bacon	\$16.00 \$2.00 \$3.00

Entrées

*selection of one protein and one seasonal side
ask your In Room Dining attendant for daily side options*

ROASTED HALF CHICKEN	\$35.00
HAZELNUT FED PORK CHOP	\$35.00
FLAT IRON STEAK	\$40.00
FILET OF BEEF	\$50.00
SEASONAL FISH	\$38.00

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 \$3.00 delivery charge will be applied to all orders.

DINING all day
11am-10pm

Children's Menu

PASTA butter, cheese	\$8.00
PB&J fresh fruit or fries	\$8.00
HAMBURGER fresh fruit or fries	\$8.00
CHICKEN FINGERS fresh fruit or fries	\$8.00
GRILLED CHEESE fresh fruit or fries	\$8.00

Desserts

TAHITIAN VANILLA BEAN CRÈME BRULÉÉ walnut shortbread	\$10.00
CHOCOLATE CAKE whipped cream, caramel sauce	\$10.00
CRÈME FRAICHE PANNA COTTA berries, almond tuile	\$10.00
DULCE DE LECHE CHEESE CAKE graham cracker crust, fresh fruit	\$10.00
FRESH BAKED COOKIES	\$8.00

Beverages

STUMPTOWN COFFEE (REGULAR OR DECAF) small pot (2 cups)	\$7.00
large pot (4 cups)	\$9.00
café latte or mocha	\$6.00
TEA (REGULAR OR DECAF) selection of hot tea	\$4.00
iced tea	\$4.00
JUICE orange, grapefruit, apple, cranberry, pineapple, tomato	\$5.00
fruit smoothie, seasonal selection	\$8.00
soda	\$3.00
milk	\$3.00
s. pellegrino 1 liter (sparkling mineral water)	\$9.00
acqua panna 1 liter (natural spring water)	\$9.00

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 \$3.00 delivery charge will be applied to all orders.

DINING [adult beverages](#)

10am-2am

[Wine](#)

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

[Beer](#)

for draft beer selections, ask your In Room Dining attendant

budweiser	\$5.00
bud light	\$5.00
corona	\$6.00
heineken	\$6.00
cascade lakes rooster tail pale ale	\$6.00
terminal gravity IPA	\$6.00
deschutes mirror pond	\$6.00
widmer hefeweizen	\$6.00
deschutes black butte porter	\$6.00
rogue american amber ale	\$6.00
stella artois	\$6.00
old speckled hen english draught	\$8.00
clausthaler non-alcoholic amber	\$6.00

[Spirits By The Bottle](#)

tanqueray gin (375 ml)	\$40.00
bacardi superior rum (375 ml)	\$35.00
johnnie walker red square scotch (375 ml)	\$45.00
sauza hornitos tequila (375 ml)	\$45.00
patron silver tequila (375 ml)	\$60.00
kettle one vodka (375 ml)	\$45.00
maker's mark bourbon (375 ml)	\$45.00

STIRRINGS BEVERAGE MIX BY THE BOTTLE

cosmopolitan, lemon drop, margarita or mojito	\$10.00.
---	----------

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 \$3.00 delivery charge will be applied to all orders.

DINING late night

10pm-6am

HOUSE CHIPS dill spice	\$4.00
WARM DUNGENESS CRAB DIP cheese puffs	\$7.00
DEVILED EGGS maple glazed bacon	\$5.00
FARM FRIES lemon and pimenton	\$5.00
EGGS ANY STYLE two eggs, crispy potato, toast, choice of: fennel sausage, bacon or shaved sweet ham	\$13.00
SEASONAL SOUP SELECTION	\$12.00
LOCAL FIELD GREENS shaved fruits & vegetables +herb grilled chicken breast	\$9.00 \$8.00
CAESAR SALAD white anchovy, parmesan, brioche +herb grilled chicken breast	\$10.00 \$8.00
“DAGWOOD” BLT arugula, oil cured tomatoes, horseradish aioli	\$15.00
VEGETABLE PANINI seasonal vegetables, arugula, pickled peppers, feta	\$15.00
GRILLED CHICKEN SANDWICH bacon, gruyere, apricot jam, chili aioli, house-made english muffin +avocado	\$15.00 \$2.00
FARM BURGER aged cheddar, aioli, tomato jam, butter lettuce, house-made english muffin +avocado +smoked bacon	\$16.00 \$2.00 \$3.00
CHOCOLATE CAKE whipped cream, caramel sauce	\$10.00
DULCE DE LECHE CHEESE CAKE graham cracker crust, fresh fruit	\$10.00
FRESH BAKED COOKIES	\$8.00

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 \$3.00 delivery charge will be applied to all orders.