

nine

TAPAS LOUNGE & MARTINI BAR

"SIGNATURE COCKTAILS"

CARAFE OF SANGRIA (RED OR WHITE) \$12
Nine Specialty Blend

CAIPIRINHA \$10
Traditional or Strawberry

SUPERFRUIT MOJITO \$11
Ty-Ku, Bacardi, Cucumber, Mint

RASPBERRY ROSE "MOJITO" \$11
Bacardi Razz, Muddled Lime, Fresh Mint, Raspberry, & Essence of Rose

"ACAI" BERRY MARTINI \$11
Monavie Acai, Stoli Blueberry, Agave Nectar, Cranberry

PLATINUM MARGARITA \$9
1800 Tequila, Muddled Lime, Agave Nectar

APPLE'S & PEARS MARTINI \$11
Grey Goose Pear, Sour Apple Pucker, Splash of Fresh Sour & 7up

PINEAPPLE FUSION \$10
Skyy Infused from Fresh Pineapple Chunks... Amazing...on the Rocks

VIXEN \$10
Champagne Splashed with a Raspberry & Honey Puree

GRAPETINI \$10
Three Olives Grape, White Grape Juice, Splash of Grape Pucker & 7up

LOVE POTION #9 \$10
Absolut Ruby Red, Citronage, Fresh O.J., Splash of Cranberry & Fresh Sour

STRAWBERRY FIELDS FOREVER \$11
10 Cane Rum, Malibu Rum, Fresh Strawberry Puree & Splash of Fresh Sour

THE DIRTY NINE \$12
Belvedere Vodka, Splash of Olive Juice, Suffed Cabreles Olives

GINGER SMASH \$12
Plymouth Gin, Apple Liquor, fresh sour, Fresh Cranberries & slices of ginger root

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TAPAS LOUNGE & MARTINI BAR

"WINE LIST"

RED WINES

	Glass	Bottle
TALUS CABERNET (CALIFORNIA)	\$7/-	
DELAS MERLOT (FRANCE)	\$7/-	
JEKEL CABERNET (CALIFORNIA)	\$8	\$24
GALLA ROUGE PINOT NOIR (FRANCE)	\$8	\$26
TAPENA GARNACHA (SPAIN)		\$23
ROSEMOUNT PINOT NOIR (SOUTH EAST AUSTRALIA)		\$30
CAMBRIA SYRAH (CALIFORNIA)		\$36
SIMI CABERNET (CALIFORNIA)		\$38
J. LOHR SEVEN OAKS CABERNET (CALIFORNIA)		\$44
CLANCYS CABERNET/SHIRAZ/MERLOT BLEND (AUSTRALIA)		\$46

WHITE WINES

LITTLE PENGUIN CHARDONNAY (SOUTH AUSTRALIA)	\$7	
MEZZACORONA PINOT GRIGIO (ITALY)	\$7	
GLEN CARLOU CHARDONNAY (SOUTH AFRICA)	\$9	\$28
BONTERRA "ORGANIC" CHARDONNAY (CALIFORNIA)	\$8	\$26
BENZINGER SAUVIGNON BLANC (CALIFORNIA)	\$9	\$28
MENAGE A TROIS CHARDONNAY/ MUSCAT/CHENIN BLANC BLEND (CALIFORNIA)	\$10	\$34
BOLLA RIESLING (ITALY)		\$20
KENDALL JACKSON CHARDONNAY (CALIFORNIA)		\$29
RODNEY STRONG CHARDONNAY (CALIFORNIA)		\$40
CERETTO ARNEIS BLANC (ITALY)		\$42
SANTA MARGHERITA PINOT GRIGIO (ITALY)		\$45
CLOUDY BAY SAUVIGNON BLANC (NEW ZEALAND)		\$52

CHAMPAGNE

HOUSE.....BY THE GLASS	\$7	
CHANDON ROSE	\$11	
VEUVE CLIQUOT	\$16	\$115
VEUVE CLIQUOT DEMI-SEC		\$115
VEUVE CLIQUOT ROSE		\$140
MOET WHITE STAR IMPERIAL		\$95
MOET "NECTAR" IMPERIAL		\$120
MOET IMPERIAL ROSE		\$130
DOM PERIGNON		\$235
CRISTAL		\$350

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TAPAS LOUNGE & MARTINI BAR

ZAMORANO, TETILLA, MURCIA, CABRALES, MANCHEGO
CHORIZO, SERRANO, CANTIMPALO

SMALL ASSORTMENT OF 3 \$14
LARGE ASSORTMENT OF 3 \$19
COMPLETE ASSORTMENT \$29

"TAPAS"

JAMON SERRANO & FIG WRAP \$9
STUFFED WITH A TOASTED CAYENNE ALMOND
DASHED WITH CARAMELIZED BROWN SUGAR

SPANISH TORTILLA \$6
TRADITIONAL TAPAS. EGGS, ONIONS AND FARM POTATOES
LAYERED BETWEEN A CHIPOLTE SPREAD

SAUTEED SCALLOPS & CHORIZO SKEWERS \$10
SWEET CHILI DIPPING SAUCE

CROQUETTES

BLACK FOREST HAM & CHEESE \$6
SERVED ASIDE A SPICY QUAVA SAUCE

CHICKEN & JALAPENO \$8
SUNDRIED TOMATO, RED PEPPER AIOLI

CRAB CAKE CROQUETTE \$10
OLD BAY REMOULADE

"TASTING PLATES"

MEDITERRANEAN SAMPLER \$12
TRADITIONAL. ROASTED RED PEPPER & PESTO HUMMUS
SERVED WITH PITA POINTS

FLATBREAD PIZZETTE TRIO \$13

SPANISH \$9
CHORIZO, MANCHEGO, PLUM TOMATO

ARGENTINIAN \$9
CHIMMICHURRI SPREAD WITH THIN
SLICES OF MEDIUM RARE STEAK

MARGHERITA \$8
PLUM TOMATO SAUCE, FRESH MOZZARELLA BASIL

EMPANADA TASTING \$8
BEEF, CHICKEN & PORTOBELLO MUSHROOM
WITH CHIMMICHURRI SPREAD ON THE SIDE

"SHARING SALADS"

NINE "TRADITIONAL" CEASAR \$10
ROMAINE, POLENTA CROUTONS
& PARMEGIANO REGIANO CHEESE
*CHICKEN (ADD) \$4
*SHRIMP (ADD) \$6
*STEAK (ADD) \$6

BLACKENED TUNA FOR TWO \$16
PAN SEARED TUNA SERVED WITH CUCUMBER
SALAD IN GINGER SOY VINAGRETTE

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TAPAS LOUNGE & MARTINI BAR

"BITES"

CRISPY COCONUT SHRIMP \$11
PAIRED WITH AN EXOTIC APRICOT HORSERADISH SAUCE

VEGETABLE DUMPLINGS \$9
NOT SO SPICY BUT A LITTLE SWEET PONZU SAUCE

EDAMAME \$7
IRRESISTIBLE...SPRINKLED WITH A LIGHT SEA SALT

CHICKEN SATAY \$9
SOPHISTICATED TASTE WITH A SPICY PEANUT SAUCE

BEEF SATAY \$9
MARINATED HANGER STEAK PAIRED WITH A KOREAN
BBQ DUCK SAUCE

PIRI PIRI SHRIMP \$11
SAUTEED WITH PECANS IN A SHARP & SPICY SAUCE

SWEET CORN CAKES \$9
DRIZZLED WITH A QUAVA REDUCTION BALANCED
WITH PICO DE GALLO

AVOCADO SPRING ROLLS \$9
HEALTHY PLEASURE PAIRED WITH A TANGY DIPPING SAUCE

"COMFORT"

NINE "SIGNATURE" SLIDERS \$12
MINI BURGERS ON CUBAN BUNS
WITH LETTUCE, TOMATOES & ONIONS

SMOKE HOUSE SLIDERS \$14
SMOKED BACON, TETILLA CHEESE, JALAPENOS,
LETTUCE, TOMATO, ONION & JALAPENO RANCH DRESSING

BUFFALO CHICKEN SLIDERS \$12
SERVED ON CUBAN BUNS WITH LETTUCE, TOMATOES & ONIONS

AHI TUNA SLIDERS \$12
MEDIUM RARE BLACKENED AHI TUNA, TOMATO,
FIELD GREENS & WASABI AIOLI

GARDEN "FRESH" PANINI \$10
GRILLED BALSAMIC PORTOBELLO, ROASTED RED PEPPER,
FRESH MOZZARELLA, SUNDRIED TOMATO SAUCE

*Sliders/Panini served with white & sweet French fry potato medley

MINI QUESADILLA \$10
BLACKENED CHICKEN OR STEAK WITH TASTY
MIX OF REFRIED BEANS, PEPPER-JACK CHEESE,
CARMAMELIZED ONION, AND PICO DE GALLO

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TAPAS LOUNGE & MARTINI BAR

"SWEETS"

CHOCOLATE FONDUE \$10
MELTED CHOCOLATE DIPPING SAUCE...
SLICES OF APPLES, CHERRIES, BANANAS,
STRAWBERRIES & RICE CRISPY TREATS

CHOCOLATE LAVA CAKE \$8
DECADENT RICH CHOCOLATE
WITH A CHOCOLATE GANACHE CENTER

NINE "SIGNATURE" CHEESECAKE LOLLIPOPS \$12
SAVORY CHEESECAKE POPS BALANCED
WITH FRUIT AND A CHOCOLATE DIPPING SAUCE

"SWEET COMPLIMENTS"

VANILLA ROOT BEER FLOATINI \$12
BISCOTTINI \$11
TRIPLE ESPRESSO MARTINI \$11
CHOCOLATE SWIRLED STRAWBERRY \$11

Ask about our Party Packages

* Nine Lounge Mixed Tapas Prefixe

* Nine Party Open Bar Packages

* Nine Corporate Events

* Nine Wedding Package

* Nine Brunch Package

* Nine Shower Package

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TAPAS LOUNGE & MARTINI BAR

"BOTTLE SERVICE"

SKYY \$200

SKYY FUSION FLAVORS \$200
(PASSION, GRAPE, CHERRY, CITRUS)

ABSOLUT \$200

ABSOLUT FLAVORS \$200
(PEAR, PEACH, RUBY RED)

STOLI \$225

STOLI FLAVORS \$225
(ORANGE, RAZ, BLUEBERRY, STRAWBERRY, BLACKBERRY)

3 OLIVES FLAVORS \$225
(GRAPE, CHERRY, WATERMELLON, ROOT BEER, TRIPLE ESPRESSO)

PINK (CAFFEINE & GUARANA INFUSED) \$225

KETTLE ONE \$240

GREY GOOSE \$250

GREY GOOSE L'ORANGE \$250

CIROC \$250

BEVEDERE \$250

CAPTAIN MORGAN \$200

BACARDI SUPERIOR \$200

10 CANE \$200

TANQUERAY \$200

BOMBAY SAPPHIRE \$240

BULLDOG \$240

1800 \$200

PATRON \$275

PATRON XO CAFÉ \$325

JACQUES CARDIN COGNAC \$275

HENNESSY \$300

HENNESSY XO \$500

JACK DANIELS \$200

WOODFORD RESERVE \$275

JOHNNY WALKER BLACK \$275

JOHNNY WALKER BLUE \$700

"MAGNUMS"

KETTLE ONE \$400

GREY GOOSE \$425

PATRON \$475

"CHAMPAGNE"

MOET WHITE STAR IMPERIAL \$95

MOET "NECTAR" IMPERIAL \$120

MOET IMPERIAL ROSE \$130

VEUVE CLIQUOT \$115

VEUVE CLIQUOT DEMI-SEC \$115

VEUVE CLIQUOT ROSE \$140

DOM PERIGNON \$235

CRISTAL \$350