

NINE MILE STATION

STARTERS

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| PORK BELLY SLIDERS <i>Pineapple Chutney, Jalapeño, House Pickles</i> | 18 |
| BURRATA <i>Pesto, Arugula, Radish</i> | 14 V |
| WATERMELON SALAD <i>Watermelon, Tomatoes, Arugula, Feta, Basil, Balsamic Glaze</i> | 12 V GF |
| SMOKED TROUT CROQUETTES <i>Tarragon Mint Yogurt, Pickled Red Onion, Sumac</i> | 11 |
| BEEF TENDERLOIN CARPACCIO <i>Truffle Oil, Garlic Aioli, Fried Capers, Arugula</i> | 16 |
| MEAT & CHEESE <i>Pickled Vegetables, Mixed Nuts, Quince Jam, Violet Mustard</i> | 28 |
| WHITE BEAN HUMMUS <i>Sundried Tomato, Pine nuts, Grilled Naan</i> | 12 V VE |
| P.E.I. MUSSELS <i>White Wine, Tomatoes, Lemon, Fresh Herbs, Grilled Sourdough</i> | 13 |

ENTREES

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| COBB SALAD <i>Grilled Chicken, Bacon, Blue Cheese, Onion, Egg, Tomato, Green Goddess Dressing</i> .. | 18 GF |
| PEA PESTO LINGUINE <i>Sweet Peas, Pine Nuts, Parmesan, Lemon, Ricotta, Mint</i> | 21 V |
| SEARED DIVER SCALLOPS <i>Asparagus, Red Potato, Romesco, Micro Basil</i> | 32 |
| SESAME CRUSTED TUNA <i>Tomatoes, Croutons, Cucumbers, Red Onion, Red Wine Vinaigrette</i> ... | 36 |
| BLACKENED GROUPER SANDWICH <i>Spicy Soy Aioli, Bibb Lettuce, Tomato, Onion</i> | 26 |
| GRUYERE BURGER <i>Gruyère, Bacon, Caramelized Onion, Lettuce, Tomato, Garlic Aioli, Fries</i> | 21 |
| SMOKED BABY BACK RIBS <i>Collard Greens, Cornbread, Jalapeño Butter</i> | 29 HALF/42 WHOLE |
| STEAK FRITES <i>16oz Grilled New York Strip, House-Made Fries</i> | 65 |

SIDES

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| GRILLED ASPARAGUS <i>Romesco</i> | 9 V |
| HOUSE-MADE FRIES <i>Garlic, Horseradish Thousand Island</i> | 6 V |
| ROASTED BABY CARROTS <i>Brown Butter Crème Fraiche</i> | 7 V GF |
| BRAISED COLLARD GREENS <i>Pickled Onions</i> | 9 GF |
| ROASTED BRUSSEL SPROUTS <i>Sherry Reduction, Smoked Paprika</i> | 9 V GF |

V | VEGETERIAN | VE | VEGAN | GF | GLUTEN FREE

COCKTAILS

9 MILE OLD FASHIONED (3 VARIATIONS)

1. Woodinville Bourbon,
Angostura, Orange

2. Papa's Pilar Blonde Rum,
Ginger, Orange

3. Old Dominick Huling Station
Bourbon, Amaro, Angostura, Orange

DO YOU EVEN TIKI BRO?

Woodinville Bourbon, Lemon,
Passionfruit, Orgeat, Aperol, Angostura

OAXACA SPRITZ

Del Maguey Vida Mezcal, Lemon,
Raspberry, Fever Tree Grapefruit

FLEX CAVANA

Teremana Blanco Tequila, Lime, Ginger,
Gran Classico, Pineapple, Angostura

SAZERACQUIRI

Old Overholt BIB Rye, Santa Teresa Rum,
Lime, Peychaud's, Absinthe, Lemon

THE CITRUS TREE

Chemist American Gin, Lemon,
Peach, Fever Tree Grapefruit

NO VACANCY

Santa Teresa Rum, Demerara, Pineapple,
Lime, Coconut, Sherry, Angostura

WATERMELON NEGRONI

Old Dominick Gin, Watermelon,
Cocchi Rosa, Gran Classico, Orange

THIS DAIQ SLAPS

Plantation Dark Rum, Pineapple,
Lime, Banana, Angostura

THE SUMMER STIMMY

Belvedere Vodka, Lemon, Ginger,
Passionfruit, Angostura

THE SNAKE INSIDE THE WATERMELON

Old Granddad BIB Bourbon,
Lemon, Watermelon, Ginger

HOUSE FIRE

Old Granddad BIB Bourbon, Old
Overholt BIB Rye, Cinnamon, Vanilla

Executive Chef DAVID BARTLETT | General Manager BRAD RICHARDSON | Beverage Director RANDY HAYDEN

Please let us know about any food allergies or sensitivities. Parties of 8 or more will have an 18% gratuity added to checks. In order to provide the best possible experience to all of our guests, we cannot provide split checks for groups larger than 7 guests. In addition, we cannot apply more than 4 separate payments to the same bill. For private events, please email eventsteam@slaterhospitality.com (25 or more persons only)

WINE

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| FESS PARKER RIESLING <i>(California) Bright, Tropical, Passionfruit, Balanced Acidity</i> | 12 | 44 |
| PAVAO VINHO VERDE <i>(Portugal) Fresh, Effervescent, Citrus, Pear, and Apple</i> | 12 | 44 |
| GIO PINOT GRIGIO <i>(Italy) Clean, Crisp, Dry, Notes of Lemon and Honey</i> | 12 | 44 |
| FESS PARKER CHARDONNAY <i>(California) A Touch of Oak, Creamy, Citrus, Beautiful Finish</i> | 13 | 48 |
| LULU SAUVIGNON BLANC <i>(France) Melon, Tropical, White Peach, Fresh</i> | 13 | 48 |
| LOLA PINOT NOIR <i>(California) Beautiful, Fresh, Elegant, Bright</i> | 13 | 48 |
| BIBI GRAETZ RED BLEND <i>(Italy) Cherry, Raspberry, Balanced Acidity, Dry</i> | 13 | 48 |
| LA MADRID CABERNET SAUVIGNON <i>(Argentina) Single Vineyard, Rich, Smooth, Elegant, Black Pepper</i> | 14 | 52 |
| MAISON BROTTE CDR RED BLEND <i>(France) Beautiful, Elegant, Black Pepper, Balanced</i> | 14 | 52 |
| STUDIO BY MIRAVAL ROSE <i>(France) So fresh and so clean. Perfect Provence Rose</i> | 15 | 56 |
| DOMAINE SYLVAIN NORMAN CHARDONNAY <i>(France) Crisp, Clean Minerality, Beautiful Finish</i> | 15 | 56 |
| CHRONOLOGY RED BLEND <i>(California) Big, Jammy, Juicy, Deep</i> | 15 | 56 |
| CORAZON DEL SOL MALBEC <i>(Argentina) Dark Berries, Coffee, Earthy, Dry</i> | 15 | 56 |
| LE DUC PINOT NOIR <i>(California) Balanced, Rich, Smooth, Fresh, Dark Cherry</i> | 17 | 64 |
| SALVESTRIN CABERNET SAUVIGNON <i>(California) Elegant, Rich, Balanced, Smooth, Blackberry</i> | 18 | 68 |
| THE PRISONER RED BLEND <i>(California) Juicy, Bold, Iconic Red Blend</i> | | 89 |
| STAG'S LEAP WINERY OAKVILLE CABERNET <i>(California) Huge, Bold, Luscious</i> | | 100 |

BUBBLES

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| FRANCOIS MONTAND ROSÉ <i>(France) Intense Cherries, Crisp, Dry & Round; Pleasant Finish</i> | 13 | 48 |
| ZARDETTO PROSECCO <i>(Italy) Elegant And Refined; Orange Blossom And Stone Fruits</i> | 13 | 48 |
| GRAN CASTILLO CAVA <i>(Spain) Clean, Fresh, Bursting Fruit, Beautiful</i> | 13 | 48 |
| ALBERT BICHOT CREMANT BRUT <i>(France) Fine Bubbles, Precise, Lime, Grapefruit</i> | 15 | 56 |
| ALBERT BICHOT CREMANT BRUT ROSE <i>(France) Fresh, Bright, Citrus, Gorgeous Rose</i> | 15 | 56 |
| J VINEYARDS BRUT <i>(California) Crisp, Rich, Round, Elegant but Powerful</i> | 17 | 64 |
| MOËT IMPÉRIAL <i>(France) Rich, Nutty With Precise Bubbles</i> | | 100 |
| TAITTINGER BRUT <i>(France) Bready, Decadent With A Clean Finish</i> | | 120 |

DRAFT BEERS

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| 1 LEFT HAND WHITE RUSSIAN NITRO <i>11oz, 8.9% Decadent White Nitro Stout w/ Coffee & Vanilla</i> | 9 |
| 2 BOLD MONK THE WAY TRIPEL <i>11oz, 8.8% Belgian Inspired Tripel Ale from West Atlanta</i> | 10 |
| 3 HALFWAY CROOKS RADIX PILSNER <i>16oz, 4.8% Atlanta's Hottest New Brewery gives us A True German Pilsner</i> | 8 |
| 4 BAVIK SUPER PILS <i>18oz, 5.2% Belgian Pilsner</i> | 8 |
| 5 ATLANTA HARD CIDER <i>16oz, 5.75% Perfectly Balanced Apple Cider</i> | 8 |
| 6 WILD LEAP GR8FRUT IPA <i>11oz, 8.2% Local Double IPA brewed w/ Talus, Simcoe and Apollo Hops</i> | 11 |
| 7 ROOFTOP IPA (Exclusive) <i>16oz, 5.5% Collaboration IPA With Scofflaw Brewery</i> | 8 |
| 8 BAVIK SUPER WIT <i>16oz, 5% Belgian Witbier w/ Coriander, Dried Flowers, Citrus Peel</i> | 8 |
| 9 GULDEN DRAAK (House Favorite) <i>10oz, 10.5% Dark Tripel</i> | 12 |
| 10 GREEN BENCH KULTURE TINGS <i>16oz, 5.1% Traditional Style German Pilsner from Florida</i> | 9 |
| 11 ASLIN SAULE BALTIC PORTER <i>11oz, 9.4% Rich, Decadent Porter w/ a Long Dry Finish</i> | 9 |
| 12 JESTER KING PROVENANCE <i>11oz, 6.2% Farmhouse Style Ale fermented on Orange & Grapefruit</i> | 12 |

Up Next- Three Taverns Saporous, 11oz, 5%, \$8

BOTTLES & CANS

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| CREATURE COMFORTS TROPICALIA <i>12oz can, 6.6% Bright And Tropical Local IPA</i> | 8 |
| 3 TAVERNS PRINCE OF PILSEN <i>12oz can, 5% Crisp, Lightly Hopped Local Pilsner</i> | 8 |
| DELIRIUM TREMENS <i>16oz can, 8.5% Iconic Belgian Pale Ale</i> | 13 |
| 3 TAVERNS SOUR ROTATOR <i>12oz can Seasonal Local Sour Ale</i> | 9 |
| AYINGER CELEBRATOR <i>12oz btl, 6.7% Rich, Malty and Robust Bock Beer</i> | 10 |
| ALLAGASH WHITE <i>12oz can, 5.2% Belgian Inspired Witbier</i> | 8 |
| BOLD MONK INDOMINUS QUAD <i>12oz can, 10.1% Belgian Inspired Quadruple Ale</i> | 9 |
| DUVEL <i>11.2oz btl, 8.5% Belgian Golden Ale</i> | 12 |