

Cloud 9 Rooftop Bar

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CLOUD 9 SPRING/SUMMER MENU 2025 1

Rose Sangria \$11.00

Pink peppercorn & gin

INDIVIDUAL 12" PIZZAS 9

6° of Kevin Bacon \$18.00

grilled flatbread | herb oil | mozzarella blend | local tomato | smoked bacon | shredded lettuce | shaved parmesan | house ranch

Field of Dreams \$18.00

grilled flatbread | spring onion cream cheese | local tomato | charred sweet corn | roasted red pepper | grilled zucchini | pickled onion | crumbled feta

Jolene’s Revenge \$19.00

house ranch | mozzarella blend | Nashville hot chicken | dill pickle | hot honey

Maui Wau \$21.00

house tomato sauce | mozzarella blend | shaved ham | smoked bacon | pickled jalapeno | grilled pineapple | shaved parmesan | crumbled herbs

Nacho Libre \$19.00

grilled flatbread | taco seasoned beef | cheddar jack blend | diced tomato | black beans | pickled jalapeno | shredded lettuce | tangy drizzle

The Italian Stallion \$21.00

house tomato sauce | mozzarella blend | pepperoni | shaved ham | Italian sausage | pickled sweet peppers | hot honey

Little Jimmy Buffett \$16.00

house tomato sauce | fresh mozzarella | sliced tomato | fresh basil | dried oregano

Plain Jane \$14.00

house tomato sauce | mozzarella blend | dried oregano

The Pepper-No-Ni \$21.00

cauliflower crust | house tomato sauce | vegan mozzarella | plant-based pepperoni | dried oregano

ADDITIONAL TOPPINGS 5

\$2 Toppings

PICKLED JALAPENO | SHAVED PARMESAN | TOMATO | FRESH BASIL | PICKLED ONION | ROASTED RED PEPPER | GRILLED ZUCCHINI

\$3 Toppings

EXTRA MOZZARELLA CHEESE | GRILLED PINEAPPLE | PICKLED SWEET PEPPERS | FRESH MOZZARELLA | FETA CHEESE

\$4 Toppings

PEPPERONI | SMOKED BACON | ITALIAN SAUSAGE | NASHVILLE HOT CHICKEN | TACO SEASONED BEEF | SHAVED HAM

Gluten Free Cauliflower Crust \$3.00

Grilled Flatbread Crust \$2.00

SHAREABLE BITES 9

Clams Casino Dip \$18.00

baby clams | smoked bacon | roasted red pepper | three cheese blend herb panko crust | fried saltines | crudité

Street Corn Dip \$16.00

charred sweet corn | roasted poblanos | red onion | Tajin chile lime crema cilantro | crumbled cotija | warm tortilla chips

NC Cheese Board

rhubarb jam | candied pecans | whole grain mustard | citrus crisps local honey | house dried NC apples | rye crackers | grilled baguette

Burger-Burger Sliders \$18.00

smashed all-beef patty | American cheese | STEAM B&B pickles | white onion STEAM secret sauce | everything brioche bun | house BBQ chips

Cloud 9 Disco Chips \$18.00

pulled pork | house chips | jalapeno pimento queso | diced tomato pickled jalapeno | crumbled cotija | fresh cilantro

Chips & Dips \$16.00

BBQ chips | fried saltines | house fried tortilla chips | jalapeno pimento queso fava bean hummus | spring onion dip

Chicken Wings \$19.00

flats & drums | crudité | house ranch NASHVILLE HOT | SESAME GOCHUJANG | CAROLINA BBQ

Pickle Board \$17.00

STEAM B&B pickle chips | dill pickle spears | house pickled peaches | dried salami crispy chickpeas | pickled candy red beets | Lusky Munk whole grain mustard rye crackers

Deep South Egg Rolls \$16.00

Carolina BBQ pulled pork | coastal slaw | pickled red onion

DIPPING SAUCES 2

\$1 Dipping Sauces \$1.00

HOUSE RANCH | NASHVILLE HOT | CAROLINA BBQ

\$2 Dipping Sauces \$2.00

HOT HONEY | SESAME GOCHUJANG

DESSERT 4

Cloud 9 Ice Cream Sandwich \$9.00

fresh baked cookies + ice cream + rolled topping

Stuck On You	\$13.00
Belgian waffle caramelized banana peanut butter fresh whipped cream candied bacon chocolate drizzle	
Grazing Board	\$24.00
cookies & cream dip shortbread cookies dipped pretzels graham crackers candied bacon berry compote candied pecans brownie bites	
Boozy Ice Cream Martini Flight	\$19.00
Coconut White Chocolate Matcha Sunshine Punch Orange Creme Rum Skrewball PB Whiskey Peanut Butter Chocolate Sauce	

DAILY FEATURES 5

Sunday Funday Burger & Brew	\$19.00
Chef's choice burger select craft beer	
Margarita Monday	\$19.00
Chef's choice tacos classic margarita	
Two for Tuesdays	
Pizzas- BOGO 1/2 price	
Wine Wednesday	
1/2 price bottles of wine	
Thursday Flight Night	
Select "Flight of the Night"	

CRAFT COCKTAILS 10

Pineapple Express	
white rum pineapple orange creme de coconut shaved ice Kraken spiced rum floater nutmeg	
Neon Angels	
citrus vodka dry rose lavender syrup fresh lemon sparkling water shaved ice	
Bullet with Butterfly Wings	
bourbon pear honey ginger syrup fresh lemon large cube	
Boogie Shoes	
El Jimador tequila citrus liqueur house sour habanero fresh watermelon	
Let's Dance	
vodka cream de violet hibiscus white tea syrup fresh lemon orange bitters	
Birds of a Feather	
bourbon fig jam fresh lemon black walnut bitters fee foam	
Tonight Tonight	
gin aperol white peach shaved ice	
Firefly	
St. Remy VSOP orange blossom fresh lemon local honey smoked rosemary	

Wonderwall

El Jimador tequila | Aperol | fresh grapefruit | lime | sparkling water | lime salt rim

Room for Flying

gin | rhubarb | pink peppercorn syrup | lemon | fresh mint

FROZEN COCKTAILS 2

Sea and Sand

aged rum | coconut | pineapple | whipped cream

Drunk in Love

citrus vodka | fresh blackberry | lemonade

SIGNATURE MULES 5

Great Escape

peach vodka | mint | fresh lime | ginger beer

London Calling

gin | ginger liqueur | fresh lemon | agave | ginger beer

Shut Up and Dance

bourbon | blackberry | thyme | fresh lime | ginger beer

Fire & Flames

El Jimador tequila | mango | cayenne | fresh lime | ginger beer

Bonfire of the Vanities

vodka | rhubarb | fresh lime | ginger beer

SPARKLING COCKTAILS 4

Lavender & Lace

elderflower liqueur | lavender syrup | sparkling wine

Southern Sunshine

gin | grapefruit | local honey | sparkling wine

Everday is Sunday

sparkling wine | flavored cube hibiscus watermelon | white peach mint | ginger pear | pineapple mango

Light in August

campari | blood orange juice cube | sparkling wine

SHOOTERS 6

Deep Eddy’s Lemon Drop

chilled Deep Eddy’s lemon drop vodka | sugar rim

Watermelon Sugar

watermelon vodka | watermelon red bull

Kentucky Peach

peach vodka | fresh lemonade | bourbon floater

Green Tea

Slane Irish Whiskey | peach liqueur | sour | sprite

Purple Hooter

vodka | raspberry liqueur | fresh lemon | sugar

Up All Night

vanilla vodka | coffee liqueur | cold brew | brown sugar syrup

COLD WEATHER COCKTAILS 5

Velvet Flowers

drambuie | spiced apple cider | fresh whipped cream | shaved nutmeg

Lavender Garden

gin | lavender | lemon | wildflower honey | chamomile tea

Sweater Weather

vanilla vodka | white chocolate liqueur | hot chocolate | fresh whipped cream

Wild Ginger

Slane Irish Whiskey | elderflower liqueur | wildflower honey | fresh lemon | hot water

Back to December

hazelnut | salted caramel | sweet cream | hot coffee | fresh whipped cream | cinnamon

ALCOHOL FREE COCKTAILS 3

Monday, Monday

lemon spindrift sparkling water | flavored cube | hibiscus watermelon | white peach mint | ginger pear | pineapple mango

In the Stars

hibiscus white tea syrup | local honey | fresh lime | mint | sparkling water

Sunroof

Amethyst lemon cucumber serrano n/a spirit | lavender | fresh lemon

ALCOHOL FREE CANS & BOTTLES 8

Parch Prickly Paloma \$11.00

n/a agave spirit - prickly pear, citrus bitters, & lime

Parch Spiced Pinarita \$11.00

n/a agave spirit - pineapple, prickly pear, & bitters

Freixenet Alcohol Removed Sparkling Wine	\$32.00
Brut, Cava, Penedès, Spain, n/v	
Athletic Brewing Company	\$6.00
*rotating selection of non-alcoholic brews	
Fre 0% Wine	\$32.00
Sauvignon Blanc, California, n/v	
San Pelligrino Sparkling Water	\$3.00
Italian sparkling natural mineral water	
Spin Drift Sparkling Water	\$4.00
raspberry lime grapefruit lemon	
Red Bull	\$5.00
original sugar free watermelon	

WINE BY THE GLASS 6

Carletto, Prosecco, Veneto, Italy, n/v	\$10.00
Onward, Sparkling Rose, Hawkes Eye Ranch, Mendecino, California, 2022	
250ml can	
Carletto, Pinot Grigio, Veneto, Italy, 2022	\$11.00
Matchbook, Chardonnay, Dunnigan Hills, California, 2023	\$12.00
Maggio Family Vineyards, Cabernet, Lodi California	\$12.00
Markstone, Pinot Noir, California	\$11.00

WINE BY THE BOTTLE 14

Los Monteros, Brut Cava, Spain, n/v	\$36.00
Gruet, Brut, Sparkling, New Mexico, n/v	\$46.00
La Jolie Fleur, Rose, Provence, France, 2022	\$42.00
Bacaro, Pinot Grigio, Friuli, DOC, Italy, 2022	\$38.00
Peter Weinbach, Riesling, Germany, 2021	\$36.00
Sandy Cove, Sauvignon Blanc, Marlborough, New Zealand, 2023	\$52.00
Moulin de Gassac, Chardonnay, France, 2022	\$42.00
Davis Bynum, Chardonnay, Russian River, California, 2022	\$48.00
Cora, Montepulciano d'Abruzzo, Italy, 2021	\$42.00

Bacchus Ginger’s Cuvee, Pinot Noir, California, 2020	\$46.00
Montinore Estate, Pinot Noir, Willamette Valley, Oregon, 2020	\$56.00
Colome Estate, Malbec, Salta, Argentina, 2020	\$60.00
Drumheller, Cabernet Sauvignon, Columbia Valley, Washington, n/v	\$38.00
Fable, Brack Mountain, Cabernet Sauvignon, California, 2022	\$56.00

BOURBON WHISKEY 6

Noble Oak

double oak, sherry cask finish, 90 proof

Knob Creek

Kentucky straight, small batch, 100 proof

Woodford Reserve

Kentucky straight, 90.4 proof

Basil Hayden

Kentucky straight, 80 proof

Bulleit

Kentucky straight, 90 proof

Elijah Craig

small batch, 94 proof

RYE WHISKEY 3

Bulleit Rye

straight American rye, 90 proof

Rittenhouse Rye

bottled in bond, 100 proof

Elijah Craig Rye

straight American rye, 90 proof

SCOTCH WHISKEY 4

Dewar's

white label, blended, 80 proof

Johnnie Walker

black label, blended, 80 proof

Naked Malt

blended, first fill sherry casks, 96 proof

Glenlivet

12 year, Speyside, 80 proof

COGNAC 2

Remy Martin VSOP

Grande & Petite Champagne, 80 proof

Hennessy VS

oak barrel aged, 80 proof

TEQUILA 9

Lunazul Blanco

blue weber agave, 80 proof

Lunazul Reposado

bourbon barrel aged, 80 proof

Lunazul Anejo

blue agave, bourbon barrel aged, 80 proof

Patron Silver

blue agave, 80 proof

Patron Reposado

blue weber agave, oak aged, 80 proof

Patron Anejo

12 months, oak aged, 80 proof

Herradura Blanco

blue agave, 80 proof

Herradura Reposado

11 months, oak aged, 80 proof

Herradura Anejo

2 yrs. oak barrel aged, 80 proof

APERITIF / DIGESTIF 6

Aperol

gentian, rhubarb, cinchona

Campari

orange peel, cherry, clove, cinnamon

Luxardo

Maraschino Originale

Amaro Montenegro

secret blend of 40 botanicals

Drambuie

Scotch Whisky, heather honey, herbs & spices

Grand Marnier

Cognac, orange liqueur