

# urban COCKTAILS

## misc

### **Ciao Bella** 13

*our sparkling strawberry lemonade for "Adults only" (3.5oz)  
luxardo limoncello, strawberry shrub, prosecco, lemon juice, syrup*

### **Amaretto Sour** 11

*we guarantee, the best you'll ever have (1.75oz)  
luxardo amaretto, lemon juice, simple syrup, egg whites*

## vodka

### **Hemingway** 12

*a twist on the classic Hemingway Daiquiri, fruity but dry (2.5oz)  
3 olives vodka, briottet pamplemousse, lime juice, luxardo maraschino*

### **Ex's & Oh's** 12

*our spin on the Cosmopolitan (1.75oz)  
zubrowka bison grass vodka, crème de mure, lemon juice, honey syrup*

### **Dish Caesar** 12

*we kick it up a notch with our 'house infused' vodka (1.5oz)  
garlic or pepper vodka, tomato shrub, lime juice, house caesar mix*

## gin

### **Gin & Juice** 12

*a fantastic grapefruit & rosemary infusion (1.5oz)  
dillon's 22, st germain, grapefruit + lime juice, rosemary syrup*

### **Highlander** 14

*the classic Corpse Reviver #2 redone (2.5oz)  
botanist gin, cocchi americano, drambuie, cointreau, lemon juice, absinthe*

## rum

### **Black Widow** 11

*a "must try" for the serious cocktail lover (1.5oz)  
el dorado 12yr, cynar, black garlic syrup, lemon juice*

### **Rum Old Fashioned** 11

*Caribbean style with bourbon barrel aged rum (1.5oz)  
el dorado 12yr, falernum, blackstrap + ginger bitters*

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## tequila

### 7 Year Itch 11

*a twist on tequila like you've never had (1.75oz)  
1800 tequila, aperol, jalapeño syrup, grapefruit juice*

## whiskey

### Tea Time 13

*our alcoholic version of a chamomile tea (2.25oz)  
chamomile infused black bottle, yellow chartreuse, st germain  
lime juice, simple syrup, chamomile bitters*

### Vieux Carré 12

*a New Orleans classic (2oz)  
benedictine, peychauds & angostura bitters*

### Smoked Manhattan 14

*a must try, our signature manhattan (1.75oz)  
rittenhouse rye, cocchi di torino, maple syrup + walnut bitters*

# urban BEER & CIDER

## draught

<i>Red Thread Lager (16oz)</i>	<b>7</b>
<i>Barnstormer Billy Bishop (13oz)</i>	<b>7</b>
<i>Flying Monkeys Amber (14oz)</i>	<b>6</b>
<i>Redline 5:01 Golden Ale (12oz)</i>	<b>6</b>

## bottled

<i>Molson Canadian (341ml)</i>	<b>6</b>
<i>Coors Light (341ml)</i>	<b>6</b>
<i>Stella Artois (330ml)</i>	<b>7</b>
<i>Corona (330ml)</i>	<b>7</b>
<i>Stella Cider (473ml)</i>	<b>8</b>
<i>Hop City 8th Sin Black Lager (473ml)</i>	<b>8</b>
<i>Spearhead Moroccan Brown Ale (473ml)</i>	<b>8</b>
<i>Aventinus Doppelbock (500ml)</i>	<b>9</b>

# dish DECADENCE

## liquids

### **Amaro 7**

*the ultimate in digestion, take your pick (1.5oz)*  
*amaro montenegro, averna, cynar, fernet branca, killepitsch, vaca mora*

### **Dishtini 12**

*a perfect way to end the night (1.75oz)*  
*grand marnier, kahlua, butterscotch, espresso and amaretto cream*

### **Espresso Martini 12**

*'house infused' vanilla vodka, kahlua, espresso (2.25oz)*

### **Coffee & Cigarettes 13**

*like the morning after but with booze (1.5oz)*  
*bowmore scotch, bulleit bourbon & laird's applejack, coffee syrup*

### **Chocolate Martini 12**

*liquid decadence (3oz)*  
*'house infused' vanilla vodka, chantilly cream liqueur, kahlua, crème de cacao*

## solids

### **Featured Dessert 10**

#### **Chocolate Caramel Flan Cake 9**

#### **Chocolate Coconut Chai Brulée 9 GF-DF**

#### **Salted Caramel & Praline Cheesecake 11**

#### **Spiced Pecan & Grand Marnier Butter Tart 10**

# urban dish

## WHITE, ROSE & SPARKLING WINE

	5oz	bottle	
<b>Prosecco - Tenuta Santomè / Treviso, Italy NV</b> <i>light bodied – bracing lemony acidity, golden apple &amp; persistent finish</i>	10	50	
<b>Henry of Pelham - Cuvée Catharine / Niagara NV</b> <i>medium bodied, strawberries, raspberries, clean dry bracing finish</i>		75	
<b>Nicolas Feuillatte - Brut Reserve / Champagne, France NV</b> <i>medium bodied, biscuity citrus notes, toasty clean crisp finish</i>		115	
	6oz	9oz	bottle
<b>Verdicchio - Garofoli / Italy 2016</b> <i>light bodied, crisp &amp; clean, chalky, orchard fruit, refreshing finish</i>	12	17	48
<b>Viognier - McManis / River Junction, California 2016</b> <i>medium bodied, stone fruits, apricot &amp; peach, creamy mineral finish</i>	13	19	52
<b>Obsession Symphony - Ironstone / Lodi, California 2015</b> <i>medium bodied, seductive, peaches, honeysuckle, crisp + clean</i>	10.5	15.5	42
<b>Chardonnay - Pedroncelli / Sonoma, California 2016</b> <i>full bodied, bright acidity, toasted oak, creamy finish</i>	14	20	56
<b>Chardonnay - Ironstone / Lodi, California 2016</b> <i>full bodied, light citrus, soft vanilla + oak, crisp balance + creamy finish</i>	13	19	52
<b>Riesling - Brickyard / Niagara 2015</b> <i>light bodied, white peach, green apple, petroleum, dry &amp; crisp</i>	10	14.5	40
<b>Sauvignon Blanc - Joseph Mellot Sincérité / Loire 2015</b> <i>medium bodied, great acidity, some minerality, floral &amp; grassy</i>	12	17	48
<b>Sauvignon Blanc - Map Maker / Marlborough, NZ 2016</b> <i>medium bodied, fresh cut grass, passionfruit, crisp &amp; dry</i>	14	20	56
<b>Pinot Grigio - Il Cavaliere di Bertiole / Friuli, Italy 2016</b> <i>light bodied &amp; crisp with hints of pear &amp; dry granny smith apples</i>	10.5	15	42
<b>Pinot Grigio - AnticaVigna / Venezie, Italy 2016</b> <i>medium bodied, lean, yellow apple, pear, balanced dry finish</i>	12	17	46
<b>Conundrum White Blend - Wagner / Rutherford, California 2014</b> <i>medium bodied, creamy, rich &amp; luscious mouthfeel, apricot, pear &amp; honeysuckle</i>			75

Wine Down Wednesdays

# urban dish

RED WINE	6oz	9oz	bottle
<b>Barbera d' Alba - Ascheri / Piedmont, Italy 2016</b> <i>medium-bodied, dusty, dry, leather, great balance of tannins</i>	11	16	44
<b>Merlot - Leaping Horse / California 2015</b> <i>medium bodied, raspberries, cherry, and plum</i>	10	14.5	40
<b>LZ Rioja - Telmo Rodriguez / Rioja, Spain 2016</b> <i>medium bodied, fruit forward, dry cherry, cranberry, balanced tannins</i>	12	17	48
<b>Chianti DOCG - Casalbosco / Tuscany, Italy 2016</b> <i>medium bodied, cherries, plum &amp; sage, dry lean finish</i>	11	16	44
<b>Les Arnevels Cairanne / Rhone Valley, France 2015</b> <i>medium bodied, ripe dried berry fruit, smooth tannins, lean dry finish</i>	14	20	56
<b>Valpolicella DOC - AnticaVigna / Quinto, Italy 2015</b> <i>medium bodied, dried cherry, dusty, bright fruit finish</i>	12	17	48
<b>Malbec - Canale Black River / Argentina 2016</b> <i>medium bodied, cassis, raspberries, velvety structure</i>	10.5	15	42
<b>Shiraz - Mount Oakden / South Australia 2016</b> <i>full bodied, pepper, spice, hints of plum and rhubarb</i>	12	17	48
<b>Cabernet - Ironstone / Lodi, California 2015</b> <i>full bodied, full ripe fruit, toasted oak, silky firm tannins</i>	13	19	52
<b>Zinfandel - Ironstone / Lodi, California 2015</b> <i>medium bodied, subtle pepper spice, blackberries, silky finish</i>	12.5	17.5	50
<b>Pinot Noir - Map Maker / Marlborough, NZ 2015</b> <i>medium bodied, ripe black cherry, dried herbs, softer style</i>	14	20	56
<b>Conundrum Red Blend - Wagner / Rutherford, California 2014</b> <i>medium bodied, candied cherries, baking chocolate, silky smooth tannins</i>			75
<b>Petite Sirah - Black Bear Red Chair / Lodi, California 2014</b> <i>full bodied, silky intense fruit, black cherry, tobacco, perfectly structured</i>			80
<b>Pinot Noir - Chalk Hill / Marlborough, NZ 2015</b> <i>full bodied, cherry cola, strawberry, and vanilla undertones &amp; bright acidity</i>			110
<b>Amarone D.O.C.G - AnticaVigna / Quinto, Italy 2012</b> <i>full bodied, ripe dark fruit, prunes, chocolate, leather, chalky bright finish</i>			135

*Wine Down Wednesdays*

# urban LIQUOR

<b>VODKA</b>	<b>1 oz</b>	<b>2 oz</b>	<b>TEQUILA</b>	<b>1 oz</b>	<b>2 oz</b>
<i>3 Olives</i>	6.50	11.00	<i>Casamigos Silver</i>	8.50	15.00
<i>Belvedere</i>	8.50	15.00	<i>Clase Azul Reposado</i>	15.00	28.00
<i>Chopin</i>	8.50	15.00	<i>Leyenda Mezcal</i>	10.00	18.00
<i>Grey Goose</i>	8.50	15.00	<i>Milagro Reposado</i>	7.50	14.00
<i>Ketel One</i>	7.00	12.00			
<i>Stoli</i>	6.50	11.00	<b>AMERICAN WHISKEY</b>	<b>1 oz</b>	<b>2 oz</b>
<i>Stoli Elit</i>	9.50	18.00	<i>Blantons SB</i>	10.00	18.00
<i>Zubrowka Bison Grass</i>	6.50	12.00	<i>Bulleit Bourbon</i>	7.00	13.00
			<i>Bulleit Rye</i>	7.00	13.00
<b>GIN</b>	<b>1 oz</b>	<b>2 oz</b>	<i>Elijah Craig 12yr</i>	7.50	14.00
<i>Beefeater 24</i>	6.50	12.00	<i>Jack Daniels SB Rye</i>	9.00	17.00
<i>Bombay Sapphire</i>	6.50	12.00	<i>Four Roses SB</i>	7.50	14.00
<i>Boodles</i>	6.50	11.00	<i>Pikesville Rye</i>	13.00	24.00
<i>Botanist</i>	8.00	15.00	<i>Rittenhouse Rye BIB</i>	8.00	15.00
<i>Brokers</i>	6.50	11.00	<i>Weller Special Reserve</i>	6.50	12.00
<i>Dillon's 22</i>	7.00	13.00			
<i>Dillon's Dry Gin 7</i>	7.00	13.00	<b>CANADIAN WHISKEY</b>	<b>1 oz</b>	<b>2 oz</b>
<i>Hendricks</i>	8.00	15.00	<i>CC 100% Rye</i>	6.50	12.00
<i>Tanqueray</i>	6.50	12.00	<i>Crown Royal</i>	6.50	12.00
			<i>CR Northern Harvest</i>	6.50	12.00
<b>RUM</b>	<b>1 oz</b>	<b>2 oz</b>	<i>Wiser's Triple Barrel Rye</i>	6.50	12.00
<i>Appleton V/X</i>	6.50	12.00	<i>Lot No. 40 Rye</i>	7.00	13.00
<i>Bacardi</i>	6.50	12.00			
<i>Capt Morgan Spiced</i>	6.50	12.00	<b>IRISH WHISKY</b>	<b>1 oz</b>	<b>2 oz</b>
<i>El Dorado 12</i>	7.00	13.00	<i>Connemara</i>	9.50	18.00
<i>Havana Club Anejo</i>	7.00	13.00	<i>Jameson Caskmates</i>	7.00	13.00
<i>Havana Club Silver</i>	6.50	12.00	<i>John Powers Gold</i>	7.00	13.00
<i>Kraken</i>	6.50	12.00			

urban dish

# urban LIQUOR

<b>SCOTCH WHISKY</b>	<b>1 oz</b>	<b>2 oz</b>	<b>CORDIALS</b>	<b>1.5 oz</b>
<i>Aberlour A'bunadh</i>	12.00	23.00	<i>Aperol</i>	7.00
<i>Ardbeg 10yr</i>	12.50	23.00	<i>Baileys</i>	8.00
<i>Balvenie 12 DW</i>	12.00	23.00	<i>Benedictine</i>	9.00
<i>Black Bottle</i>	6.50	12.00	<i>Campari</i>	7.00
<i>Bowmore 12yr</i>	10.00	18.00	<i>Cherry Heering</i>	9.00
<i>Chivas 12yr</i>	9.00	16.00	<i>Chantilly French Cream</i>	8.00
<i>Dewars White Label</i>	6.50	12.00	<i>Cocchi Americano</i>	8.00
<i>Glenfiddich 12yr</i>	9.50	18.00	<i>Cocchi di Torino</i>	8.00
<i>Glenlivet 12yr</i>	9.50	18.00	<i>Cointreau</i>	9.00
<i>Highland Park 12yr</i>	12.00	22.00	<i>Dillon's Vermouth</i>	7.00
<i>Johnnie Walker Black</i>	8.50	16.00	<i>Domaine de Canton</i>	10.00
<i>Lagavulin 16yr</i>	14.00	26.00	<i>Drambuie</i>	10.00
<i>Oban 14yr</i>	13.00	24.00	<i>Frangelico</i>	8.00
			<i>Goldschlager</i>	7.00
<b>BRANDY</b>	<b>1 oz</b>	<b>2 oz</b>	<i>Grand Marnier</i>	10.00
<i>Gobernador Pisco</i>	6.50	12.00	<i>Jagermeister</i>	7.00
<i>Lairds Applejack</i>	7.00	13.00	<i>Kahlua</i>	8.00
<i>Meukow VS</i>	8.50	16.00	<i>Luxardo Amaretto</i>	7.00
<i>St Remy VSOP</i>	6.50	12.00	<i>Luxardo Bitter Bianco</i>	7.00
<i>Williams-Birne Pear</i>	8.00	15.00	<i>Luxardo Limoncello</i>	7.00
			<i>Luxardo Maraschino</i>	7.00
<b>DIGESTIF</b>		<b>1.5 oz</b>	<i>Luxardo Sambuca</i>	7.00
<i>Amaro Montenegro</i>		7.00	<i>Punt e Mes</i>	7.00
<i>Amaro Lucano</i>		7.00	<i>St Germain</i>	8.00
<i>Averna</i>		7.00		
<i>Cynar</i>		7.00	<b>WINE</b>	<b>2 oz</b>
<i>Fernet Branca</i>		7.00	<i>Osbourne P/X</i>	7.00
<i>Killepitsch</i>		7.00	<i>Fladgate 10yr Tawny</i>	10.00

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