

# UPPERCUT

LUNCH 12 PM to 3 PM

TUESDAY to SUNDAY

DINNER 6 PM to 11 PM

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## SIGNATURE COCKTAILS ——— 169

### UPPERCUT CHOCO MARTINI

Served perfectly chilled and definitely in house signature creation.

*Vodka, Homemade chocolate liqueur and praline*

### THE EMULSIFIER

Classic bourbon whiskey with a hint of almond and perfumed bitters.

*Bourbon Whiskey, Amaretto, Egg White, Lemon Juice, Gomme Syrup, Angostura Bitter & Lemon Bitter*

### LONG GOODBYE

Exquisite blend of jasmine and citrus.

*Gin Infused Jasmine, Homemade Orange Cordial, Lemon and Lime*

### KOFFIE

The combination of housemade traditional syrup with Mexican spirits results in a bold body and a vibrant after taste.

*Olmecca Tequila, Patron XO Café, Gula Jawa Syrup & Espresso*

### G & Q

This mouthwatering cocktail will refresh your tongue before any meal.

*Beefeater Gin Infused Vanilla, Bianco Vermouth and Bitter Lemon*

## SIGNATURE MOCKTAILS ——— 69

### UPPERCUT PUREE

Strawberry & Mango Puree, Apple Syrup,  
Lemon Juice & Soda Water

### HOUSEMADE COCOPRESSO

Homemade Chocolate & Espresso, Mascarpone Cheese  
Coconut Milk & Milk Juice

### ELDERFLOWER ON SUMMER

Kiwi, Lychee, Elderflower Syrup and Soda Water

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### AMERONI

A combination of triple distilled vodka, rich taste of pure chocolate and vanilla  
*Smirnoff Vodka and Cream de Cacao Brown*

### PENICILLIN

The Penicillin is a modern classic created by Australian-born bartender Sam Ross.  
Fresh ginger and a float of extra-smoky Scotch lend complexity  
to this modern riff of a whiskey sour.  
*Johnnie Walker Black label, Fresh Lemon, Ginger Honey, Lagavulin 16 YO & White Egg*

### PURPLE GIN

Asian Pigeonwings flower infused with premium London dry gin,  
*Bloom Gin and Butterfly Pea*

### BURITO MOJITO

A perfect fusion of Indonesia's legendary wine meeting Italian bitters  
*Greenall's Gin, Anggur Merah, Italian Bitter Mixed*

### ASIAN BLOODY MARY

Exploration of culinary sensations, rich, savory and mysterious in taste  
*Smirnoff Vodka, Passion Fruit puree, Bloody Mary Mixed and Black Paper*

### THAI TEA COOLER

A refreshing, tongue-tantalizing cocktail for rum-lovers!  
*Captain Morgan, White Infused Thai Tea, Hydrococo, Lagavulin 16 YO and Angostura Bitter*

### CHOCOLATE MARTINI

Indulge yourself in a cocktail rimmed with creamy Nutella chocolate  
*Smirnoff Vodka and Cream de Cacao Brown*

### CHAI COLADA

A naturally warm spiced chai soaked with vodka  
*Smirnoff Vodka, Homemade Chai Milk and Monin Chai*

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## REGULAR HOUSE WINE

WHITE WINE				
		Glass	Carafe	Bottle
SAUVIGNON BLANC	Maison Castel, IGP, France, 2016 Intense floral notes.	169	388	750
CHARDONNAY	Lindeman's Bin 65 Australia, 2017 Fruity aroma with notes of white flowers, elegant and well balanced with fresh notes of citrus and white fleshed fruits.	169	388	750
RED WINE				
SHIRAZ CABERNET	De Bortoli, Willowglen, Australia, 2016 A medium body wine with lovely spicy flavors, berry notes and a touch of vanilla oak.	169	338	650
MALBEC	Trivento, Tribu, Argentina, 2016 A fruity well balanced red wine with mild aroma of black cherry fruit.	169	428	750

### SPARKLING WINE

AGLIANICO	Fantini, Gran Cuvee Rose, Swarovski, Italy Gorgeous off-dry, persistent bubbles, strawberry, sour cherry, citrus and slight biscuit or toasty note.	229	1,199
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## PREMIUM HOUSE WINE

WHITE WINE				
		Glass	Carafe	Bottle
SAUVIGNON BLANC	Matua Valley, Marlborough, NZ, 2016 Dominant floral notes in the nose, lovely intensity giving away to a beautiful freshness.	169	298	650
CHARDONNAY	Beringer Founders Estate, USA, 2016 The wine is crisp with a creamy texture and aromas of stone fruits and pineapple.	169	588	888
RED WINE				
SHIRAZ	Beringer Founders Estate, USA, 2016 A fruity and intense red wine.	229	588	888
PRIMITIVO	I Muri, Puglia, Italy, 2016 Red berry fruit flavors with a hint of spice, full bodied with firm tannins.	239	688	950

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## CLASSIC COCKTAILS ——— 159

### BAY BREEZE

The Bay Breeze is a cocktail which has a Cape Cod as its base, sometimes also called a Down-Easter or Hawaiian Sea Breeze.

*Absolut Vodka, Pineapple Juice and Cranberry Juice*

### LYNCHBURG LEMONADE

The drink was created and given its name by Alabama restaurant and lounge Owner Tony Mason in 1980.

*Jack Daniel, Cointreau, Lemon Juice, Sugar Syrup and Lemonade*

### NEGRONI

While the drink's origin is unknown, the most widely reported account is that it was invented in Florence/Italy in 1919 at Caffè Casoni, now called Caffè Cavalli, for Count Camillo Negroni

*Beefeater, Sweet Vermouth and Campari*

### NEW YORK SOUR

Surprisingly the New York Sour, which dates back to the late 1870s, was created in Chicago by a bartender who claimed to have invented the Manhattan.

*Rye Whisky, Sugar Syrup, Lemon Juice, Egg White, Angostura Bitter & Red Wine*

### COSMOPOLITAN

The cosmopolitan is a relative of the cranberry coolers, though often presented far differently the Cosmopolitan also bears a likeness in composition to the Kamikaze cocktail.

*Absolut Vodka, Cointreau, Lime & Cranberry Juice*

### DRY MARTINI

One of the best-known mixed alcoholic beverages, H.L. Mencken called the Martini "the only American invention as perfect as the sonnet".

*Beefeater and Dry Vermouth*

### RUSTY NAIL

Created in 1942 at a Hawaiian bar for the artist Theodore Anderson, the proportions of Scotch to Drambuie vary wildly and are a matter of taste, however, the 3:1 ratio used here is most popular.

*Chivas Regal 12 Years Old and Drambuie*

### GOLDEN CADILLAC

Developed in the 1970's, the Golden Cadillac's key ingredient is Galliano, which t adds a distinct taste of over 30 rich flavors including anise seed and vanilla to the rich and creamy martini.

*Cream de Cacao White, Galliano, Orange Juice and Double Cream*

### GODFATHER

Created during the 70's in the USA, The Godfather was the favored cocktail of Marlon Brando and serves up a kingly blend of Disaronno and Scotch Whisky.

*Chivas Regal 12 Years Old and Disaronno Amaretto*

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## WHISKY

### SCOTCH

	Glass	Bottle
Cutty Sark Yellow	89	2,000
Cutty Sark Storm	99	2,400
JW Black Label 12 yo	129	3,000
Chivas Regal 12 yo	129	3,000
Ballantine's 12 yo	109	2,500
JW Double Black	169	3,800
JW Gold Label	188	4,200
Chivas Regal 18 yo	219	4,700
JW Blue Label	559	12,000

### IRISH

John Jameson	99	2,400
Dubliner	99	2,400

### TENNESSEE

Jack Daniel No. 7	109	2,500
Jack Daniel Fire	109	2,500
Jack Daniel Gold No. 27	159	3,400
Gentlemen Jack	159	3,400
Jack Daniel Single Barrel	188	4,200

### KENTUCKY

Bullet Bourbon	119	2,500
Bullet Rye	129	3,000

## SINGLE MALT

### HIGHLAND

Glenmorangie Original 12 yo	199	4,400
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### ORKNEY

Highland Park 12 yo	310	6,300
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### ISLAY

Lagavulin 16 yo	350	6,900
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### LOWLAND

Auchentoshen Three Wood	59	3,000
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### SPEYSIDE

Glenlivet 12 yo	149	3,200
Aberlour 12 yo	289	6,200
Singleton 12 yo	198	4,000
Glenfarclas 12 yo	310	6,300
Macallan 12 yo	250	5,000
Glenfiddich 15 yo	169	3,500
Glenlivet 15 yo	189	4,200
Glenlivet 18 yo	310	6,300

## VODKA

	Glass	Bottle
Smirnoff	59	800
Skyy	89	2,000
Absolut	99	2,400
Absolut Elyx	99	2,400
Absolut Mango	99	2,400
Absolut Raspberry	99	2,400
Absolut Pear	99	2,400
Absolut Mandrin	99	2,400
Ketel One	109	2,500
Beluga Noble	159	3,400
Ciroc	159	3,400
Belvedere	159	3,400
Grey Goose	159	3,400
Tito's Homemade Vodka	169	3,400

### GIN

Beefeater	89	1,800
Greenall's	89	1,800
Mom	129	3,000
Bloom	129	3,000
London No. 1	129	3,000
Brockmans	129	3,000
Monkey 47	198	3,000
Ophir	138	3,200
Tanqueray No. 10	168	3,500
Thomas Dakin	168	3,500
Gin Mare	198	3,800

### LIQUEUR

Jägermeister	89	2,000
Cointreau	89	2,000
Baileys	89	2,000
Kahlua	89	2,000
Grand Marnier	89	2,000
Sambuca	89	2,000

### COGNAC

Martel VSOP	239	4,600
Martel Cordon Bleu	259	4,900
Martel XO	839	18,000
Hennessy VSOP	239	6,300
Hennessy XO	379	6,300
Remy Martin VSOP	189	3,500

### GRAPPA

Alexander Grappa Bianca	119	2,500
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## RUM

	Glass	Bottle
Captain Morgan White Rum	59	800
Plantation Original Dark	88	1,800
Plantation 3 Star	88	1,800
Angostura Reserve Rum	98	1,800
Myers Dark Rum	99	2,100
Brugal Especial Extra Dry	98	2,100
Havana Club Anejo 3 Anos	109	2,500
Appleton Estate Rare 12 yo	168	3,700
Ron Zacapa 23 yo	220	4,800

## BEER

Bintang 330ml	59
Carlsberg 330ml	79
Heineken Draught 330ml	79
San Miguel Pale 330ml	79
Corona 330ml	149
Erdinger Weissbier 500ml	298
Erdinger Dunkel 500ml	298

## PORT

Cockburn Fine Tawny	69
Cockburn Fine Ruby	69

## REFRESHING CHOICES

Popeye Kill Pear	69
Apple, Celery, Pear and Baby Spinach	
Eating Grass	69
Orange, Green Apple, Pear and Lemon Grass	
Got The Beet	69
Beetroot, Carrot, Orange and Green Apple	

## MINERAL WATER

Dolomia Natural 750ml	98
Dolomia Sparkling 750ml	98
Fiji Water 500ml	69
Equil Natural 380ml	59
Equil Sparkling 380ml	59

## TEQUILA

	Glass	Bottle
Olmecca Reposado	89	1,800
El Jimador Reposado	99	2,100
Jose Cuervo Reposado	109	2,500
Patron XO Café	109	2,500
Herradura Reposado	139	3,100
Don Julio Anejo	168	3,500
Patron Silver	168	3,500
1800 Silver	188	3,700

## SPECIALTY COFFEE

Irish Coffee	149
American Coffee	149
Jamaica Coffee	149

## COFFEE

Machiatto	49
Fresh Brewed Coffee	49
Espresso Single / Double	49 / 55
Coffee Latte / Cappuccino	59
Hot Chocolate	59

## SMOOTHIES

Strawberry, Pineapple, Lemon, Orange	55
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## SQUASH

Strawberry, Pineapple, Lemon, Orange	55
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## SOFT & ENERGY DRINK

Pepsi Cola, 7 Up, Sprite, Fanta, Ginger Ale	39
Red Bull	78