

BAR MENU

DAILY SELECTION OF OYSTERS 15

6 Per Order

DAILY SELECTION OF CLAMS 12

6 Per Order

SHRIMP COCKTAIL 12

3 Jumbo Shrimp with Horseradish Cocktail Sauce

GUACAMOLE & CHIPS 12

CLAM CHOWDER 12

House Smoked Bacon, Onion, Leeks and Potato

HAMACHI TARTARE. 14

Citrus Soy Dressing

PANKO FRIED OYSTERS.9

*Served on the Half Shell over House Made Tartar Sauce
Topped with Chili Infused Tonkatsu Sauce and Chopped
Chives, 3 per order*

BAKED CHERRYSTONE CLAMS 17

Bacon, Chipotle Bernaise, 6 per order

FRIED CALAMARI 12

Fried Parsley and Peppers, Marinara

SMOKED TROUT DEVEILED EGGS7

OBA'S CHICKEN 12

Japanese Style Fried Chicken, 4 Per Order

THREE LITTLE PIGS (PORK BELLY SLIDERS) 16

- 1) Sweet BBQ Sauce, Chili Avocado Slaw, Fresh Jalapeños*
- 2) Braised Fennel, Arugula, Pickled Beets, Mustard
Tarragon Sauce*
- 3) Swiss Cheese, Jalapeño Sauerkraut, Mustard Chipotle
Bernaise Sauce*

THE CHRONIC FISH TACO. 14

Fried, Chili Avocado Slaw, 2 Per Order

UBK SIRLOIN BURGER 14

*With English Muffin. Add Bacon, Cheese, Sautéed Onions, or
Fried Egg for +1 Per Topping*

TAQUITOS5 OR 8

Rolled Carnitas or Chicken Tacos, 2 or 4 Per Order

EXECUTIVE CHEF: *Jonathan Renert*

CHEF DE CUISINE: *Gavin Citron*

MANAGER: *Brandon T. Jensen*

HOUSE COCKTAILS 13

VELVET BUCK

Rhum JM or Clement
Fresh Lime Juice
House Made Ginger Syrup
Velvet Falernum

TROUBLE MAKER

Mezcal
Ancho Reyes
Fresh Lime Juice
Agave Nectar
Absinthe

ROUGH AND TUMBLE

Bourbon
Fernet Branca
Creme de Cacao
Chartreuse Whipped Cream
Stirred. Ctl. Float Cream

VIEUX CARRE

Cognac
Rye
Antica Carpano Formula
(Sweet Vermouth)
Ango
Peyucheauds
Benedictine Rinse

TOMMY ROSSO

Gin
Cocchi Rosa
Fresh Grapefruit
Rinse Tomers Tonic

UBK JULEP

Applejack
Antica Carpano Formula
(Sweet Vermouth)
Cane Sugar
Mint

EAST SIDE COCKTAIL

Gin
Fresh Lime Juice
Simple Syrup
Mint
Cucumber

GEISHA

Herbaceous Lemon Vodka
Fresh Lemon Juice
Simple Syrup
Cucumber
Strawberry
Splash Sparkling Wine

DRAUGHT BEER

AVERY WHITE RASCAL 7

Boulder, CO 5.6%

PEAK ORGANIC FRESH CUT 8

Portland, ME 4.6%

STONE IPA 9

Escondido, CA 6.9%

FOUNDERS PALE ALE 8

Grand Rapids, MI 6.8%

LION STOUT 9

Biyagama, Sri Lanka 6.9%

21ST AMENDMENT HELL OR

HIGH WATER 7

San Francisco, CA 4.9%

DELIRIUM TREMENS BELGIAN

PALE ALE 13

Belgium, 8.5%

CONEY ISLAND SEAS THE DAY 8

Brooklyn, NY 4.8%

BOTTLED BEERS

COORS LIGHT 6

Golden, CO 4.2%

PACIFICO CLARA 8

México City, MÉX 4.5%

SAM ADAMS SEASONAL 7

Boston, MA 5.3%

AVERY NEW WORLD PORTER 9

Boulder, CO 6.7%

CAPTAIN LAWRENCE KOLSCH 8

Elmsford, NY 5.5%

VELTINS PILSNER 8

Meschede-Grevenstein, DEU 4.8%

SPEAKEASY EXTRA PALE ALE 8

San Francisco, CA 5.6%

TRIPLE KARMELIET 13

Buggenhout, BEL 8.4%

WEIHENSTEPHAN HEFEWEIZEN 8

Freising, DEU 5.4%

ACE PINEAPPLE HARD CIDER 7

Sebastopol, CA 5.0%

WINES BY THE GLASS

BARONE FINI PINOT GRIGIO 10

CHATEAU ST. MICHELLE

RIESLING 9

CHARLES KRUG

SAUVIGNON BLANC 11

TORMARESCA CHARDONNAY 10

FEUDI ROSAURA ROSE 10

PISANI PROSECCO 7

CASSONE LA FLORENCIA MALBEC 9

UMANI RONCHI MONT

D'ABRUZZO PODERE 8

14 HANDS MERLOT 8

JOSH CELLARS CABERNET

SAUVIGNON 11