



# Bar Uno

## The Bar Uno Ethos

We wish to welcome you to the bar, and make sure that your time with us is as relaxing as possible.

This also means finding the best beverage for you, We recommended what we feel the best drinks for you by our very own mixologist.

So please feel free to talk to our liquid chefs as they will be delighted to recommend drinks for you on your individual preference.

So without any further ado, please let us know what can Craft for you.

It is our pleasure to serve you our best craft cocktail

# Our Creation

1499

(We Craft is better)

## The Uno Master

A jim Beam Whiskey sour with a sneaky American Nejure and a touch of Lagavulin

## Fall To Rise

An inspiring blend concocted with bacardi carta blanca, coconut aperol and yuzu and lime

## Twist the Jamun

Bombay sapphire, homemade jamun syrup, lime and smooth egg white foam

## The 4th Drink

Home aged Rum, Roasted Apple Juice, fresh papaya reduction

# OUR CREATION

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

1299

*(Born to Stir)*

## Ultimate Martini

Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.

## Contemporary Cosmopolitan

Grey Goose shaken with triple sec, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s

## Lemon Drop

Tanqueray No 10 Gin has flavors of Lavender, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.

## Botanical Martini

Hendricks's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors.



# WHISKEY Or SHAKEN

Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskies, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

1399

(History talks..)

## Rye Manhattan

Cardhu has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters

## Craft Manhattan

Jim Beam black Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters

## 46 Manhattan

Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters

## Royal Manhattan

Jack Daniels made from bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

# WITH OR WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

1399

*(Shake it harder)*

## Elevated Margarita

Don Angel Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.

## Third Generation Margarita

SauzaTresGeneracionesReposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.

## Añejo on the Rocks

PatrónAñejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.

## Smoky Margarita

Patron café has a heavy, smoky flavor, flavors of fresh coffee in akin to a Single Malt Scotch and is shaken with Grand Marnier.

# HOME GROWN

Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

1499

*(This is what we care for)*

## Salted Tequila Gimlet

Patrón Silver Tequila, Fresh Lime and Sugar. Shaken with Celery Bitters and served Up or On The Rocks

## Ruby Red Collins

Vodka, Texas Ruby Red Grapefruit Juice, Lime Juice, Sugar and Club Soda

## Peach Palmer

Eddy's Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea

## Whiskey Bock Sour

Maker's Mark and Fresh Lemon topped with raspberry

# WE AGE OUR

1599

## Negroni...

Orson Welles commented on the Negron cocktail. The bitters are excellent for your liver, the gin is bad for you. They balance each other. Negroni is a stunning gin cocktail aperitif, with equal measures of Gin, Vermouth and Campari.

In Jw Marriott Bengaluru are taking it further by aging it for twenty days in a brand new oak barrel. The idea behind this is to add complexity and even more depth to this classic cocktail, here is how we did it...

We blend the ingredients to my own recipe (most call for equal parts of each Gin, Vermouth & Campari), but I opted for a slightly different approach, blending to taste. The finished drink was not made with equal parts!

I then decanted the cocktail (carefully) into the barrel and left it to age. It is important to me that I get the right amount of oak aging, so I had to face the terrible chore of tasting the cocktail every day to gauge how quickly it was taking on the oak and plumped for a twenty-day period.

# WE AGE OUR

1599

## Manhattan..

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail. However, Lady Randolph was in France at the time and pregnant, so the story is likely a fiction.

Our Manhattan is a cocktail made with whiskey, sweet vermouth, and bitters aged in a new barrel for 14 days. Commonly used whiskeys include rye (the traditional choice), Canadian whisky, bourbon, blended whiskey, and Tennessee whiskey. The cocktail is often stirred and strained into the barrel where it is stored. A Manhattan can also be served on the rocks in a lowball glass. The whiskey-based Manhattan is one of five cocktails named for one of New York City's five boroughs, but is perhaps most closely related to the Brooklyn cocktail, a mix utilizing dry vermouth and Maraschino liqueur in place of the Manhattan's sweet vermouth.

# COPA G&T's

## No 1

Dry Gin is a small batch, traditional English gin. Thyme, picked from local garden, compliments the herbal botanicals in the gin Star anise sweetens and accentuates the bitter tonic flavors.

Choose your ..

GIN	GARNISH	TONIC
Hendricks	Cucumber	Fever Tree
Bombay sapphire	Dehydrated Orange	Flavored Tonic
Gordons	Dehydrated Grapefruit	Schweppes

## No 2

Original gin is a 19 different botanicalsThe complex, herbal gin goes well with Fresh Coconut Water Pineapple Syrup Tonic Water This is almost a 'tropical' G&T, with homeflavors

Choose your ..

GIN	GARNISH	TONIC
Hendricks	Cucumber	Fever Tree
Bombay sapphire	Dehydrated Orange	Flavored Tonic
Gordons	Dehydrated Grapefruit	Schweppes
Beefeater	Desecrated Coconut	Ginger Ale

# COPA G&T's

## No 3

In a 'new world' gin with key botanicals being cucumber and rose petals. We create our cocktail with Gin, Apple syrup, Fresh home grown basil, and Tonic water.

Choose your ..

GIN	GARNISH	TONIC
Hendricks	Cucumber	Fever Tree
Bombay sapphire	Dehydrated Orange	Flavored Tonic
Gordons	Dehydrated Grapefruit	Schweppes
Beefeater	Orchid Flower	Ginger Beer

## No 4

Gin Crafted with Papaya and rosemary a tropical fruit and a European herb respectively surprisingly go really well together Here we look to the home grown ingredient for locally grown herbs

Choose your ..

GIN	GARNISH	TONIC
Hendricks	Cucumber	Fever Tree
Bombay sapphire	Dehydrated Orange	Flavored Tonic
Gordons	Dehydrated Grapefruit	Schweppes
Beefeater	Orchid Flower	Ginger Beer

## Single Malt

Talisker 30 Years	9000
Glenlivet 18 Years	1600
Lagavulin 16 Years	1550
Dalwhinnie 14 Years	1500
Oban 14 Years	1500
Glenlivet 12 Years	1200
Cardhu 12 Years	1200
Glenfiddich 12 Years	1300
Singleton 12 Years	1300
Talisker10 Years	1050

## Blended Scotch

Johnnie Walker King George V Edition	12000
Royal Salute 21 Years	2800
Johnnie Walker Platinum 18 Years	1800
Johnnie Walker Gold Label	1400
Ballantine's 17 Years	1300
Whyte and mackay 22 year	1300
Whyte and mackay 13 year	1000
Johnnie Walker Black Label	900
Chivas Regal 12 Years	900
Johnnie Walker Red Label	650
Ballantine's Finest	650

## International Whiskey

Jack Daniel'	850
Jameson	650
Jim Beam	650
Jim Beam Black	650



## Domestic Whisky

Teacher's 50	400
Teacher's Highland Cream	400

## Vodka

Belvedere	900
Grey Goose	900
Cîroc	900
Cîroc Coconut	800
Absolut Elyx	900
Ketel One	650
Absolut	650
Absolut flavor	650
Finlandia	650
Skyy	650
Smirnoff espresso	650

## Gin

Tanqueray No. 10	1400
Hendricks	1400
Tanquery	800
Bombay Sapphire	800
Gordon's	650
Beefeater	650

## Tequila

Patron X.0 Café	900
Patron Silver	900
Camino Gold	350
Suaza Silver	550
Don Angel oro	550

## Rum

Bacardi Carta Blanc	400
Havana Club	400
Captain Morgan Spiced	400
Old Monk	350

## Liqueurs

Grappa Nonino Merlot	1000
Midori	900
Baileys The Original Irish Cream	600
Malibu	500
Archers Schnapps	400

## Cognac

Martell VSOP	1450
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## Brandy

Fauconnier Napoleon VSOP	450
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# WINE

## White Wine By Glass

o <b>Gavi, Marchesi Di Barolo</b> Cortese, Italy	1440
• <b>Villa Maria</b> Sauvignon Blanc, Marlborough, New Zealand	1240
• <b>La Vieille Ferme Luberon Blanc</b> Ugni Blanc, Vermentino, Grenache Blanc, Syrah, France	1000
• <b>Callia Alta</b> Chardonnay, Argentina	1000
• <b>Allegrini, Corte Gaira</b> Garganega, Soave, Italy	1000
• <b>Baron Philippe de Rothschild, Cadet d`oc</b> Chardonnay, France	1000
• <b>Golden Mile</b> Chardonnay, South Australia, Australia	900
• <b>VinaTarapaca</b> Chardonnay, Chile	900
• <b>Jacob's Creek Classic</b> Chardonnay, South Eastern Australia, Australia	800
• <b>Soldepenas</b> Blanco Airen, Spain	700

## Red Wine By Glass

o Light Bodied • Medium Bodied • Full Bodied

Wines in the menu are listed progressively from light to heavy body. Government taxes as applicable.  
We levy no service charge. The standard measure to serve is 150 ml

# WINE

- **Mazzei Badiola Toscana IGT** 1400  
Sangiovese, Merlot, Tuscany, Italy
- **Yellow Tail** 1000  
Merlot, Australia
- **Baron Philippe de Rothschild, Cadet d'oc** 1000  
Merlot, France
- **Little James Basket Press, Saint Cosme** 1000  
Gernache, France
- **Golden Mile** 900  
Shiraz Cabernet, South Eastern Australia, Australia
- **Gato Negro** 900  
Cabernet Sauvignon, Chile
- **Sutter Home** 900  
Merlot, California, USA
- **Danzante** 900  
Merlot, Italy
- **Hardy** 800  
Cabernet Merlot, Australia
- **Jacob's Creek Classic** 800  
Shiraz Cabernet, South Eastern Australia, Australia

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# CHAMPAGNE & SPARKLING

## Champagne & Sparkling By Glass

- **G.H Mumm, Brut** 2300  
Champagne, France
- **The Party Starter Chandon, Brut** 900  
Chenin Blanc, Pinot Noir, Chardonnay, India

## Champagne

- **G.H Mumm, Brut** 11500  
Champagne, France
- **Louis Roederer, Cristal** 58000  
Champagne, France

## Prosecco & Sparkling

- **The Party Starter Chandon, Brut** 4500  
Chenin Blanc, Pinot Noir, Chardonnay, India
- **Ti Amo** 4200  
Prosecco, Veneto, Italy

## Dessert Wine

- **La Caudrina, Moscato D' Asti** 6500  
Muscat, Asti, Italy

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# WHITE WINE

- **Matteo Correggia Langhe** 22000  
Sauvignon Blanc, Italy
- **Gaja Ross Bass Langhe** 19000  
Chardonnay, Italy
- **AloisLageder Alto Adige** 11000  
Chardonnay, Italy
- **Lowengang** 10800  
Chardonnay, Italy
- **Hugel, Alsace** 10000  
Gewurztraminer, Riesling, France
- **AloisLageder Sudtirol Alto Adige** 8300  
Gewurztraminer, Italy
- **Gavi, Marchesi Di Barolo** 7500  
Cortese, Italy
- **Roero Arneis DOCG Bruno Giacosa** 7500  
Arneis, Italy
- **Domaine Laroche Chablis** 7500  
Chardonnay, France
- **Dr. Burklin Wolf** 6800  
Riesling, German
- **Chinkara Pavillion** 6600  
Chardonnay, Australia
- **Matteo correggia Roero Arneis DOCG** 6600  
Arneis, Italy
- **Louis Jadot, Bourgogne** 6500  
Chardonnay, France
- **Villa Maria** 6200  
Sauvignon Blanc, Marlborough, New Zealand

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# WHITE WINE

- **Kendall Jackson, Vintner's Reserve** 6000  
Sauvignon Blanc, USA
- **The Olive Grove, d' Arenberg** 5500  
Chardonnay, Australia
- **Black stone** 5500  
Chardonna,USA
- **Alsace Gewurztraminer Hugel** 15500  
Edelzwicker,France
- **Rupert & Rothschild Baroness Nadine** 5500  
Chardonnay, South Africa
- **La Caudrina Moscato D Asti** 5500  
Muscat Blanc a Petits Grains, Italy
- **The Broken Fishplate, D' Arenberg`** 5200  
Sauvignon Blanc, Australia
- **Little James Basket Press, Saint Cosme** 5000  
Viognier-Sauvignon Blanc, France
- **La Vieille Ferme Luberon Blanc** 5000  
Ugni Blanc, Vermentino, Grenache Blanc,  
Syrah, France
- **Bibi Graetz Toscana Casamatta Bianco** 5000  
Chardonnay, Trebbiano, Vermentino,  
Sauvignon Blanc, Italy
- **Yellow Tail** 5000  
Chardonnay, South Eastern Australia
- **Allegrini, Corte Gaira** 5000  
Garganega, Soave, Italy
- **Chateau Ste Michelle** 5000  
Chardonnay, USA

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# WHITE WINE

- **Baron Philippe de Rothschild, Cadet d'oc** 5000  
Chardonnay, France
- **Callia Alta** 5000  
Chardonnay, Argentina
- **Urban Uco** 5000  
Chardonnay, Mendoza Valley, Argentina
- **Sutter Home** 4500  
Chardonnay, California, USA
- **DomainesSchlumberger, Les Princes Abbes** 4500  
Riesling, France
- **Bodega Norton** 4500  
Sauvignon Blanc, Mendoza Valley, Argentina
- **Golden Mile** 4500  
Chardonnay, South Eastern Australia, Australia
- **VinaTarapaca** 4500  
Chardonnay, Chile
- **Saint Clair Marlborough** 4500  
Sauvignon, New Zealand
- **Zampa** 4500  
Chene Grande Reserve, India
- **Principesco** 4000  
Pinot Grigio, Italy
- **Three Peaks** 4000  
Chardonnay, Chile
- **Jacob's Creek Classic** 4000  
Chardonnay, South Eastern Australia, Australia

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# WHITE WINE

- **Spanish Vina Sol Torres** 4000  
Chardonnay, Spain
- **La Belle Terrasse** 4000  
Chardonnay, France
- **Ventisquero Clasico** 4000  
Sauvignon Blanc, Chile
- **Lindemans Premier Selection Brut Cuvee** 4000  
Australia
- **Mouchao Dom Rafael Alentejo** 4000  
Chardonnay, Sauvignon, Semillon, Portugal
- **Mouton Cadet** 4000  
Bordeaux, France
- **Ricossa Gavi** 4000  
Gavi, Italy
- **Dom Rafael** 4000  
Mouchao, Portugal
- **Nederburg** 4000  
Sauvignon Blanc, South Africa
- **Soldepenas** 3500  
Blanco Airen, Spain
- ◉ **Calia Alta** 3000  
Chardonnay, Argentina
- ◉ **Grenache** 2800  
Sauvignon, France

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# RED WINE

- **Piandelle Vigne, Brunello di Montalcino, Antinori** 29500  
Sangiovese, Tuscany, Italy
- **Gaja 'SitoMoresco'** 15500  
Nebbiolo, Cabernet Sauvignon, Merlot, Italy
- **Chateauneuf du Pape, Delas** 18000  
Grenache, Syrah, France
- **The Ironstone Pressings** 14000  
Grenache Shiraz, Australia
- **SerLapo, Chianti Classico Riserva** 12000  
Sangiovese, Merlot, Italy
- **Suoi Il Trio Langhe** 9000  
Nebbiolo, Barbera, Dolcetto, Italy
- **Suoi Barberad'Alba DOC** 8000  
Barbera, Italy
- **Barbera D Alba Doc Elio Altare** 7500  
Barbera, Italy
- **Percristina** 7500  
Barolo, Italy
- **MazzeiBadiola Toscana IGT** 7000  
Sangiovese, Merlot Tuscany, Italy
- **Pommard, Domain de Pavillion** 6500  
Pinot Noir, France
- **Vietti Barbera Di Alba** 6500  
Barbera, Italy

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# RED WINE

- **Bran Caia 2010** 6500  
Cabernet Sangiovese, Italy
- **Fratelli Sette** 6000  
Cabernet Shiraz, Sangiovese, Nashik, India
- **Soffocone Di Vinicigliata** 5500  
Toscana, Sangiovese, Italy
- **Black Stone** 5500  
Merlot, California
- **Baron Philippe de Rothschild, Cadet d'oc** 5000  
Merlot, France
- **Yellow Tail** 5000  
Merlot, South Eastern Australia
- **Little James Basket Press, Saint Cosme** 5000  
Gernache, France
- **Bodega Norton** 4500  
Merlot, Mendoza Valley, Argentina
- **Gato Negro** 4500  
Merlot, Chile
- **Sutter Home** 4500  
Merlot, California, USA
- **Gato Negro** 4500  
Cabernet Sauvignon, Chile
- **Golden Mile** 4500  
Shiraz Cabernet, South Eastern Australia, Australia

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# RED WINE

- **Principesco** 4500  
Merlot, Italy
- **La Caudrina Moscato D Asti** 4500  
Muscat Blanc, Italy
- **Madonna Di Como Doicetta D Alba Marchesi Di Barolo** 4500  
Barolo Italy
- **Chateau ste Michelle** 4500  
Merlot, Washington
- **Bad Boy** 4500  
Bordeaux Recole, France
- **Villa Maria** 4500  
Pinot Noir, New Zealand
- **Antonio Amarone Della** 4500  
Valpolicella, Italy
- **Hardys** 4000  
Cabernet Merlot, Australia
- **Jacob's Creek Classic** 4000  
Shiraz Cabernet, South Eastern Australia, Australia
- **Rolf Binder** 4000  
Shiraz, Australia
- **Allegrini Corte Giara Bardolino** 4000  
Corvina, Italy
- **Querciabella Chianti Classic** 4000  
Sangiovese, Italy
- **Spanish Vina Sol Torres** 4000  
Spain

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# RED WINE

- **Kendall Jackson Avant** 4000  
Cabernet Sauvignon, USA
- **Three Peaks** 4000  
Merlot, Chile
- **Saint Cosme Cotes De Rhone** 4000  
Syrah, France
- **Deals Cotes-Du-Rhone** 4000  
Grenache, France
- **Penfolds Koonunga Hill** 4000  
Shiraz Cabernet, Australia
- **Soldepenas** 3000  
Garnacha, Spain
- **Golden sparrow** 3000  
Sangiovese Rubicone, Italy

# SIDES

▣ <b>Olives</b>	550
Marinated mix olives	
▣ <b>Soy Arancini</b>	550
Soy, Arborio, Goat's Cheese, Saffron, Tomato, Light Spicy Cauliflower Sauce	
▣ <b>Strudel Di Melanzana</b>	550
Eggplant Parmigiana Strudel, Light Spicy tomato Sauce	
▣ <b>Trapizzino</b>	700
Vegetables/Seafood/Chicken, Tomato	
▣ <b>Cheese Platter</b>	625
Pecorino, Provolone, Parmesan, Bocconcini, Marinated Olives, Puffed Rolls	
▣ <b>Cold Cut Platter</b>	750
Parma Ham, Salami Milano, Chorizo, Coppa Ham, Mustard, Onion Relish	
▣ <b>Fritto Misto</b>	850
Squid Rings, Shrimps, Octopus, Lemon, Garlic	
▣ <b>Verdure Fritte</b>	550
Green Asparagus, Garlic Potato, Zucchini and Capsicum in Spicy Herb Italian Tempura	