UPSIDE

WEST VILLAGE

SIGNATURE COCKTAILS 18

PRINCESS YUE
Cachaça, VeeV Açaí, Italicus Bergamotto, Giffard Orgeat, Lime

MRS. DOUBTFIRE
Woodford Reserve, Chocolate Bitters, Black Walnut Bitters, Licor 43, Demerara Syrup

VICKI VALLENCOURT
Grey Goose Botanical, Coconut Liqueur, Peach Puree, St-Germain, Lemon Juice, Rosemary

ALEX MUNDAY
Empress Gin, Lychee Syrup, Lemon Juice, Simple Syrup, Topped with Soda Water

JAMIE LLOYD
Condesa Gin, Verde Mezcal, Sarti Rosa, Mango, Lime

STARFYRE
Cachaça, Hibiscus Sugar, Giffard Passion, Orange Bitters, Lemon, Rosemary

GRACIE HART
Lalo Tequila, Lime Juice, St-Germain, Agua Fresca: Pineapple, Cucumber, Mint

TIFFANY WILSON
Ketel One Grapefruit & Rose Botanical Vodka, Velvet Falernum, Giffard Pamplemousse, Fee Foam Bitters, Lemon Juice

SHARED PLATES

STEAK PÃO DE QUEIJO 21
Garlic herb spread on a chewy Brazilian cheese roll, topped with steak & smoky red chimichurri

UPTOWN BURGER 22
5 oz patty marinated in miso & soy with avocado spread, pineapple coleslaw & Swiss cheese, served with house-made chili-lime kettle chips

CRISPY TUNA BITES 20
Spicy raw tuna & jalapeño mayo on crispy rice bites

ITALIAN MEAT FLATBREAD 18
Alfredo sauce, Italian sausage, cured meats, mozzarella cheese, banana peppers & teriyaki glaze

LEMON BRINE FLATBREAD 15
Lemon brine, Alfredo sauce, ricotta, mozzarella cheese & hot honey

POKE NACHOS 19
Wonton chips with cooked shrimp marinated in yuzu & soy sauce, topped with avocado, mango, spicy aioli & jalapeño

PAPAS BRAVAS 16
Roasted potatoes with street corn sauce, bacon bits & salsa macha

DONER CHICKEN SKEWERS 18
Chicken skewers seasoned with Mediterranean spices, served with Greek salad, spicy sauce, herb tzatziki & naan bread

CHICKEN FLORENTINE FLATBREAD 16
Alfredo sauce, chicken, cherry tomatoes, spinach, mozzarella cheese & herb oil

COLD NOODLES 19
Soba noodles, edamame, cucumber & carrots tossed in ginger soy sauce, topped with nori furikake & salsa macha

GOAT CHEESE LOAF 15
Goat cheese loaf coated in pistachios, almonds & dried fruit, paired with artisanal bread, cured meat & seasonal compote

DESSERT

BAKLAVA BREAD PUDDING 17
Croissant-based bread pudding with pistachio filling, topped with ice cream & whisky sauce

SEASONAL POACHED FRUIT 15
Jasmine tea–poached fruit topped with banana cream & fresh berries, finished with a spicy orange syrup drizzle

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.