

FOOD MENU

BAR ROUGE SPORTS BAR

Monday to Saturday • 6PM TO 1AM

SNACKS

Tex-Mex nachos	650
Cheese sauce, chili con carne guacamole, tomato salsa, sour cream	
Chicken wings	600
Classic New York buffalo dipping sauce: tzatziki Korean honey-sesame dipping sauce: wasabi-mayo Sweet barbecue dipping sauce: chipotle	
Potato wedges	550
Bacon, cheese	
Truffle fries	350

DESSERT **350**

Banoffee mousse	
Banana bread, chocolate sponge salted walnut caramel praline vanilla peanut Chantilly caramelized roasted walnuts	
Baked Alaska	
Vanilla, chocolate, strawberry ice cream caramelized pecan, Italian meringue	
Apple and raisin cinnamon crumble	
Green and red apples, cinnamon crumble, scoop of vanilla ice cream balsamic honey glaze	

SALAD

Caesar	
Romaine lettuce, bacon bits, Parmesan cheese garlic bread croutons	
Plain	420
Chicken	550
Quinoa	550
Quinoa, roasted vegetables, tofu, lemon dressing	

MAIN COURSE

US rib eye steak, caramelized onion pie	1500
BBQ baby back pork ribs	850
½ rack grilled pork ribs	
Bangers and mash	700
Classic British pork and leeks sausages mashed potato, gravy	

Served with choice of salad or French fries

SANDWICHES AND BURGERS

Beef burger	730
US beef patty, fried onion, bacon cheddar cheese, pickles, lettuce, tomato	
Fish burger	600
Lettuce, gherkins, tartar sauce	
Chicken katsu burger	550
Coleslaw salad, teriyaki sauce	
Italian sausage sandwich	750
Pan roasted Italian sausage, onion, peppers brioche roll	

Served with choice of salad or French fries

BEVERAGE LIST

RUM

Plantation Original Dark	350	4000
Plantation 5 years old Barbados	390	4500
Don Papa 7 years old	390	4500
Don Papa Masskara	390	4500
Captain Morgan Spiced	200	2500
Kraken Spiced	450	5500

AMERICAN WHISKEY

Jack Daniel's No.7	350	4000
Jack Daniel's Single Barrel	750	11000
Maker's Mark	450	5800
Maker's Mark No.46	590	8000
Buffalo Trace	400	5000
Wild Turkey 101	390	4500
Four Roses	400	5000

BEER DRAFT

	Glass	Pint
Hoegaarden, Belgium	250	350
Hoegaarden Rosee, Belgium	250	350
Paulaner, Germany	220	320
Sapporo, Japan	220	320

BEER BOTTLES

Local	
San Miguel Pale, Philippines	180
San Miguel Light, Philippines	180
San Miguel Super Dry, Philippines	200
San Miguel Apple, Philippines	180
San Miguel Zero, Philippines	180

Imported	
Beck's, Germany	350
Budweiser, USA	300
Corona, Mexico	300
Estrella Galicia, Spain	350
Stella Artois, Belgium	350
Pilsner Urquell, Czech Republic	450
Asahi, Japan	300
Tsing Tao, China	350
Guinness Stout, Ireland	350

Craft	
Drop Zone IBA	300
Professor's Brew IPA	300
Tropic Haze Wheat Ale	300
Sun Stoked Blonde Ale	300

VODKA

Absolut	200	2500
Grey Goose	430	6500
Belvedere	500	6800
Tito's	350	5000

TEQUILA AND MEZCAL

Jose Cuervo Gold	200	2300
1800 Silver	350	5000
1800 Añejo	620	9500
Patron Silver	620	9500
Patron Extra Añejo	800	12000
Don Julio Blanco	1000	14000
Don Julio 1942	2800	41000
Montelobos Espadin	650	9000

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Tanqueray	350	4200
Portobello Road No.171	550	7000
Monkey 47	1000	10500
Hendrick's	650	9000
The Botanist	650	9000
Gin Sul	800	8000
Nordés	550	7000

LIQUEURS

Baileys	200	2300
Kahlua	200	2300
Tequila Rose	200	2500
Southern Comfort	280	3000

CLASSIC COCKTAILS

Negroni	620
Portobello Road No.171, Mancino rosso Rinomato l'aperitivo deciso Scrappy's grapefruit bitters	
Whiskey Sour	400
Maker's Mark Bourbon, lemon juice sugar syrup, Scrappy's aromatic bitters	
Amaretto Sour	400
Disaronno amaretto, lemon juice sugar syrup	
Moscow Mule	450
Absolut Blue, ginger beer, lime juice	
Old Fashioned	450
Maker's Mark, sugar syrup Scrappy's aromatic bitters	
Mojito	400
Plantation 3 Stars, fresh mint, lime juice sugar syrup, Scrappy's aromatic bitters	
Cosmopolitan	450
Absolut Blue, Pierre Ferrand dry curaçao cranberry Juice	
Pina Colada	400
Plantation 3 Stars, coconut syrup fresh pineapple	
Margarita	400
Jose Cuervo Gold, lime juice sugar syrup, Pierre Ferrand dry curaçao	
Espresso Martini	400
Ketel One, Chivas 12, espresso sugar syrup	

SIGNATURE COCKTAILS

Passionfruit Mojito	400
Plantation 3 stars, passionfruit purée lime juice, sugar syrup, fresh mint	
Gin Basil Strawberry Smash	550
Citadelle, lime juice, sugar syrup fresh strawberries, Italian basil	
Calvados Mule	620
Christian Drouin VSOP Calvados lime juice, sugar syrup, ginger beer	
Chinato Negroni	620
Christian Drouin, Mancino rosso vermouth Mancino chinato vermouth, Campari Regan's orange bitters	
Singlemalt Sour	620
Darkness 8 years, oloroso sherry lemon juice, honey syrup	

SPARKLING WINE AND CHAMPAGNE

	Glass	Pint
Romio Prosecco DOC Extra Dry, Veneto, Italy	500	1960
Henriot Brut Souverain Lumiere, Champagne, France	1680	6160
WHITE WINE		
Pinot Grigio, Romio Friuli, Veneto, Italy	620	2450
Chardonnay, Casillero del Diablo Reserva, Aconcagua, Chile	460	1650
Sauvignon Blanc, Montes Classic Series, Aconcagua, Chile	550	2250
Viognier, Yalumba Y Series, South Australia	550	2250
Riesling, Louis Guntrum Royal Blue, Rheinssen, Germany	500	1930
RED WINE		
Merlot, Grant Burge Benchmark, South Australia	460	1650
Cabernet Sauvignon, Casillero del Diablo Reserva, Central Valley, Chile	460	1650
Malbec, Le Grand Noir, Languedoc-Rousillon, France	480	1690
Merlot, Cabernet Sauvignon, Cabernet Franc, Ch.Thomas-Laurent, Bordeaux, France	550	2250
Pinot Noir, Saint Clair Vicar's Choice, Marlborough, New Zealand	620	2450