

# Urban Bar & Kitchen

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This Must Be The Place

## APPETIZERS

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**SHRIMP DIP \$9.00**

Sauteed shrimp blended with cream cheese & spices with tortilla chips

**PULLED PORK NACHOS \$11.00**

Fried tortilla chips topped with slow cooked BBQ pulled pork, blended cheese, sour cream, & jalapenos

**FRIED GREEN TOMATOES \$9.00**

cornmeal battered fried green tomatoes topped with Memphis dressing & crumbled feta

**CRAB CLAWS \$18.00**

Buttermilk & corn flour battered, fried or sauteed, served with cocktail or drawn butter

**BACON BOMBS \$9.00**

Diced pimentos, bacon, blended pepperjack & cheddar, rolled in flour & panko bread crumbs served with sweet chili

**BUFFALO DIP \$9.00**

Shredded chicken combined with cheese & buffalo sauce. Served with tortilla chips

**BUFFALO CAULIFLOWER WINGS \$10.00**

Deep fried cauliflower florets, tossed in house made buffalo sauce & served with housemade ranch

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## SIDES

**MAC & CHEESE**

**CHEESE GRITS**

**COLLARD GREENS**

**REDSKIN POTATOES**

**SWEET POTATO with  
cinnamon sugar**

**BROCCOLI**

**COLESLAW**

**WHITE RICE**

**GREEN BEANS**

**FRIES**

**GUMBO**

Starts with the holy trinity, dark roux, diced tomatoes, white fish, shrimp, conecuh, & served with white rice cup \$8.00 bowl \$12.00

## HANDHELDS

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Served with one side

**UBK BURGER \$14.00**

Ground chuck, topped with swiss or cheddar, bacon, spring mix, red onion, tomato, & mayo on brioche

**BLACK BEAN BURGER \$13.00**

Black bean, brown rice, corn, onion, & tomato patty, spring mix, red onion, tomato on brioche

**COWBOY BURGER \$15.00**

Ground Chuck, topped with swiss or cheddar, bacon, spring mix, fried onion straws, tomato, & BBQ on sauce brioche

**BACON JALAPENO BURGER \$16.00**

Ground chuck, topped with swiss or cheddar, spring mix, onion, tomato - jalapeno bacon jam on brioche

**CHICKEN CORDON BLEU \$15.00**

Fried chicken breast, ham, bacon, swiss, baby spinach, red onion, tomato, & honey mustard on brioche

**SOUTHERN CHICKEN BLT \$13.00**

Fried, bronzed, or blackened breast, topped with bacon, spring mix, red onion, tomato, & mayo on rioche

**GROUPE SANDWICH \$15.00**

Fried, bronzed, or blackened with housemade slaw, tomato, & tartar on a toasted bun

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## TACOS

Served with one side

**SHRIMP \$13.00**

**CHICKEN \$13.00**

**FISH \$15.00**

Fried, bronzed, or blackened, served with spring mix, fresh salsa, blended cheese, & sour cream

**BUFFALO CAULIFLOWER \$12.00**

Deep fried cauliflower florets, tossed in buffalo sauce, spring mix, served with ranch

\*\* Consuming raw food or undercooked meats may increase risks of foodborne illness

# LAND

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## CHICKEN TENDERS \$12.00

Fried, bronzed, blackened, or buffalo.  
Served with ranch or honey mustard

## SMOTHERED CHICKEN \$15.00

Fried or blackened boneless chicken breast, topped with sauteed onions, mushrooms, & swiss

## WINGS & WAFFLE \$15.00

Southern fried chicken wings on a Belgian waffle, served with maple syrup & housemade butter | one side

## PANCAKES & PORK CHOP \$14.00

Served with one side

## WHOLE WING DINNER \$14.00

Southern recipe & deep fried to golden perfection

## HONEY GARLIC PORK CHOPS \$14.00

Seasoned, bronzed, & topped with a honey garlic glaze

## SOUTHERN FRIED PORK CHOPS \$13.00

Buttermilk battered & deep fried

## DOWNTOWN CHOPPED STEAK \$15.00

Ground chuck topped with sauteed onion, mushrooms, & gravy

## UBK PASTA \$20.00

Blackened chicken, conecuh sausage, & shrimp, over corkscrew noodles, tossed in Cajun cream with peppers, & onions | one side

## BLACK ANGUS RIBEYE \$36.00

Aged 21 days, 12 oz

# SALADS

**HOUSE \$4.00**  
Spring mix, diced tomato, cucumber, & housemade croutons | entree +4

**CAESAR \$5.00**  
Chopped romaine, shaved parmesan, & housemade croutons | entree +3

**STRAWBERRY SALAD \$5.00**  
Spring mix, stawberries, feta, & candied pecans with raspberry vinaigrette | entree +3

**UBK SALAD \$13.00**  
Fried, bronzed, or blackened chicken, spring mix, diced egg, bacon, ham, cucumber, tomato, & blended cheese

**SALMON SALAD \$16.00**  
Bronzed or blackened salmon cooked medium, spring mix, feta, candied pecans, strawberry, & raspberry vinaigrette

Buttermilk Ranch, Raspberry Vinaigrette, Honey Mustard, Caesar, Bleu Cheese, 1000 Island, Balsamic Vinaigrette

Please specify blackened, bronzed, or fried

Chicken \$7 Shrimp \$8 Salmon \$9 Grouper \$10

# SEA

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## SHRIMP & GRITS \$19.00

Pan seared Gulf shrimp, tossed with onions, peppers, & conecuh sausage in Creole cream over homestyle grits | one side

## TILAPIA \$15.00

Bronzed or blackened, served with drawn butter

## GULF POPCORN SHRIMP \$18.00

Fried, bronzed, or blackened, served with cocktail or drawn butter

## CRAB CLAW DINNER \$20.00

Buttermik & corn flour battered, fried, or sauteed, served with cocktail or drawn butter

## LOCALLY RAISED CATFISH \$17.00

Fried, bronzed, or blackened. Served with tartar or drawn butter

## CANADIAN SALMON \$18.00

Bronzed or blackened, cooked medium, served over spinach cream

## CREOLE SURF & TURF \$23.00

Blackened grouper & conecuh sausage, over white rice, and topped with shrimp creole | one side

## CRAB CAKE NAPOLEON \$25.00

Lump crab cakes & fried green tomatoes, stacked and topped with bienville

### AUTO GRATUITY OF 20% FOR PARTIES OF 8 OR MORE

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There is a 3% surcharge on all credit card transactions. This fee is not imposed on cash payments