

SUMMER 26

COCKTAIL

menu

UC House Margarita

El Destilador tequila, Aguas Mansas Mezcal, Cointreau, lime and sugar

110,-

Mango Margarita

El Destilador Tequila, Cointreau, house made mango puree, lime and sugar

110,-

Strawberry Margarita

El Destilador Tequila, Cointreau, house made strawberry puree, lime and sugar

110,-

Spicy Margarita

El Distilador Tequila, Cointreau, Ancho Reyes verde, lime and sugar

110,-

Michelada

Mexican staple, house made spicy base served with a bottle of Sol lager

75,-

Nordvest del Sol

A local UC summer classic. Rum blend with Jamaican spice and passionfruit

105,-

Limoncello Spritz

Fresh Italian lemon-sparkling-goodness in a glass

85,-

Aperol Spritz

Summer classic that needs no introduction

85,-

Sangria

Hard to stop at just one glass, so just get a jug!

65,- / 260,-

Alcohol free cocktails

QUENCH & TICKLE

Selection of local alcohol free cocktails from Copenhagen's own Quench and Tickle, organic local and damn good

70,-

H O U S E D R I N K S M E N U

the menu is subject to changes

HOUSE SPIRITS, 4CL + MIXER

Gin, Vodka, Rum, Tequila, Bourbon, Whisky

70,-

HOUSE WINE BY THE GLASS

Pinot Grigio, Prosecco, Nebbiolo, Sangria 50,-

65,-

HOUSE BEERS FROM TAP

Odense Pilsner, Odense Classic, Birra Moretti,
Murphy's Stout

from 50,-

CRAFT BEERS

Constantly rotation selection of craft beers from
tap and by the can

from 69,-

Happy Hour every day from 16:00 - 17:00

Beers 35,-

Odense Pilsner, Odense Classic, Birra Moretti

wine by the glass 50,-

Pinot Grigio, Prosecco, Nebbiolo, Sangria

House spirits, 4 cl. + mixer 50,-

Gin, Vodka, Rum, Tequila, Bourbon, Whisky

Vodka Red Bull 65,-



menu
S N A K C S

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Snacking salami

French snacking salami coated in parmesan

45,-

Pork crackling

Flæskesvær from Spain

30,-

Almonds

Roasted and salted Valencia almonds

35,-

Mixed nuts

Sweet and salty mix

30,-

Sandwiches

Selection of hot and cold sandwiches from the fridge

from **43,-**

Sweets, cakes

Check the counter for our daily selection

from **25,-**



menu
W I N E

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By the glass

Pinot Grigio, Prosecco, Nebbiolo,
Sangria, Berry Spritz

65,-

Bubbles

Philippe de Nantheuil, Champagne
St Louis, blanc de blancs, Cremont

695,-

295,-

White

Rayos & Truenos, Verdejo

250,-

Dachs, Riesling (medium dry, low acidity)

220,-

Terrazas de los Andes, Chardonnay

350,-

La Petite Laurette, Rosé

260,-

Red

M. Chapoutier Marius, Syrah

260,-

Quinta de Saes, Palhete (served cold)

255,-