

WELCOME TO TCB

Dear guest

It is our pleasure to welcome you to The Cocktail Bar at Restaurant UBN. Here you can sit in the bar or in the restaurant and enjoy a selection of hand-crafted cocktails, wines, non-alcoholic drinks or beers.

Our team behind the counter has created a menu with classic cocktails, twists and house concoctions.

We look forward to welcoming you inside for a magical evening.

THE COCKTAIL BAR

THURSDAY - SATURDAY

17:00 - 00:00

”Truth is like poetry, and most people f**king hate poetry.”
- Overheard at a Washington, D.C. Bar

(The Big Short, 2015)

SIGNATURE COCKTAILS

Welcome to a world of playful and experimenting cocktails

FRANKFORT SPECIAL

Buffalo Trace Kentucky Straight Bourbon, Fresh Passionfruit, Passionfruit Syrup & Lime

KR. 120,-

"Very Fruity & refreshing with beautiful notes of Bourbon"

MOONSHINE SOUR

Georgia Moonshine Corn Whiskey, Fee Brothers Cherry Bitter, Lemon & Egg White

KR. 125,-

"Slightly Tart & cherry forward"

FLAGERMUS

Jack Daniels Honey Liqueur, Jack Daniels Old No. 7, Litchi Syrup, Mint & Lemon

KR. 125,-

"Complex and fresh"

BLACKBERRY MASH

Brick Gin Organic London Dry, Blackberry Liqueur, Blackberry Puree, Lemon & Lemon Soda

KR. 125,-

"Truely for the blackberry lovers"

LAKRIDSPIBEN

Local Spirits Organic Vodka, Raspberry Puree, Licorice Syrup & Lemon

KR. 130,-

"Adult version of the candy"

GINGER SOUR

Local Spirits Organic Vodka, Basil, Ginger Syrup, lemon & Egg White

KR. 130,-

"Very fresh!"

ASTRONAUT

Local Spirits Organic Vodka, Chambord Liqueur, Lemon & Astronaut ice on stick

KR. 130,-

"Rich and fruity, with raspberry and citrus notes"

GENTLEMAN'S CHOICE

Diplomático Reserva Exclusica Rum, Blackberry Liqueur, Trolde Distillery The New Black Licorice Liqueur, Graham's The Tawny, Blackberry Puree & Lemon

KR. 135,-

"Not what you'll expect.."

MOCKTAILS

A smooth blend of non-alcoholic cocktails

DUSK TILL DAWN

Beetroot, Ginger, Apple, Lime, Rosemary & Egg White

KR. 99,-

"Super rich and full-bodied"

MORNING GLORY

Carrot, Orange, Basil, Lemon & Agave Syrup

KR. 99,-

"Vitamin C, shaken and served as a drink.."

BARTENDER'S CHOICE

PIÑA COLADA

Flor de Caña 4 Years Blanco Rum, Cream of Coconut, Pineapple Juice & Lime

KR. 115,-

"Sweet, creamy & fruity" (Go try one of our beloved variations below)

Banana Colada (Banana Liqueur)

+ KR. 15,-

Brancolada (Fernet Branca Menta)

+ KR. 20,-

Piña Verde (Green Chartreuse)

+ KR. 30,-

CLOVER CLUB

Brick Gin Organic London Dry, Martini Dry Vermouth, Raspberry Syrup, Lemon & Egg White

KR. 125,-

"Smooth, slightly tart & very raspberry forward"

MAI TAI

Appleton Estate Signature Blend Jamaican Rum, Cointreau, Orgeat Syrup & Lime

KR. 125,-

"Refreshing in every sip, with small hints of sweet almonds"

PAPER PLANE

Buffalo Trace Kentucky Straight Bourbon, Aperol, Amaro Nonino Quintessentia & Lemon

KR. 130,-

"Bittersweet in the very best way"

PENCILLIN

Monkey Shoulder Blended Malt Scotch Whiskey, Ginger Syrup, Honey Syrup, Lemon & a float of Laphroaigh 10 Years Islay Single Malt Scotch Whiskey

KR. 135,-

"Smoky, spicy and very much for the Whiskey lovers"

DAIQUIRI'S

All made in a shaker - all served StraightUp

Easy to understand, hard to get too many of

PASSION DAIQUIRI

Flor de Caña 4 Years Blanco Rum, Fresh Passionfruit, Passionfruit Syrup & Lime

KR. 125,-

"Remembered your sunscreen? This one tastes truly like summer"

UBN DAIQUIRI

UBN Rum Blend*, Sugar Cane Syrup & Lime

KR. 135,-

"All the love Rum can give us, squeezed into a cocktail"

UBN Rum Blend

Flor de Caña 5 Years Dark Rum

Saint James Impérial Rhum Blanc Agricole

Rum-Bar White Overproof Jamaica Pot Still Rum

OLD CUBAN

Flor de Caña 5 Years Dark Rum, Angostura Bitters, Mint, Lime & Brut de Charvis Cremant Blanc

KR. 135,-

"Complex notes of dry bobbles, fresh mint & Bitters"

CLASSIC COCKTAILS

Classics, but never out of fashion

LYNCHBURG LEMONADE

Jack Daniel's Old No. 7, Cointreau, Lemon & Lemon Soda

KR. 115,-

"Lemonade for adults"

MANHATTAN

Bulleit Small Batch Rye Whiskey, Casa Mariol Vermouth, Angostura Bitters & Maraschino Cherry

KR. 120,-

"Rich, warm & slightly sweet"

MINT JULEP

Buffalo Trace Kentucky Straight Bourbon, Angostura Bitters & Mint

KR. 120,-

"Refreshing, minty, with a rich bourbon flavor"

GIN SOUR

Brick Gin Organic London Dry, Lemon & Egg White

KR. 120,-

"The perfect combination of sweet, sour & dry"

DRY MARTINI

Tanqueray Gin, Local Spirits Organic Vodka & Martini Dry Vermouth

KR. 120,-

"Crisp, clear & strong"

OLD FASHIONED

Jack Daniel's Single Barrel, Angostura Bitters & Maraschino Cherry

KR. 125,-

"Spiced & sweetened Whiskey in it's perfect form"

WHISKEY SOUR

Jack Daniel's Old No. 7, Angostura Bitters, Lemon & Egg White

KR. 125,-

"Silky texture filled with the best we know - Whiskey & Bitters"

"Eight f**king Whiskey Sours? I couldn't stop at f**king three or four? I had to have eight?"

- Rick Dalton

(Once Upon a Time in Hollywood, 2019)

BLOODY MARY

Local Spirits Organic Vodka, Tomato Juice, Tabasco Sauce, Lemon, Celery Bitters, Salt & Pepper

KR. 125,-

"Spicy, salty and good for hangovers or long flights"

PISCO SOUR

Pisco Barsol Quebranta, Peychaud's Bitters, Lemon & Egg White

KR. 125,-

"Tantalizing mix of tart, sweet, silky & herbaceous"

UBN LEGENDS

Born and practiced by past and present bartenders

MR. DENCKER (2015)

Knob Creek Kentucky Straight Bourbon, Aperol, Blackberry Puree & Lime

KR. 120,-

"Italians in the US or vice versa"

MS. LIVIA (2018)

Goslings Black Seal Rum, Plantation O.F.T.D., Carrot, Orange, Pineapple, Honey & Passionfruit

KR. 135,-

"Super tropical with a lovely depth of rum"

MR. REDIN (2017)

Brick Gin Organic London Dry, Xanté Cognac Liqueur, Bob's Bitters, Rosemary, Apple & Lemon

KR. 135,-

"A party without Mr. Redin, is just a meeting."

MR. WALTER (2019)

Maker's Mark Whiskey, Mint, Rhubarb Syrup, Lemon & Brut de Charvis Cremant Blanc

KR. 135,-

"Dry bubbles wearing delicious fruit"

MR. VIBERG (2021)

Smith & Cross Jamaican Rum, John D. Taylor's Velvet Falernum, Pernod Anise & Lemon

KR. 130,-

"Refreshing, with hints of licorice in the good way"

MR. KORONA (2017)

Ocho Reposado Tequila, Beetroot, Ginger, Apple, Rosemary, Lime, Agave Syrup & Egg White

KR. 135,-

"Slightly tart and full-bodied"

LIQUID DESSERT

Enjoy your dessert in liquid form

HUSETS VIN

Fernet Branca

KR. 35,-

"Not wine, but pure fun"

GALLIANO HOT SHOT

Galliano Vanilla Liqueur, Black Coffee & Whipped Cream

KR. 55,-

"Back to the 80's"

ESPRESSO MARTINI

Freshly Made Espresso, Local Spirits Organic Vodka & Bad Boy Coffee Liqueur

KR. 120,-

"Rich, indulgent and very creamy"

AMARETTO SOUR

Disaronno Amaretto Liqueur, Jack Daniel's Old No. 7, Lemon & Egg White

KR. 125,-

"Bright, refreshing, sweet & sour"

FUN FACTS & NICE TO KNOW

All our Cocktails is based on 6cl Premium Spirits

All our Lime & Lemon juice is Organic and coldpressed

All our Cocktails are either shaken or stirred, no blender-hacks

All our Bartenders loves a good challange
Do not hesitate to challenge them

MASTERCLASS & TASTINGS

In connection with business events, bachelor parties, birthdays etc. have we held various liquor tastings and Cocktail Masterclasses

If you want to arrange this, you can talk to your bartender/waiter
or contact us at:
odense@ubnone.dk

We would happily arrange a tasting or masterclass to your wishes

BAR RULES

The Bartender is always right (99% of the time)

If the Bartender makes a mistake, see the first rule..

No name dropping & no star f*cking

No fighs, no fights for fun, no dialogue about fights

Gentlemen please take off your hat, hooks are provided under the bar

Do not bring anyone unless you would leave the person alone in your home

We like your dog, but the other guests doesn't.

Please remain seated while the restaurant is spinning