



URBAN CULINARY Cafe

**TRADITIONAL SOUTHERN CUISINE
WITH A DISTINCTIVE URBAN FLAIR
*AND SO MUCH MORE!!!***



Beer and Wine Menu

**10016 Cross Creek Blvd
Tampa, FL 33647**

813-994-3800

www.UrbanCulinaryCuisine.com

WINES

House Wines

Podere San Michelin **\$8.50 By the Glass / \$17.00 Bottle**
A dry, smooth, velvety, full-bodied and well-balanced white wine from the Veneto Region of Italy. Vinous, slightly aromatic but persistent with scents of ripe fruits and citrus.

Perlato Spumante Brut Sparkling Wine **\$35.00 Bottle**
A fresh spumante wine from the Veneto Region of Italy with fruity scents as a result of its grape varieties: Tocai, Malvasia, and Cortese. Perlato is a clean and zesty Brut version of spumante.

White Wines

Chardonnay **\$4.55 By the Glass / \$15.20 Bottle**
Intense aromas and flavors of stone fruits such as peaches and nectarines, as well as tropical fruits like pineapple. Secondary flavors of melon, pears, citrus, floral, and vanilla notes with a creamy mouth feel.

White Zinfandel **\$4.55 By the Glass / \$15.20 Bottle**
A medium bodied, tangy wine with refreshing fruit sweetness. Hints of dried cranberry, juicy watermelon and strawberry are accented by aromatics of raspberry and cherry. In a blush color.

Pinot Grigio **\$5.75 By the Glass / \$22.00 Bottle**
A refreshing wine with inviting flavors of summer ripened apples and pears. Hints of floral aromas compliment a crisp, clean finish.

Red Wines

Merlot **\$4.55 By the Glass / \$15.20 Bottle**
Full-bodied with aromas of bright fruit, plums and blackberry jam. It is full-bodied with refined oak nuances, soft tannins and a pleasant fruit finish.

Cabernet Sauvignon **\$4.55 By the Glass / \$15.20 Bottle**
Aromas of blackberry jam and ripe raspberries that nicely integrate with notes of spices, mocha and hints of vanilla. The mouth feel is round and soft, and it has a lingering fruit finish.

Liquor Flavored Wines

\$7.99 By the Glass

Rhumbero - The taste and quality of the finest Caribbean Rums.

Tequesta - Tequila flavor created using the finest agave and tequila flavors.

Sir William - Fine Canadian Whisky flavor.

Klir Red - The clean taste of triple distilled Vodka.

King George - The taste and smoothness of the finest Gins from England.

WINE COOLERS

\$2.95

Calypso Colada

Here's the best of summer in a bottle, a sunny splash of turquoise beaches & laid-back islands flavors. A dry & refreshing blend of coconut & pineapple essences!

Classic Lime Margarita

The fiesta limelight is on Margarita! A fabulous blend of lemon, lime and just a hint of tequila flavors.

Jamaican Me Happy

The island flavors of Lemon, Strawberry, Watermelon and Guava.

Peach Fuzzy Navel

A luscious flavor combo of juicy peaches with a touch of orange, Peach Fuzzy Navel is a hit with the coolest crowds!

Strawberry Daiquiri

Strawberry Daiquiri is bursting with a fruity, intense flavor!

Wild Berries

The taste of raspberries, strawberries, blue berries and blackberries make up this top-selling secret blend!

BEER



\$3.48



\$2.95



\$3.12



\$3.48

Drink Responsibly. You must be 21 years of age or older to order Alcoholic Beverages.



The Tampa restaurant scene has all the usual national chains and fast food joints, but part of the fun of going out is sampling the local cuisine. With that in mind, the locally owned Urban Culinary Cuisine Café offers choices for those who crave comfort food and those who savor more international flavors, for fans of out-of-the-way spots as well as proponents of small but stylish, upscale cafes.



Urban Culinary Cuisine, a small cafe located in Northeast Tampa, is owned by Chef John Saxton, known simply as "Chef" by the locals. He was a Chef's Apprentice at the once world-famous "Windows on the World" restaurant on the 107th floor of the World Trade Center towers. He was subsequently asked by Barbara Smith to assist her in developing her first restaurant, "B. Smith's", which was located on 8th Avenue in NYC. Due to the success of her first restaurant, she now has three restaurants, two in New York and one in D.C.

Urban Culinary Cafe provides dine-in facilities, take out, orders by phone, delivery and catering services. All food is cooked to order and the Chef's menu and the flavors of his cuisine reflects the culinary desires of the urban cosmopolitan market he serves. And, to keep the cost reasonable for our customers and to speed customer service, we provide a Quick Service format where customers step up to the counter and place their order with the Cashier. Then, they relax as their drinks and meals are brought to their table.

Whether you need sandwiches for a corporate meeting or a full course dinner catered with china and tablecloths, call our Catering Specialists at 813-391-5848 to discuss your catering needs.

Come, dine-in and experience the urban essence of Urban Culinary Cuisine Cafe. Whether it's lunch, dinner or desserts, rest assured, Urban Culinary Cuisine Cafe provides something for everyone!

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