

non-alcoholic

FRESH JUICES

Fresh Orange Juice	350
Fresh Mango Juice	300
Fresh Pineapple Juice	300
Fresh Calamansi Juice	300
Fresh Watermelon Juice	300

CHILLED JUICES

Chilled Mango Juice	175
Chilled Orange Juice	175
Chilled Pineapple Juice	175
Chilled Four Season Juice	175

BOTTLED WATER

St. James 600ml	60
NS Soda water	150
NS Sparkling water	150
Tonic Water	195

FRUIT SHAKE

Mango Shake	290
Green Mango Shake	290
Pineapple Shake	290
Watermelon Shake	290
Banana Shake	290

MILKSHAKE

Choco Banana Milkshake	300
Strawberry Banana Milkshake	300
Chocolate Milkshake	300
Strawberry Milkshake	300
Smores Milkshake	300

SODAS

Coke Regular	195
Coke Zero	195
Sprite	195
Ginger Ale	210
Red Bull	320

SIGNATURE LEMONADE

Rose Lemonade	275
Peach Lemonade	275
Raspberry Lemonade	275
Strawberry Lemonade	275
Cucumber Lemonade	275
Passion Fruit Lemonade	275
Grapefruit Lemonade	275

TEA

Dilmah Green Tea with Jasmine	170
Dilmah Brilliant Breakfast	170
Dilmah The Original Earl Grey	170
Dilmah Pure Peppermint	170
Dilmah Pure Chamomile	170
Dilmah Sencha Green Extra Special	170

MOCKTAILS

Fizzy Basil Smash	295
Basil, Lemon, Cucumber, Lemon and lime soda	
Garden of Eve	295
Rose, Elderflower, Lemon, Chamomile	
Virgin Raspberry Mojito	295
Raspberry, Lime, Mint, Lemon and lime soda	
On Cloud Nine	295
Passion fruit, Earl Grey, Soda water, Lemon, Honey	
Bamboozled	295
Jasmine tea, Passion fruit, Lychee, Lemon, Watermelon	

COFFEE

Caffe Mocha	190
Americano	170
Cappuccino	170
Caffe Latte	160
Espresso	130

BEVERAGE

menu

HEALTHY OPTION

Anabolic Minds	300
Peanut butter, Banana, Strawberry, Oats, Milk	
Fat Tuner	300
Pineapple, Cucumber, Ginger, Chia	
Go Green	300
Basil, Cucumber, Honey, Dried Moringa, Lemon	
Immune Booster	300
Fluffy orange, Carrot, Celery, Honey	
Citrulline Rush	300
Red watermelon, Yellow watermelon, Cucumber, Mint	

alcoholic

LOCAL BEER

Red Horse	210
San Mig Light	210
San Miguel Pale Pilsen	210
San Miguel Flavored Apple	210
San Miguel Flavored Lemon	210

IMPORTED BEER

Corona 330ml (bottle)	345
Sapporo	345

SHOOTERS

B52	320
Blow Job	320
Jager Bomb	350
Urban Legend	320
Pink Pussy	320

SOURS

Margarita	400
Tequila, Orange Liqueur, Lime	
Daiquiri	400
Rum, Lime, Sugar	
Amaretto Sour	400
Almond Liqueur, Lemon, Egg	
Whiskey Sour	400
Bourbon, Lemon, Angostura Bitter, Egg	
Cosmopolitan	400
Vodka, Orange Liqueur, Lemon, Cranberry	
Army and Navy	400
Gin, Almond Syrup, Lemon	
Clover Clubs	400
Gin, Raspberry, Lemon	
Penicillin	400
Whiskey, Ginger, Lemon, Honey	

SIGNATURE COCKTAILS

Your Host in the South	420
Yoghurt washed local Rum, Homemade mango cordial, Chocolate liqueur, Homemade chocolate bitters	
Hoes Your Daddy?	420
Vodka, Vanilla, Passion Fruit, Lemon, Sparkling Wine	
Rosita's Pink Life	420
Tequila, Rose Syrup, Lemon, Firewater Tincture, Saline Solution, Egg	
Smokin' Hot Margo	420
Tequila, Orange liqueur, Watermelon, Lime, Firewater tincture, Smoke oak	
Go Hit the Road Jack	420
Jack Daniels, Campari, Sweet Vermouth, Chocolate Bitters, Chocolate Liqueur	
Fresh as a Daisy	420
Pink gin, Elderflower, Lavender bitters, Lemon	

SPIRIT FORWARD

Negroni	400
Gin, Sweet Vermouth, Campari	
Boulevardier	400
Bourbon, Sweet Vermouth, Campari	
Old Fashioned	400
Bourbon, Angostura Bitters, Sugar	
Manhattan	400
Bourbon, Sweet Vermouth, Angostura Bitters	
Martini	400
Gin, Dry Vermouth	
God Father	400
Scotch Whiskey, Amaretto	

DOUS & TRIOS

Espresso Martini	400
Vodka, Coffee Liqueur, Espresso	
Toblerone	400
Irish Cream, Hazelnut Liqueur, Coffee Liqueur, Chocolate, Milk	
Black Russian	400
Vodka, Coffee Liqueur	

HIGHBALL, COLLINS & FIZZ

Mojito	400
White Rum, Lime, Sugar, Mint, Soda	
Aperol Spritz	400
Aperol, Prosecco, Soda	
Bellini	400
Peach, Prosecco	
Long Island Iced Tea	400
Rum, Vodka, Tequila, Gin, Orange Liqueur, Cola, Lime	
La Paloma	400
Tequila, Grapefruit, Lime, Soda	

TROPICAL

Mai Tai	400
Dark Rum, Gold Rum, Orgeat, Lime	
Piñacolada	400
White Rum, Coconut Rum, Pineapple Juice, Cream	
Jungle Bird	400
Dark Rum, Campari, Pineapple Juice, Lime	
Sangria	400
Red Wine, Brandy, Orange Liqueur, Brunoise of Mixed Fruits, Orange Juice	

JULEPS & SMASHES

Mint Julep	400
Bourbon, Angostura Bitters, Sugar, Mint	
Basil Smash	400
Gin, Lemon, Sugar, Basil	
Caipirinha	400
Cachaca, Lime, Brown Sugar	
Southside	400
Gin, Mint Leaves, Lemon, Sugar	

VODKA

Artisan	280	2,600
Smirnoff	340	2,800
Absolute	420	4,200
Grey Goose	700	7,000
Belvedere	750	7,500

LIQUEUR

	GLASS	BOTTLE
Martini Rosso	370	2,800
Martini Dry	390	2,800
Malibu	380	3,700
Baileys	390	3,900
Khalua	380	3,800
Tequila Rose	390	3,900
Campari	380	3,800
Aperol	380	3,800
Midori	400	4,000
Molly Irish Cream	350	3,500
Frangelico	560	5,600
Cointreau	580	5,800

TEQUILA

Olmecca	360	3,600
Jose Cuervo Gold	380	3,800
Sombrero	380	3,800
1800 Reposado	620	6,200
Aperol Silver	900	9,000
Patron Reposado	950	9,500
Patron Añejo	980	9,800

GIN

Bosford Pink	330	3,200
Tanqueray	380	3,800
Beefeater	400	4,000
Bombay	420	4,200
Hendricks	820	8,200
Nordes	900	9,000

RUM

Captain Morgan	290	2,900
Bacardi Superior	320	3,200
Bacardi Gold	330	3,300
Myers Carribean Dark Rum	550	6,500

BLENDED SCOTCH WHISKEY

	GLASS	BOTTLE
William Lawson	320	3,200
Johnnie Walker Red	350	3,500
Johnnie Walker Black	480	4,800
Chivas Regal 12 years	550	5,500
Johnnie Double Black	580	5,800
Johnnie Walker Blue	2,650	26,500

TENNESSEE WHISKEY

Jack Daniels	620	6,200
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BOURBON WHISKEY

Jim Beam	400	4,000
Makers Mark	720	7,200

IRISH WHISKEY

Jameson	420	4,200
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SINGLEMALT

Macallan 12	2,300	23,000
Glenfiddich 12	980	9,800
Glenfiddich 15	1,300	13,000
Glenfiddich 18	3,900	39,000
Glenlivet 12	1,000	10,000
Glenlivet 18	1,250	12,500
Glenmorangie 12	1,000	10,000

COGNAC & BRANDY

Fundador	380	3,800
Carlos 1	420	4,200
Hennessy VS	780	7,800
Hennessy VSOP	1,400	14,000
Hennessy XO	3,050	30,500
Remy Martin VSOP	1,000	10,000
Remy Martin XO	2,950	29,500

FOOD *menu*

appetizer

- Sizzling Pork Sisig** 🍖🍷🍷🍷🍷🍷 450
Pork mask and belly, sauteed with your local favorite spices, flavored with soy, calamansi and served with egg
- Crispy Calamari** 🍤🍷🍷🍷 450
Breaded squid ring served with fries and tartar sauce
- Cheese Sticks** 🧀🍷🍷 420
Golden fried breaded cheese crispy on the outside, with melted cheese inside
- Classic Buffalo Wings** 🍗🍷🍷🍷🍷 540
American classic deep fried, chicken wings with rich and buttery mild spicy cayenne sauce.
- bai Cheesy Nachos** 🌮🍷🍷🍷🍷 550
With chili con carne, sour cream, tomato salsa and cheese sauce
- Beef Salpicao** 🍖🍷🍷🍷🍷 670
Cubed beef tenderloin, sear in butter and tossed with garlic, paprika, chili flakes, and served with toasted garlic bread
- Spicy Garlic Prawn** 🍤🍷🍷🍷🍷🍷 970
Sauteed prawn in garlic, olive oil and chili served with garlic bread
- Crispy Fried Squid** 🍤🍷🍷🍷🍷 650
Bite-sized fried baby squid covered with crispy golden-brown batter seasoned simply with salt and pepper, served with spicy vinegar sauce and wasabi mayo.
- Fish and Chips** 🐟🍷🍷🍷🍷 550
A crispy golden brown battered fish finger served with crispy fries and tartar sauce.
- Spicy Crispy Crablets** 🍤🍷🍷🍷🍷 450
Baby soft shell crab seasoned with salt and pepper, deep-fried until golden brown and crispy.
- Spicy Chicken Poppers** 🍗🍷🍷🍷🍷 480
Bite-sized chicken poppers that have been lightly breaded in a savory flour mixture

salad

- Uncle Sam's Loaded Fresh Salad**
Our version of the popular american green salad, chopped lettuce, tomato, cucumber, pork bacon, hardboiled egg, blue cheese, with balsamic vinaigrette dressing.
- Grilled Prawn** 🍤🍷🍷🍷 500
- Grilled Chicken** 🍗🍷🍷🍷 480
- Prawn Caesar Salad** 🍤🍷🍷🍷🍷 600
Local farm romaine lettuce topped with croutons, bacon bits, grilled prawns, parmesan cheese with caesar dressing
- Chicken Caesar Salad** 🍗🍷🍷🍷🍷 540
Local farm romaine lettuce topped with croutons, bacon bits, grilled chicken, parmesan cheese with caesar dressing

western style

- Southern Fried Half Chicken** 🍗🍷🍷🍷🍷 600
Deep fried marinated chicken with coleslaw and pepper mustard sauce
- Norwegian Salmon** 🐟🍷🍷🍷🍷 1,050
Served with mash potato vegetables and garlic butter sauce
- Texan BBQ Pork Ribs** 🍖🍷🍷🍷 1,050
Slow cooked braised pork ribs with homemade barbecue sauce with on the side potato wedges, grilled corn and salad

main course

- Sweet and Sour Fish** 🐟🍷🍷🍷🍷 430
Asian flavored fried fish tossed in Chinese sweet and sour sauce, served with steamed rice
- bai Signature Pork BBQ** 🍖🍷🍷🍷🍷 480
Our take of your favorite street food style pork barbecue, served with soy-vinegar dipping sauce and pickled papaya.
- Chicken Adobo** 🍗🍷🍷🍷 570
Stewed in garlic, vinegar, soy sauce, atchara and served with steamed rice
- Humba de Cebu** 🍖🍷🍷🍷🍷 570
Cebu speciality slow-braised pork belly with black beans, sweet soya sauce, garlic, spring onion and egg.
- Bistek Tagalog** 🍖🍷🍷🍷🍷 590
Marinated beef cutlets, sauteed with onions and smothered with calamansi-soy marinade.
- Crispy Pata** 🍖🍷🍷🍷 1,250
3-way (Boiled, Dried and Fried) pork knuckle served with rice, pickled papaya(atchara), and native style spiced vinegar-soy sauce on the side.
- Sizzling Whole Bangus** 🐟🍷🍷🍷 550
Pan-fried boneless marinated Milkfish (Bangus) with garlic confit, onion and black pepper, served on a hot sizzling plate.
- Lechon Kawali** 🍖🍷🍷🍷🍷 450
Crispy, deep-fried pork belly that's tender inside and golden brown outside served with spicy tangy vinegar sauce and pickled papaya.
- Grilled Pork Liempo** 🍖🍷🍷🍷 570
Grilled pork belly with homemade barbecue sauce served with pickled papaya and steamed rice

vegetables

- Chopsuey** 🍖🍷🍷🍷🍷 450
Stir-fried asian vegetables, with brown garlic and sesame oil
- Pinakbet** 🍖🍷🍷🍷🍷 460
Medley of local vegetables with pork and shrimp paste
- Bicol Express** 🍖🍷🍷🍷🍷 480
String beans, chili, pork and salted shrimps in creamy coconut milk

rice

- Plain Rice (Cup)** 🍚 75
- Plain Rice (Platter)** 🍚 320
- Garlic Fried Rice** 🍚🍷🍷🍷 95
- Chinese Seafood Fried Rice** 🍚🍷🍷🍷🍷🍷 430
Chinese style fried rice, tossed with sauteed mixed seafood of squid, shrimp and mussels

burger & sandwich

- bai Club Sandwich** 🍔🍷🍷🍷🍷 580
Triple-decker bread, layered with pork bacon or ham, cheese, chicken salad and fried egg
- bai Angus Beef Burger** 🍔🍷🍷🍷🍷 760
Grilled US Angus Beef Patty with cheese, pickles, tomato, cucumber, and onion jam
- Chicken Burger** 🍔🍷🍷🍷🍷 660
Homemade brioche bun,crispy chicken, sriracha sauce, lettuce, tomato, cucumber and cheese

pizza

- Margherita Pizza** 🍕🍷🍷🍷 600
Tomato Sauce, Fresh Tomato, Mozzarella and Basil
- Hawaiian Pizza** 🍕🍷🍷🍷🍷 660
Tomato Sauce, Mozzarella, Pineapple, Ham, Onion and Bell Peppers
- All Meat Pizza** 🍕🍷🍷🍷🍷 680
Tomato Sauce, Mozzarella, Ham, Sausage and Bacon
- Pepperoni Pizza** 🍕🍷🍷🍷🍷 680
Tomato Sauce, Mozzarella, Pepperoni and Onion

pasta and noodles

- Chinese Stir-Fry Noodles** 🍜🍷🍷🍷🍷🍷 390
Chinese style stir-fried egg noodles with chicken, pork and oriental vegetables.
- Creamy Carbonara Pasta** 🍝🍷🍷🍷🍷🍷 550
Creamy Sauce Bacon and Parmesan Cheese
- Bolognese Pasta** 🍝🍷🍷🍷🍷🍷 550
Rich and savory meat sauce, cooked low and slow with red wine to extract its natural flavor to finely compliment your pasta.
- Seafood Pasta** 🍝🍷🍷🍷🍷🍷 600
Sauteed mussels, shrimp, squid and tossed with your favorite al dente pasta.
- Bam-i** 🍜🍷🍷🍷🍷🍷 450
A native cebuano dish that incorporates two different noodles with vegetables and meat seasoned with soy sauce.

healthy option

- Cauliflower Kung Pao** 🍖🍷🍷🍷🍷 490
Crispy fry cauliflower tossed with spicy kung pao sauce
- Vegetarian Burger** 🍔🍷🍷🍷🍷 430
All vegetable-based burger patty, with our homemade smoked barbecue sauce and all the goodies in between.
- Vegetarian Chickpea Nasi Goreng** 🍜🍷🍷 480
Indonesian style fried rice with chickpeas protein skewer
- Sietan and Noodle Stir-Fry** 🍜🍷🍷🍷🍷 630
Vegetable based protein sauteed with Pad Thai noodles and vegetables

homemade dessert

- bai Gelato** 🍦 280
Kindly ask your server for the flavor of the day.
- Mixed Berry Cheesecake** 🍰🍷🍷 350
Top with caramelized mixed berries
- Seasonal Sliced Fruit Platter** 🍌 380
Seasonal fruits
- Halo-halo** 🍧🍷🍷🍷 430
A popular cold dessert in the Philippines made up of crushed ice, evaporated or condensed milk, and various ingredients and often topped with a scoop of ube ice cream.

extras

- French Fries** 🍟🍷🍷🍷 280
- Criss Cut Fries** 🍟🍷🍷🍷 330
Crispy flavorful fun golden fries



Prices are in Philippine Peso and are inclusive of government taxes.