

MENU



THE
UPTOWN
RESTO BAR
AUTHENTIC INDIAN

At The Uptown Resto Bar, we invite you to savor the true essence of Indian cuisine. Each dish is a masterpiece, carefully crafted with the freshest and highest quality ingredients.

Led by our primary chef with over 25 years of expertise, every bite promises a culinary journey like no other.

Welcome to The Uptown Resto Bar, where freshness meets mastery.



Our kitchen uses a wide variety of ingredients including nuts, gluten, soy and other potential allergens. Our dishes are prepared in a common kitchen with the risk of allergen exposure, therefore, We can not guarantee that any of our dishes is completely devoid of a specific allergen that is contained within our kitchen. Kindly inform our staff about any allergies or dietary restrictions you have before placing your order. Your safety is our priority.

SPECIAL



FEAST FOR TWO

A Starter, Rice, 2 Naan, 2
Entree, and a Dessert
Starts at **\$48**

FAMILY MEAL

2 Starter, big Rice, 4 Naan, 4
Entree and 2 Dessert
Starts at **\$90**

STARTERS

SOUP/ ONION BHAJI/ VEG PAKORA
SAMOSA CHAAT/ CHILI PANEER (+\$1)
CHILI CHICKEN / CHICKEN PAKORA (+\$2)
FISH PAKORA (+\$2)

SALAD

HOUSE SALAD - SMALL(+\$1)/BIG (+\$2)
CAESAR SALAD/ PUNJABI SALAD (+\$4)

RICE

BASMATI STEAMED RICE
JEERA RICE(+\$2)

NAAN

BUTTER NAAN
GARLIC NAAN (\$0.50 per naan)

ENTREE

VEGETARIAN ENTREE
PANEER ENTREE (+\$1)
CHICKEN ENTREE (+\$3)
MEAT/ SHRIMP ENTREE (+\$4)

DESSERT

CARROT HALWA/ KHEER
GULAB JAMUN ICE CREAM/ RAS MALAI (+\$1)
CHEESECAKES (+\$3.50)

DAILY SPECIALS



MONDAY

ALL COCKTAILS
BIRYANIS

MIX AND MUNCH MONDAYS

\$2 OFF
\$2 OFF

WEDNESDAY

BEER DRAFT
ALL APPETIZERS

BREWS & BITES WEDNESDAY

Starts at **\$4**
\$1 OFF

THURSDAY

WINE
BUTTER CHICKEN PLATTER

THIRSTY THURSDAYS

Starts at **\$1 per ounce/ \$5 off bottle**
\$21

FRIDAY

TEQUILA & WHISKY (10Z)
ONION BHAJI

FAMILY, FRIENDS & FLAVOURS

\$4
\$1 OFF

SATURDAY

DOUBLE BAR RAIL
SAMOSA CHAAT

SIZZLING SIPS & SNACKS

\$8
\$10

SUNDAY

CAESAR (1 OZ)
VEG ENTREES

SUNDAZE SIPS & SAVORS

\$7
\$2 OFF

FIRST COURSE



STARTERS

Dal Soup

Lentil soup with lemon, cumin, garlic, and spices. (w/o chicken)



\$8

Onion Bhaji

Crispy fried onion fritters with chickpea flour and spices.



\$9

Veg Pakora

Mixed vegetable fritters with chickpea flour and spices.



\$9

Samosa Chaat

2 Crunchy samosas with chickpeas, sauces, and herbs.



\$11

Chili Paneer

Spicy stir-fried paneer with bell peppers, onions, and sauces.



\$12

Chili Chicken

Spicy stir-fried chicken with bell peppers, onions, and sauces.



\$13

Chicken Pakora

Deep-fried chicken fritters with chickpea flour and spices



\$13

Fish Pakora

Crispy fried Basa fish fillets with chickpea flour and spices.



\$14

PAKORAS ARE ACCOMPANIED BY ASSORTED SAUCES.

TANDOOR SE

Tandoori Soya Chaap

12 Grilled soya chaap pieces marinated in Amritsari tandoori spices.



\$18

Malai Soya Chaap

Creamy 12 soya chaap pieces marinated in mild spices, nuts and yogurt.



\$18

Chicken Tikka

Marinated 8 chicken pieces grilled with yogurt and tandoori spices.



\$22

Chicken Malai Tikka

Creamy marinated 8 chicken pieces grilled with mild spices, nuts and yogurt.



\$22

Tandoori Chicken

4-5 Chicken drumsticks seasoned with tandoori spices, yogurt and grilled.



\$22

Beef Kebab

8-10 pieces made of Ground beef mixed with spices, shaped, and grilled.



\$24

Mix Non Veg Platter

Assortment of 2 tandoori chicken, 2 of chicken malai tikka, 2 of beef kebab and 2 tandoori basa tikka.



\$30

ACCOMPANIED BY: SALAD, ASSORTED SAUCES AND SMALL RICE.

ENTREE



VEGETARIAN

Mix Vegetable

Cauliflower, potato, peppers, onion and paneer cooked with spices and herbs.

\$15

Chana Masala

White chickpeas stew with tomatoes, onions, spices and herbs.

\$15

Bhindi Masala

Stir-fried okra with onions, tomatoes, herbs and spices.

\$15

Aloo Gobi

Spiced potatoes and cauliflower, cooked with spices and herbs.

\$15

Dal Makhani

Creamy black lentils simmered with onion-tomato gravy, butter and spices.

\$15

Dal Tadka

Spiced yellow lentils tempered with garlic, cumin, and onions.

\$15

Rara Soya Chaap

Soya chaap cooked in a rich, spicy tomato and onion sauce.

\$18

PANEER

Malai Kofta

Creamy onion-tomato gravy with fried paneer and potato balls.

\$16

Shahi Paneer

Creamy Paneer in a rich, creamy, and mild tomato sauce.

\$16

Palak Paneer

Paneer cooked in a creamy and spiced spinach, onion-tomato gravy.

\$16

Saag Paneer

Paneer cooked in a spiced mustard greens, rapini, kale and spinach sauce.

\$16

Kadhai Paneer

Paneer with bell peppers, onions, and spicy tomato-onion gravy.

\$16

CUSTOMIZE YOUR DISH'S HEAT!

MILD 🌿, MEDIUM 🔥,
SPICY 🔥, OR EXTRA SPICY 🔥



CHEF SPECIAL



VEGETARIAN



CONTAINS GLUTEN



CONTAINS NUTS

ENTREE



CHICKEN

Butter Chicken

Tender chicken in a buttery, creamy tomato sauce with mild spices.



\$18

Chicken Tikka Masala

Tender chicken, peppers and onion in a spiced tomato and cream sauce.



\$18

Cream Chicken

Soft Chicken cooked in a rich, creamy white sauce with spices.



\$18

Chicken Korma

Mild chicken curry with a creamy sauce.



\$18

Chicken Curry

Chicken cooked in an authentic tomato and onion gravy.



\$18

Madras Chicken

Chicken curry with coconut, onion-tomato gravy and aromatic spices.



\$18

Vindaloo Chicken

Spicy chicken curry with vinegar, garlic, and red chilies.



\$18

MEAT

Lamb Curry

Tender lamb in authentic tomato and onion gravy.



\$19

Madras Lamb

Lamb curry with coconut, onion-tomatoes gravy, and aromatic spices.



\$19

Vindaloo Lamb

Spicy lamb curry with vinegar, garlic, and red chilies.



\$19

Beef Curry

Tender beef in authentic tomato and onion gravy.



\$19

Vindaloo Beef

Spicy beef curry with vinegar, garlic, and red chilies.



\$19

SHRIMP

Butter Shrimp

Shrimp in a creamy, tomato and butter sauce.



\$20

ADD A PLATTER

PLATTER A - \$6.50

BASMATI RICE & BUTTER NAAN.

PLATTER B - \$7

BASMATI RICE & GARLIC NAAN.

ACCOMPANIMENTS



BREAD

Tandoori Roti	\$3.5
Butter Naan	\$3.5
Garlic Naan	\$4
Onion Kulcha	\$6
Cheese Naan	\$8

FINGER FOOD

Fries	\$5
Masala Fries	\$7
Onion Rings	\$8
Caesar Salad	\$9
Mozzarella Sticks	\$12
Butter Chicken Poutine	\$14
Chicken Fingers	\$16

SIDES

House Salad	\$6
Punjabi Salad	\$7
Raita	\$4
Mint Chutney	\$2
Mango Chutney	\$2
Papadum	\$3

RICE

Vegetarian Fried Rice	\$12
Stir-fried rice with mixed vegetables, sauces and a savory seasoning.	
Chicken Fried Rice	\$14
Stir-fried rice with tender chicken, mixed veggies, and savory seasoning	
Basmati Rice	\$4
Jeera(Cumin) Rice	\$6

BIRYANIS

FRAGRANT BASMATI RICE SLOW COOKED WITH (VEGETABLE OR MEAT), AROMATIC SPICES, CARAMELIZED ONION AND FRESH HERBS. SERVED WITH SIDE OF YOGURT.

Vegetarian	\$18
Chicken	\$20
Lamb	\$21
Beef	\$21
Butter Chicken	\$21

SIPS & FINALE



HOT DRINKS

Rich Espresso	\$3
Americano	\$4
Masala Chai	\$4
Cardamom Chai	\$4
Ginger Chai	\$4
Indian Filter Coffee	\$4
Hot Variety Tea	\$2

COLD DRINKS

Mango Lassi	\$6
Sweet Lassi	\$5
Salty Lassi	\$5
Masala Shikanji	\$3
Juice	\$3
Lemonade	\$2
Soft Drinks	\$2

KIDS MEAL

ACCOMPANIED BY A SCOOP OF
VANILLA ICE CREAM OR A
CHOICE OF SOFT DRINK.

Cheese Naan and Mango Dip	\$9
Shahi Paneer and Rice	\$10
Chicken Finger and Fries	\$11
Butter Chicken and Rice	\$12

DESSERTS

Carrot Halwa Carrot pudding made with carrots, milk, sugar, ghee, and nuts.	\$5
Kheer Creamy rice pudding with aromatic hints of cardamom, and nuts.	\$5
Gulab Jamun Ice Cream Warm syrup-soaked balls served with creamy vanilla ice cream	\$6
Ras Malai Soft cheese patties soaked in sweet, milk, garnished with nuts.	\$6
Cheesecake Assorted Cheesecakes from Cheesecake Factory *Ask for availability (White chocolate Raspberry/ Vanilla Bean/ Caramel/ Double Chocolate)	\$8

HILLS TO THE FIELDS



MOMOS

SERVED WITH TANGY DIPPING
SAUCES AND GARNISHED.

STEAMED

5 Steamed dumplings filled with
spiced vegetables, paneer or chicken.

Vegetarian	\$9
Paneer	\$10
Chicken	\$11

DEEP-FRIED

5 Crispy dumplings, first steamed then
deep-fried.

Vegetarian	\$10
Paneer	\$11
Chicken	\$12

TANDOORI

5 Crispy dumplings, grilled in a
tandoor

Vegetarian	\$12
Paneer	\$13
Chicken	\$14

SPRING ROLL **\$7**

2 Delhi-style spring rolls, crispy,
deep-fried snacks filled with spiced
noodles, and vegetables.

PUNJABI CLASSICS

11 AM – 3 PM

Tandoori Paneer Wrap

Grilled paneer, vegetables with
tandoori spices, wrapped in naan.

\$10

Tandoori Chicken Wrap

Grilled chicken, vegetables with
tandoori spices, wrapped in naan.

\$11

Mix Prantha Platter

1 Big Veg Stuffed flatbreads served with
yogurt, butter, and chutney.

\$14

Aloo Prantha Platter

1 Big potato stuffed flatbreads served
with yogurt, butter, and chutney.

\$14

Chana Bhatura Platter

Chickpea curry with 2 fluffy deep-fried
bread, salad, pickle, yogurt and sauces.

\$16

Amritsari Kulcha Platter

Stuffed naan with chickpeas, salad,
pickle, yogurt and sauces.

\$17



THANK YOU



Dear Valued Guest,

Thank you for choosing to dine with us today. Your presence here is an honor, and we take great pride in sharing the authentic flavors and rich traditions of Indian cuisine with you.

At Uptown, we believe that a meal is more than just food; it is an experience—a journey through the vibrant and diverse culture of India. We have carefully curated each dish to reflect the passion and heritage of our homeland, and it is our hope that every bite delights your palate.

Thank you for allowing us to serve you.

Warm Regards,
The Uptown Team