



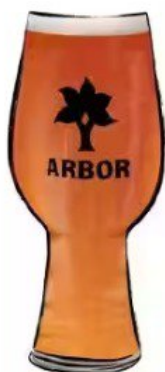
CHICKEN WINGS

served with your choice of ranch or bleu cheese dressing **375**

TOSSED IN YOUR CHOICE OF SAUCE

**HOT BUFFALO
IPA SRIRACHA
TANDOORI
ASIAN CHILLI GARLIC**

WINGS ARE BEST PAIRED WITH THESE ABC BEERS



RAGING ELEPHANT

American IPA // 6.8% ABV // 80 IBU



BEACH SHACK

West Coast IPA // 6% ABV // 55 IBU



BANGALORE BLISS

Hefeweizen // 5.5% ABV // 15 IBU

SMALL PLATES



- **CHILLI CHEESE GARLIC TOAST**

Crispy garlic baguette slices topped with a spicy blend of cheese and chillies. Served with your choice of dipping sauce - classic marinara or tangy ranch **325**
- OLD SCHOOL CHILLI CHICKEN**

A classic Bangalore favourite for the ages! Oriental style cubed chicken tossed with onion and bell pepper in spicy chilli sauce **400**
- **SPICY STIR-FRY POT**

Tender lotus stem, crunchy water chestnuts, savoury mushrooms, and zesty scallions, cooked to perfection with our homemade stir-fry sauce **375**
- **PUB FRIES**

Crispy fries available in three irresistible flavours:
Classic, Garlic Herb, or Cajun
275
- **SPINACH & ARTICHOKE DIP**

A delicious blend of spinach, artichoke, parmesan and cream cheese baked to perfection and served with **homemade whole wheat pita bread/lavash** **350**
- **TURKISH PIDE**

Freshly baked flatbread topped with a zesty peri peri sauce, mixed peppers, savoury mushrooms, creamy mozzarella cheese, tangy feta cheese, and garnished with fresh coriander **275**

**STUFFED MUSHROOM**
Enjoy savory mushrooms stuffed with a delightful blend of cheddar, crispy panko crumbs, garlic, and onions **350**

CURRY LEAF CHICKEN ROAST
Chicken roasted in ghee, dry roasted curry leaves and our local spices (**Gluten Free**) **450**

BANG BANG BEEF
Tender strips of beef, marinated to perfection and stir-fried with a bold blend of spicy chilli sauce and tangy lime **450**

HOT HONEY BUTTERMILK KOREAN CHICKEN
Indulge in crispy-fried chicken bathed in hot buttermilk glaze. Topped with a perfect balance of honey, mustard, and pickles **450**

MUTTON CHAPLI KEBAB
Lamb kebab, served with mint chutney and a refreshing tossed salad **450**

NAGA CHILLI PORK
Slow-cooked pork with onions, garlic, ginger, fresh red chili, and the fiery ghost jolokia spice **450**

SMALL PLATES



SCHNITZEL- STYLE CHICKEN STRIPS

Tender strips of crispy fried chicken served with a side of creamy ranch dressing **400**

TEX MEX FRIES

Zesty cajun spice blend, served with creamy beer cheese, chunky salsa, fresh guacamole, homemade sour cream, topped with sliced scallions and spicy jalapenos **425**

GINGER BEEF STIR-FRY

Tenderized beef strips paired with Chinese cabbage, bok choy, zesty ginger, fresh green onion, and a sprinkle of fragrant sesame seeds **500**

GRILLED PERI PERI PRAWNS

Juicy grilled prawns infused with our peri-peri marinade and drizzled with olive oil (**Gluten Free**) **550**

BBQ PORK RIBS

Succulent pork ribs slow-cooked to perfection with a savoury blend of garlic and rosemary, slathered in our signature BBQ sauce for a sweet and tangy finish **675**

SALT & PEPPER PRAWN

Crispy Oriental-style prawns tossed with salt and pepper, accompanied by a side of refreshing house salad **475**

CHILLI FISH

Crispy, Oriental-style fish coated in a mouthwatering blend of spicy chilli sauce and sautéed onions and dry red chillies **400**

MANCHURIAN CAULIFLOWER & BABY CORN

Experience the mouth-watering flavour of our Manchurian Cauliflower and Baby Corn dish, hailed by our founder and resident Manchurian connoisseur Matt Greff as "the best Manchurian sauce in Bangalore!" **300**

CITRUS MARINATED FISH FINGERS

Herb-crusted fish fingers with citrus marinade, served with tangy tartar sauce **425**

CAJUN STYLE FRIED DEVILLED EGGS

Boiled eggs mixed with zesty dill pickle, tangy yellow mustard, and creamy mayonnaise. Coated in crispy panko crumbs and seasoned with bold cajun spice **300**

CHIMICHURRI BEEF WITH MASHED POTATOES

Mashed potatoes topped off with chimichurri marinated beef cubes **525**

PULLED PORK SLIDER

Tender slow-cooked pork smothered in our house-made BBQ sauce, nestled between fluffy sesame buns and topped with our signature homemade pickle **425**



	PRETZELS	Enjoy our mouth-watering soft pretzels, served with a slide of Stout mustard sauce and cheese sauce 275
	BEER BATTERED ONION RINGS	Crispy and golden, these rings are accompanied by a creamy ranch dip and tangy marinara 300
	TWICE BAKED POTATO SKINS	Crispy potato shells stuffed with spinach and artichoke-baked with Jack and Colby cheese (Gluten Free) 325
	CHIMICHURRI PRAWNS	Prawns dressed in a zesty blend of chimichuri sauce, smoked paprika, garlic, lime juice, and olive oil (Gluten Free) 550
	STICKY PORK BELLY	Pork belly glazed with lemongrass, soy sauce, ginger and brown sugar infused with aromatic cinnamon 650

BAR SNACKS

	MASALA PEANUTS	A local favourite! These crunchy treats are made with a mouth-watering blend of onions, tomatoes, lime, mint, peanuts, and green chillies (Gluten Free) 200
	SPICED MARINATED OLIVES	Indulge in a flavorful mix of olives marinated with garlic, red wine vinegar, and olive oil. Enhanced with a zesty burst of orange, a spicy kick of chilli flakes, and a sprinkle of fresh parsley (Gluten Free) 200

SALADS

	CAESAR SALAD	Heavenly mix of fresh, crispy lettuce and croutons, all tossed together with a timeless anchovy and Parmesan Caesar dressing 250	add - grilled chicken 100 grilled tenderloin 125 grilled prawns 150
	MEDITERRANEAN SALAD	Delightful blend of boutique garden greens paired with feta cheese, black olives, red onion, sun-dried tomatoes, artichokes, and cucumber, all tossed in a zesty Italian vinaigrette (Gluten Free) 325	add - grilled chicken 100 grilled tenderloin 125 grilled prawns 150
	FAJITA SALAD	Experience the sizzling flavours of capsicum, onion, and mushroom served on a crisp bed of lettuce. Topped with rich guacamole, zesty pico de gallo, and creamy ranch dressing (Gluten Free) 275	add - grilled chicken 100 grilled tenderloin 125 grilled prawns 150

PIZZAS



● MARGHERITA	Our delectable homemade thin-crust pizza, generously coated with our pizza sauce made from our secret recipe, and adorned with a generous layer of shredded mozzarella cheese and fresh basil 525
● PERI – PERI PANEER	Spicy Paneer Pizza with Bell Peppers, Jalapenos, Cherry Tomatoes, and gooey Mozzarella Cheese, Topped with Pesto Sauce 550
SPICY BBQ CHICKEN	Spiced barbeque chicken and pickled pineapples on rich spicy tomato sauce, topped off with scallion and coriander 600
● GREEK PASSION	Delectable combination of tangy feta cheese, roasted red peppers, crispy garlic, fresh spinach, and roasted sesame seeds 550
● GARDEN	Flavoursome spiced tomato sauce with a medley of roasted squash, flavorful peppers, tender artichokes, and sun-dried tomatoes 550
BUFFALO SOLDIER	Juicy chicken chunks coated in our signature spicy buffalo sauce, paired with tangy red onions and a savoury blend of grated mozzarella and cheddar 600
I LIKE TO PARTY	Fully-loaded pizza topped with a savoury combination of pepperoni, ham, bacon, sausage, and ooey-gooey cheese 650
PEPPERONI	Tangy tomato sauce infused with spices, topped with pork pepperoni and generous layers of mozzarella cheese 650

BURGERS



SERVED WITH YOUR CHOICE OF FRIES
PLAIN
CAJUN
GARLIC
OR SWEET POTATO

CHOICE OF HOMEMADE BUNS FOR THE BURGERS:
SESAME/MASALA

THE ARBOR-GER

An American classic with an Indian twist! Seasoned ¼ lb all-buff patty, topped with fresh lettuce, ripe tomato, creamy mayo, and crispy onion rings **550**

TEX MEX BLACK BEAN

Our signature homemade black bean patty, perfectly seasoned and topped with fresh pico de gallo and melted cheddar cheese **425**

MEDITERRANEAN LAMB

Seasoned ground lamb piled high, topped with creamy melted cheese, crisp lettuce, and a kick of flavorful harissa paste **575**

BUFFALO CHICKEN

Tender Panko-crumbed chicken coated in our homemade buffalo sauce. Topped with savoury blue cheese, crispy celery, spicy jalapeno, tangy pickles, and melted cheddar cheese **525**

CHILLI CHEESE SMASH

A spice bomb! Grilled ground beef combined with jalapeno and fresh red chilli jus, with sliced cheddar and mayonnaise based gherkin onion sauce **525**

SPICY KOREAN VEGGIE

With an assorted veggie patty, splattered with spicy korean gochujang sauce. This classic burger comes with a twist! **425**

ALL AMERICAN

Juicy beef patty topped with melted cheddar, special sauce, crisp lettuce, ripe tomato, and grilled onions, all nestled in a toasted sesame bun **525**

LARGE PLATES



GRILLED CHICKEN

Jerked spice marinated chicken leg with a side of mash potato, grilled vegetables and served with mushroom red wine jus **450**

MEDITERRANEAN BOWL

Enjoy a wholesome meal with falafel, hummus, quinoa tabbouleh, green olives, pickled red onion, and tahini sauce, all served with warm pita bread **500**

SPAGHETTI ARRABIATA

Spaghetti coated in a zesty and fiery arrabbiata sauce **325**

add -
cajun chicken 100
grilled tenderloin 125
grilled prawns 150

BAKED MAC & CHEESE

Macaroni coated in a luscious blend of cheddar, parmesan, and mozzarella cheese **350**

add -
cajun chicken 100
grilled tenderloin 125
grilled prawns 150
crispy bacon 150

AGLIO E OLIO

Spaghetti noodles tossed with black olives, mushrooms and onions in a light but flavorful garlic, green chilli and olive oil sauce and dusted with parmesan cheese **375**

add -
cajun chicken 100
grilled tenderloin 125
grilled prawns 150
crispy bacon 150

STEAK TENDERLOIN WITH PINK PEPPERCORNS

Indulge in our succulent Tenderloin Steak with a savoury red wine pepper sauce, adorned with delectable mushrooms and aromatic pink peppercorns. Savour it alongside mashed potatoes and grilled vegetables **(Gluten Free) 700**

VEGETABLE THAI CURRY

Aromatic flavours made with rich and creamy red curry sauce, mixed vegetables, and served over a bed of steamed rice. Accompanied by crispy wafers on the side **375**

add -
chicken 100
prawns 150

VEGETABLE FRIED RICE

Fluffy rice blended with colorful vegetables, seasoned with soy sauce and fragrant spices. Enjoy crispy carrots, crunchy bell peppers, and tender broccoli in every bite **375**

add -
chicken 100
crispy Bacon 150
egg 75

DESSERTS



LONG LASTING VERTIGO

Three layers of rich chocolate sponge cake oozing with with smooth and creamy chocolate mousse **275**

TIRAMISU

Rich layer cake soaked in a blend of coffee, rum, and Kahlua, and generously filled with a cream cheese **275**

BANOFFEE PIE

Delicious treat with a buttery biscuit crust, creamy toffee filling, and slices of fresh banana **(Eggless) 275**

CARAMEL DRIZZLED BROWNIE

Decadent chocolate brownie, generously drizzled with gooey caramel sauce, and served alongside a scoop of creamy vanilla ice cream **275**

CO-CO SHORTBREAD CAKE

It's chocolate-y, crispy and french! Made with almond sponge soaked in coffee syrup, layered with a rich ganache and french butter cream **250**

ABC ON GROUND

Arbor Brewing Company now provides
outdoor catering services & party
packages for large groups and outdoor
events.

Get in touch with our restaurant
manager or call us at +91 73376 94005



FAVOURITES

ARBOR LOADED NACHOS

Crunchy corn tortilla chips generously covered with melted cheese, refried beans, shredded lettuce, pico de gallo, sour cream, and guacamole **(Gluten Free) 475**

add -
grilled chicken 100
grilled tenderloin 125

CHILLI CHEESE BACON FRIES

Crispy golden French fries smothered in cheese and topped with flavorful beef chilli, crunchy bacon crumbles, and a dollop of cool sour cream. Seasoned with zesty Cajun spices **(Gluten Free) 600**

SWEET POTATO FRIES

These delectable sweet potato fries are perfectly seasoned and cooked to crispy perfection. Served alongside Chipotle mayo. **(Gluten Free) 275**

FLAMING CHICKEN

Our grilled chicken marinated in a fiery chilli sauce infused with tangy citrus peel, zesty lemon, fresh garlic, bold pepper. Served with magic mustard sauce **425**

CORN FRITTERS

Crispy outside, tender inside, with sweet corn and spices. Paired with a tangy tamarind sauce for a sweet and spicy kick **250**

CHIPOTLE BBQ PULLED PORK SANDWICH

Smoky pulled pork with caramelized onions and melted cheese on crispy sourdough. Served with shoestring fries and truffle aioli **550**

SPICY LIME POTATOES

Baby potatoes in zesty lime and hot chilli sauce, garnished with coriander. Served with creamy Greek yoghurt **400**

CHEESY POTATO BALLS

Crispy potato balls with parmesan cheese, mozzarella, garlic, and parsley, served with creamy ranch sauce **300**

SPANISH CHICKEN TAPAS

Savor the bold flavors of our spicy chicken skewers, sauce, perfectly complemented, by a vibrant and zesty chimichurri sauce **450**

SHAWARMA WITH HUMMUS

Delight in shawarma-spiced chicken with creamy hummus, tahini paste, and crunchy gherkins **500**

PUB STYLE FISH N' CHIPS

Battered up! Our beer battered fish fried to crispy perfection, served alongside a generous portion of french fries and tartar sauce **400**

HEAVENLY DRUMSTICKS

Crispy fried chicken drumsticks prepared in oriental-style and coated in a zesty garlic hot sauce **375**

SPICY FRIED CALAMARI

Calamari rings coated in a deliciously zesty Bayou breading and fried to a perfect crisp. Served with our signature marinara sauce and tartar sauce **400**

CHILLI PANEER

Paneer cubes tossed with onions and peppers in a tangy, spicy sauce. Garnished with fresh spring onions **425**

SMOKED CHICKEN QUESADILLA

Perfect blend of smoky chicken and creamy guacamole, topped off with a sprinkle of tangy Pico de Gallo and melted cheese **475**

JERK SPICED GRILLED COTTAGE CHEESE SKEWERS

Jerk-Spiced cottage cheese skewers grilled with jerk spice, bell pepper, onion and broccoli **(Gluten Free) 300**

HUMMUS PLATE

The goodness of homemade whole wheat pita bread served with creamy hummus, accompanied by a refreshing olive oil, paprika, sundried tomato **275**



Vegan



Vegetarian