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Uncorked's Beginnings

Uncorked was founded out of a love for excellent wine paired with the best cheese from around the world.

We have grown and expanded our offerings, but at the very core remains the simple truth that we are a wine and cheese shop.

And so, while we are proud of all that this menu has to offer, we would like to start by inviting you to pause for a moment, or two, and enjoy the seductive deliciousness of our specially selected wine and cheese.

PROUD RECIPIENT
OF THE



Luxury & Premium Wines by the bottle or by the glass

We offer luxury and premium wines by the bottle and, if you wish to 'go hunting', we'll be happy to assist you with your selection. We also have a delicious selection of wines available by the glass.

Many of our lovely wines complement dishes on our menu and we have made a few suggestions of some of our favourite wine pairings.

Cheese Platters As You Like Them

Some of this. Some of that!

Select your custom-cut cheese for your platter.

Cheese Lover's Platter

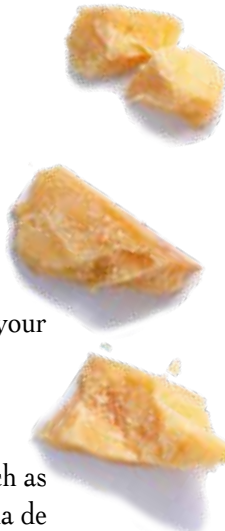
Enjoy premium artisan cheeses such as Stilton, Pierre Robert, Comte, Cana de Cabra, Aged Gouda and many more.

Around The World With Uncorked!

UK, Europe, USA? Where in the world would you like to go?

On The Sweeter Side

Fruited Wensleydales and White Stiltons: mango and ginger, apricot, cranberry.





First Things First

Sriracha Glazed | \$900

Cauliflower Florettes

Yinging and yanging – crispy bites tossed in a sweet and spicy glaze. Hot!

🍷 *Kung Fu Girl Riesling*

Bacon Wrapped Dates | \$1,000

A long time fave! Stuffed with almonds, drizzled with Jamaican honey

🍷 *Campo Viejo Reserva*

Roasted Stuffed Peppadews | \$900

An Uncorked Classic – stuffed with cheese, drizzled with herbed olive oil

🍷 *Ruffino Moscato d'Asti*

Traditional Bruschetta | \$850

Garlic-rubbed, toasted baguette slices topped with fresh tomato, basil, olive oil and shaved Parmesan, then drizzled with balsamic reduction

🍷 *Micheal David Petit Petit Syrah*

Chef's Bruschetta | \$1,000

Ask what has inspired our chef today and what wine we recommend to complement it

Citrus Garlic Mussels | \$1,750

Tender mussels simmered in a garlic wine broth with a citrus kick – served with garlic bread

🍷 *Marchesi Gavi di Gavi*

Pan-seared Almond | \$1,400

Encrusted Goat Cheese

Drizzled with a honey reduction – served with seasonal fruit salsa

🍷 *Kim Crawford Sauvignon Blanc*

Decadent Baked Brie

Two toppings | \$1,650 | Loaded | \$1,950

Baked in a cast iron skillet and topped with these perfect partners:

pepper jelly | caramelized onions
sliced almonds | sliced figs | honey

🍷 *Ritual Pinot Noir*

Chef's Choice Hummus Plate | \$700

Homemade and embellished by our chefs – served with chips or crisps

🍷 *Pasqua Pinot Grigio*

Soup's On

Vegan Soup of the Day | \$550

Chef's Choice of the Day | \$650

Get Dipped & Small Bites

Island Trio | \$1,250

A seasonal selection of three dips and salsas served with chips or crisps

Greek Trio | \$1,250

Hummus, tzatziki, mixed olives

Tzatziki with Crostini | \$550

Creamy Marlin Dip | \$750

Served with crostini

Mushrooms | Mixed Olives | \$600

Uncorked! Signature Grilled Flatbreads

For The Love of Meat! | \$1,250

Sausage, ham, bacon

🍷 *Freakshow Cabernet Sauvignon*

The Greek | \$1,100

Pesto, goat cheese, kalamata olives

🍷 *Mark West Pinot Noir*

From The Garden | \$1,000

Seasonal veggies

🍷 *Pasqua Romeo e Juliet Prosecco*

Grilled Chicken Pesto | \$1,150

Grilled chicken with pesto and Parmesan

🍷 *Robert Mondavi Napa Fume Blanc*

Italiano | \$1,100

Roasted tomato, garlic, mozzarella, fresh basil

🍷 *Ruffino Chianti Reserva Ducale*

Chipotle Shrimp Flatbread | \$1,700

Well spicy! Well tasty!

🍷 *Ruffino Moscato d'Asti*



Uncorked! Delicious Salads

Blue Cheese, Bacon & Pear | \$850 | \$1,500

This hits all the taste senses – topped with caramelized walnuts

🍷 *Bogle Petit Sirab*

Sesame Seared Tuna | \$2,300

Encrusted with sesame seeds, drizzled with a soy-ginger glaze – served atop an Asian-inspired salad

🍷 *Whispering Angel Rosé*

Uncorked! Un-Cesar Salad | \$750 | \$1,250

Crisp romaine lettuce, sliced red onions and Parmesan croutons tossed with our creamy house-made ceasar dressing

🍷 *William Fevre Chablis*

Smoked Marlin Salad | \$850 | \$1,500

Served with creamy dill dressing, capers and Parmesan flakes

🍷 *Bartolomiol Prosecco*

Greens & Grains | \$850 | \$1,500

Tender kale and mixed greens, roasted beets, tomatoes, shaved red onions, toasted walnuts and goat cheese, topped with an herb quinoa salad and a balsamic vinaigrette

🍷 *Pascal Jolivet Sancerre*

Uncorked! Toss-up Greek | \$750 | \$1,250

Mixed greens, tomatoes, sweet pepper, kalamata olives, onions and feta, tossed in a creamy pesto dressing

🍷 *Bogle Essential Red* or 🍷 *Mar De Frades Albarino*

The Judy | \$850 | \$1,350

Mixed greens, caramelized walnuts, cranberries, feta, olives, tomatoes, pears/apples

🍷 *Pasqua Pinot Grigio*

Just Right Side Salad | \$600

Greens, cucumbers and tomatoes

Perfect Pastas

Our Traditional Sauces | \$1,000

with freshly tossed pasta

Garlic-infused Olive Oil

🍷 *Babich Sauvignon Blanc*

Creamy Alfredo

🍷 *Robert Mondavi Napa Chardonnay*

Garden Pesto

🍷 *Grgich Hills Fume Blanc*

Fresh Tomato-Basil Sauce

🍷 *Pasqua 11 Minutes Rosé*

Salad & Pasta Partners

Create your own perfect dish by adding any of these items

Roasted Veggies | \$650

Jerked Sausage | \$750

Grilled Chicken | \$800

Mother Earth | \$650

Sautéed Shrimp | \$1,600

The Bev | \$1,300

Seared Tuna | \$1,700

Salmon Fillet | \$2,200

Karla's Fillet | \$2,200

Fillet Mignon | \$2,900



Uncorked's Famous For Good Reason Gourmet Burgers

THE NAKED BURGER | \$1,440

We've stripped our signature burger down to it's skivvies and you get to dress it up your style or go *au naturel!*

Fresh Mushrooms | \$480

Peppadews | \$300

Blue, Cheddar, Brie, Mozzarella | \$350

Caramelized Onions | \$200

Jalapeño Peppers \$300

Bacon | \$350

Marinated Mushrooms | \$350

The (Irrepressible) Taynia | \$2,250

Bacon, caramelized onions, marinated mushrooms and cheddar – served with a half tossed Greek salad

🍷 *Bogle Phantom or an ice cold Stella Artois*

Scotchie Skellie | \$1,600

Our popular 'yard' taste, encrusted and seared to perfection. It hot!

🍷 *Ruffino Moscato d' Asti*

William's Salmon Burger | \$2,250

Home made and topped with fruit salsa

🍷 *Kim Crawford Pinot Noir*

The Perfect Lamb Burger | \$2,500

Grilled to perfection and topped with mint jelly and feta

🍷 *Luca Malbec*

Mother Earth Veggie Burger | \$1,350

Influenced by Nature's seasons — ask about having it Scotchie Skellie style

🍷 *Kim Crawford Sauvignon Blanc*

Chicken BLT Burger | \$1,700

Grilled or crispy fried chicken breast, with bacon, lettuce and tomato and a scotch bonnet aioli

🍷 *Lapostolle Casa Merlot*

Uncorked! Divine Panini & Sandwiches

Roasted Fresh Market | \$550 | \$1,000

Vegetables and Cheese

Fresh veggies topped with cheddar

🍷 *Sentito Pinot Grigio*

The Bev | \$1,200 | \$1,950

Grilled salmon and herb roasted vegetables with cheese

🍷 *Marchesi Zagara Moscato*

Smoked Marlin | \$850 | \$1,600 & Cheddar

With peppadews and shaved onions

🍷 *Graham Beck NV*

Honey Ham & Cheese | \$800 | \$1,450

Brie, cheddar or mozzarella with shaved onion and honey mustard

🍷 *Bartolomio Prosecco*

Uncorked! Signature | \$2,400

Steak & Onion Sandwich

Marinated skirt steak topped with grilled onions, melted cheese

🍷 *Heavyweight Cabernet Sauvignon*

Looking At All Sides | \$450

Sautéed Vegetables

Guacamole

Plantain Chips

Mashed Potatoes

Steak Fries

Sweet Potatoes
– grilled or roasted fries

Shoestring Fries



The Main Event

Southern Fried Chicken | \$2,150 & Waffles

Fluffy buttermilk waffles topped with crispy chicken tenders and drizzled with our warm, spiced maple syrup

🍷 *Santa Margherita Sparkling Rose*

Fresh Herb Chicken Scallopine | \$2,250 with Sundried Tomato Cream

Juicy chicken breast with a rich sundried tomato cream sauce – served with fresh vegetables and herbed orzo or potatoes

🍷 *Heavyweight Chardonnay*

One Whole Pound of BBQ | \$4,400 Baby Back Ribs

Spicy, dry-rubbed ribs, slathered in our own sticky sweet sauce – served with shoestring fries and buttered corn

🍷 *Michael David 7 Deadly Zins*

JamRock Shrimp | \$2,700

Jumbo shrimp, black beans, cilantro and a splash of citrus simmered in a tomato-coconut sauce – served with basmati rice and vegetables

🍷 *Dr L Riesling*

Grilled Salmon with Citrus | \$3,250 Herb Compound Butter

– served with pesto mashed potatoes and vegetables

🍷 *Whispering Angel Rosé*

Catch of the Day! | \$2,500

Pan-seared with choice of Asian glazed or garlic butter sauce – served with grilled sweet potatoes and vegetables

🍷 *Simi Sauvignon Blanc*

The Karla | \$2,500

Our signature fish fillet crusted with scorched escallion and scotch bonnet – served with grilled sweet potatoes and vegetables

🍷 *Pascal Jolivet Pouilly Fume*

Garlicky Mussels & Linguine | \$2,700

Tender, juicy mussels simmered in a garlic and white wine broth – served over linguine with garlic bread

🍷 *Chateau d'Esclans Rock Angel Rose*

Uncorked's Pub-style | \$2,150 Beer-battered Fish 'n' Chips

One of our favourites served with malt vinegar and tartar sauce

🍷 *Bains Way Chenin Blanc*
or an ice cold Newcastle Brown Ale

Vegetarians Unite! | \$1,250 Tuscan Vegetable Medley & Herbed Orzo

Tender roasted vegetables tossed with herbs

🍷 *Charles Smith Velvet Devil Merlot*

9oz Fillet Mignon with Cabernet | \$3,450 Wine Sauce

Perfectly seasoned and grilled – served with roasted garlic mashed potatoes and vegetables

🍷 *The Chocolate Block*

16oz USDA Prime Ribeye | Ask your server with Shallot-Thyme Butter

Grilled the way you like it – served with steak fries or roasted garlic mashed potatoes

🍷 *Robert Mondavi "Oakville" Cabernet Sauvignon*

Jerk Rubbed Pork Tenderloin | \$2,250 with Guava Glaze

Grilled, juicy pork tenderloin glazed with a tangy guava sauce – served with mashed sweet potatoes and vegetables

🍷 *Hahn Estates Merlot*

Double Bone-in Pork Chop | \$3,850

A jaw-dropping, smoked chop with a bourbon glaze – served with mashed potatoes and vegetables

🍷 *Michael David 6th Sense Syrah*

Uncorked's Everyday | Ask you server Lamb Special

It may be chops, slow braised lamb shank or Greek-style skewers

🍷 *Kim Crawford Pinot Noir*

Garlic Butter or Asian Glazed Uber Kebab with Salad

Grilled Fillet Mignon | \$3,450

🍷 *Catena Alta Malbec*

Succulent Chicken | \$1,850

🍷 *Romeo e Juliet Passamiente Rosso*

Citrus Marinated Shrimp | \$2,500

🍷 *Santa Margherita Sparkling Rose*



GET IN THE SPIRIT

Appleton Estate Signature Blend	\$600
Appleton Estate 12 Year Old.	\$1,000
El Dorado 15 Year Old.	\$1,200
Stolichnaya Original	\$600
Absolut Elyx.	\$950
Beefeater 24.	\$700
Hendrick's	\$900
Dewars.	\$750
Jameson Irish	\$750
Glenlivet Founders Reserve	\$900
Glenfiddich 12 Year Old Single Malt	\$1,250
Chita Japanese Whiskey	\$1,500
Tia Maria Coffee Liqueur	\$500
Campari	\$650
Courvoisier VSOP	\$1,200
Avion Anejo Tequila.	\$1,500
Cockburns Special Reserve Port	\$700
Dow's 10 Year Old Tawny Port	\$1,500
Red Stripe Light	\$310
O'Douls Alcohol Free Beer.	\$360
Stella Artois	\$470
Sierra Nevada Pale Ale.	\$470
Samuel Adams.	\$490
New Castle Brown Ale	\$545
Cider Boys First Press	\$435
Cider Boys Peach	\$435

Uncorked's Concierge Service is bringing it home!

Are you looking for an elegant, delicious and stress-free way to entertain? We can help you design the perfect combinations of wine, cheese and hors d'œuvres to make any occasion a fabulous success! Just give us a call to discuss your order and we'll take it from there.