

WINE

White

**GRANT BURGE BENCHMARK
SEMILLON SAUVIGNON BLANC**
Barossa Valley, Australia 2013

Red

**THE WINERY OF GOOD HOPE
CABERNET MERLOT**
Stellenbosch, South Africa 2013

Champagne

DRAPPIER CARTE D'OR BRUT
Champagne, France NV

BEER

Our favourite folk beers.

PILSNER URQUELL
This clean pilsner has the aroma of freshly baked bread with hints of hops and honeysuckle. Subtle malty sweetness with caramel tones.

SUN SUN ORGANIC BEER
This cream ale from 100% organic malt and hops is a perfect balance of refreshing bitterness and rich flavour.

WEDNESDAY'S CAT
A smooth drinking Belgium style white ale with orange zest & coriander notes.

TOKYO BLACK
British style porter with a fresh malt flavour from roasted barley.

HITACHINO AMBER ALE
This amber ale is a reddish brown beer brewed with rich malt and bitter hops.

HITACHINO WHITE ALE
A refreshing and mildly hopped Belgian styled beer with a complex blend of coriander, orange peel and nutmeg.

HITACHINO NIPPONIA PILSNER
A delightfully golden colour with a citrus edge and complex and lingering finish.

HITACHINO NEST ESPRESSO STOUT
A full bodied and rich award winning stout. Jet black with intense coffee aroma and a bitter lingering finish.

CIDER

ALBENS FINE ENGLISH CIDER
The crisp, refreshing English cider flavour is a result of cold filtering the finest hand selected apples that are naturally matured.

SPIRITS

All served at 45ml and by the bottle.
Price includes mixer of choice

Three Buns Selection

WYBOROWA VODKA
BEEFEATER GIN
HAVANA CLUB 3YR OLD RUM
OLMECA REPOSADO TEQUILA
BALLENTINE'S SCOTCH
EVAN WILLIAM'S BOURBON

COFFEE

Iced (Black or White)
Hot (Cappuccino, Latte, Espresso, Americano)

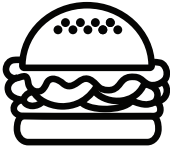
TEA

ICED (Classic or Lemon)
HOT (English Breakfast, Earl Grey, Peppermint, Chamomile, Green Sencha)

WATER

EQUIL STILL 380ML
EQUIL SPARKLING 380ML

Prices are subjected to prevailing government taxes.



FOOD FOR THE NEIGHBOURHOOD

FOOD & DRINKS MENU
#BEATSMEATSBUNS

OPENING HOURS
11 A.M. till midnight

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Singapore 089143

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BURGERS & BOBS

100% all-natural burgers using finest quality meat, bespoke artisan buns and generous homemade slow cooked sauces. Full-flavoured and sizeable, these burgers are served on their own and best eaten with your hands.

BABY HUEY

Prime 150g beef patty, cheese, lettuce, ‘Notorious T.O.M. Sauce’, pickles & spiced mayo in a demi brioche bun.

BURNING MAN

Prime 150g beef patty, smoked cheese, roasted jalapeño relish, hot ketchup & dashi mayo in a wholemeal bun.

SMOKIN’ B-BOY

Prime 150g beef patty, double smoked cheese, Dingley Dell beer & treacle cured bacon, BBQ ketchup, smoky mayo, & crisp onions in a demi brioche bun.

FOUR FLOORS

Double prime 100g beef patties, double cheese, triple onions, lettuce, pickles, ‘Notorious T.O.M. Sauce’ & den miso mayo in a demi brioche bun.

RAMBO

Superior 150g lamb patty, feta, aubergine pickle & cumin aioli in a wholemeal bun.

HONKY TONK

Buttermilk fried chicken, coleslaw, lettuce, pickles, ‘Big Poppa Hot Sauce’ & den miso mayo in a sesame seed bun.

JAMES BROWN AKA THE ‘CODFATHER’ OF SOUL

Cod fish fingers, mushy peas, lettuce, bread & butter pickle tartare sauce in a rice bun.

[One dollar from each sold will be donated to Soul Food Enterprise, an organisation that educates children with special needs through creative cooking.]

THE ROOTS

Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, ‘Big Poppa Hot Sauce’ & mayo in a wholemeal bun.

THE D.O. DOUBLE G

Prime beef frankfurter, miso mustard, ‘Notorious T.O.M. Sauce’ & crisp onions in a rice hotdog bun.

DIZZY RASCALS

Our cute little kid’s burger with aged 100g beef patty, cheese & double ‘Notorious T.O.M.Sauce’ in a demi brioche bun.

Our burgers are freshly ground every day and cooked medium (unless otherwise requested). Protein style (wrapped in lettuce instead of a bun) is available.

KICKS

HOUSE FRIES

Double cooked, crushed herb salt.

NAUGHTY FRIES

Spiced béarnaise, hot beef chilli, crisp shallots, Parmesan & sesame seeds.

LL KOOL SLAW

Shredded tangy salad.

SECRET GARDEN

Seasonal wild leaf salad, miso vinaigrette.

WING-ITS

Crispy, fall off the bone, twice cooked chicken wings, scallions & smoky BBQ sauce.

CRACKA LACKA CORN

Slow roasted and charred corn on the cob, paprika mayo, Parmesan, lime & toasted brioche crumbs.

BEETS BY DRE

Caramelised & pickled butternut squash, roasted beetroot, feta cheese, gochutgaru & crisp sage.

POT HEADS

Indulgent individual desserts hand potted by our chefs.

RICH CHOCOLATE

Velvety mix of dark & milk chocolate.

ZESTY LEMON

Creamy citrus posset.

STICKY ICKY WICKY

Sticky toffee pudding, clotted cream and gula melaka & toasted coconut butterscotch sauce.

Prices are subjected to prevailing government taxes.

SHAKAS

Fresh & delicious frozen cocktails.

DISCO DAIQUIRI

Havana Club 3 yr old rum with mixed berries, cane syrup, pressed apple & lime juices.

MANY BERRY MARGARITA

Olmeca Reposado tequila with mixed berries, cane syrup, pressed apple & lime juices.

KRISS KROSS KRUSH

Mixed berries, cane syrup, pressed apple & lime juices.

JERK COCKTAILS

Light and refreshing alcoholic beverages for the neighbourhood, made with premium spirits & homemade, natural Jerk sodas.

MOSCOW MULE

Wyborowa vodka with lime & ginger beer.

DARK & STORMY

Myers dark rum with Angostura bitters, lime & ginger beer.

CUBA LIBRE

Havana Club 3yr old rum with lime & cola.

TOM COLLINS

Beefeater gin with lemon, grapefruit bitters & citrus soda.

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, triple-sec with lemon & cola.

MEXICAN MULE

Olmeca Reposado tequila with lime & ginger beer.

JERKS

Our gently carbonated sodas are lovingly homemade with natural & finest ingredients. No preservatives, colourings or other nasty staff.

BARE ROOTS COLA

All natural cola made from lavender, coriander seed, vanilla, cinnamon, nutmeg, star anise, ginger & citrus zest.

SHERBIE HANCOCK

Zingy sherbet lemonade with orange, lemon & grapefruit.

GINGER NINJA

Spicy ginger root fizz that packs a punch.

TWISTS

Craft bottled cocktails made daily in the kitchen by our bartenders using the freshest, top quality ingredients. Balanced libations to complement your burger.

ZOMBIE

A blend of four premium rums, absinthe, maraschino, homemade falernum, Don’s mix, passion fruit syrup, pineapple, grapefruit, Angostura bitters & lime.

TEQUILA SUNRISE

Olmeca Reposado tequila, grapefruit bitters, fresh orange juice & pomegranate syrup.

QUEEN LA TEA-FAH

Wyborowa vodka, Lady Grey tea syrup, berry reduction, apple, rhubarb bitters & lemon.