

The Lab

Bar & Kitchen

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Located on the University of Alabama at Birmingham campus, is the 298 guest room Doubletree Hotel—Birmingham UAB.

The hotel , built in 1976, has a long history of serving UAB, its community and the medical center.

With the repositioning of the hotel in 2017, food and beverage will be revitalized to provide a dynamic, energetic neighborhood market and bar. Food and beverage will become the central hub for students, faculty, alumni and community for outstanding food and beverage—Southern inspired and locally focused.

The Bar

Concept

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The Bar

The Bar

Concept

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American south at it's roots, inspiration for our cuisine will be drawn from the unique Alabama landscape but tempered by seasonal variations, locally sourced food, all resulting in a “one of a kind” approach to our food and drink.



The Bar will be a full service bar, restaurant and raw bar, open for lunch and dinner daily.

The beverage menu will focus on hand crafted cocktails, locally sourced spirits and a wide selection of local craft beers.

The food menu will reflect local products artfully presented with a southern influence.

Future Concept Design

RESTAURANT/ MARKET

DT VAB NEW BAIL + PATIO PLAN

EXISTING HALLWAY TO HOTEL

KITCHEN HOT BOQ PREP

STORAGE SERVICE

EXISTING CORRIDOR

NEW EXIT

50 SEATS PAVILION DECK

50 SEATS

32 SEATS

30 SEATS

40 SEATS

INDOOR SEATING

30 BAR STOOLS

32 SEATS PDR

103 BAR SEATS

165 TOTAL SEATS

90 EXTERIOR SEATS

255 TOTAL

STREET

SIDEWALK (E)

PATHWAY TO SIDEWALK STREET

ELIMINATE STEPS

DC 5/1/2017

The menu will reflect current food trends, will be locally focused and Southern inspired.



Raw Bar

Gulf Oysters

cucumber granita, grilled lemon

Shrimp Ceviche

gulf shrimp, shaved pickled onion, lime

Ahi Poke

chile threads, cucumber granita, taro chips

Southern Pickled Shrimp

pickled gulf shrimp, shaved heirloom carrots, and sweet onions

Sharables

Guacamame

avocado, soy bean, pickled red onion, cilantro, grilled pita

Avocado Toast

avocado, pico de gallo, cotija cheese, hot house grilled pita

Charcuterie Plate

local cured meats, stone hallow cheeses, honey, carbonated berries

Beet Deviled Eggs

deviled eggs, fried green tomato, beet gastrique

Fried Green Tomato

buttermilk dill aioli

Greens

Roasted Beet, Bacon, Farm Egg
corn emulsion, micro arugula

Kale Caesar

grilled romaine, house made Caesar
dressing, white anchovies, parmesan,
grilled hot house bread

Compressed Watermelon

feta, arugula, basil vinaigrette

Sharables

Crab Cakes

spicy mustard aioli, micro cilantro

Pancetta Wrapped Shrimp

BBQ glaze, avocado crema, corn shoots

Street Tacos

spicy pork cheek or shrimp, pico de gallo,
avocado crema, cotija cheese, cilantro, lime

Skillet Corn Bread

pecan butter

Pimento Cheese Spread

hot house grilled bread

Flatbreads

Wild Mushroom

wild mushrooms, shallot confit,
goat cheese, truffle aioli

Southern Pulled Pork

pulled pork, smoked cheddar,
caramelized onion, BBQ sauce

Meat Lovers

pepperoni, Conecuh sausage,
Fudge Family Ham, mozzarella,
tomato sauce

Handhelds

House cut fries, Wickles pickles

Bar Burger

twin patties, American cheese, lettuce, tomato, red onion

Blazin' Burger

pepper jack cheese, roasted tomatoes, arugula, jalapeno aioli

Chef's Sandwich

smoked chicken, brioche, caramelized sweet onion, zucchini ribbons, white BBQ sauce

Plates

Shrimp and Grits

gulf shrimp, cheesy grits, Conecuh sausage

Southern Fried Catfish

cornmeal crusted, smoked creole sauce, house cut fries

Braised Pork Cheek Pappardelle

slow braised pork cheeks, pappardelle pasta, cilantro, shaved local hard cheese

2 Pigs and a Bird

smoked pork butt, baby back ribs, smoked chicken (Carolina style) sauce, Memphis sweet sauce, white BBQ sauce

Steaks & Chips

chimichurri, house made fries, arugula greens, blistered tomatoes

Desserts

Blackberry Cobbler
local ice cream

Grilled Peach Dumplings
cinnamon, sugar, candied ginger

Pineapple Upside Down Cornbread
muscadine pickled pineapple glaze

Goosey Butter Cake with Smoked Marsh Mallow Fluff
caramelized banana



The Bar

Table Top Design

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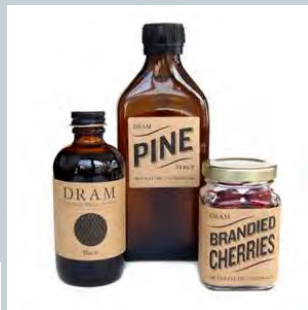
Table Top Bar



8/9/2018



The Bar will feature unique hand crafted cocktails, locally made spirits, domestic and artisan craft beers, and interesting internationally recognized wines.



The bar glassware will reflect the current trends and the classic style of the hand crafted cocktails.





The Blazers

Tequila, Chartreuse, Curacao,
Cinnamon Agave



An Evening in BHAM

Barrel Aged Rum, Slow brewed
coffee, Domaine Canton, Vanilla

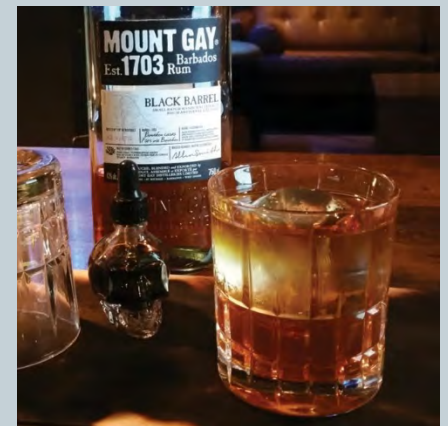
Marco

Baijiu. Apple Puree,
Maraschino,
Agave



Smoked Rumhatten

Aged Rum, Benedictine,
Fernet Branca, Maple wood,
Mezcal Bitters



The Bar

Menu | Original Cocktails

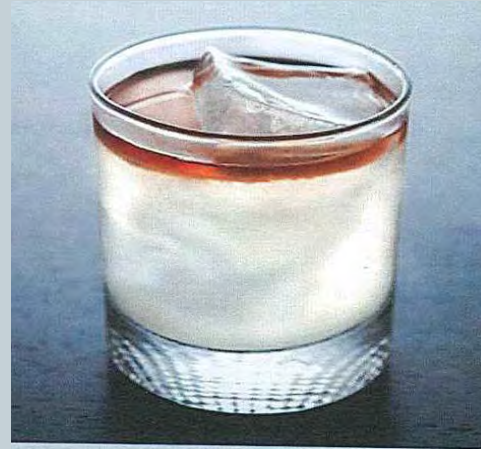
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The Lab Punch

(serves 2-4)

Ruby Port, Lemon, Apples,
Ginger, Pink Peppercorn



Sour on 20th

Nollet's Gin, Lemon,
Simple,
Malber Float

5 Points Punch

Buffalo Trace, Ginger,
Bham Honey, Fernet,
Bitters



REAL Sweet Tea

Diekel No. 12, Strega, Lemon,
Cane Syrup



The Bar

Menu | Original Cocktails

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Bar Punch

(serves 2-4)

Ruby Port, Lemon, apples,
Ginger, Pink Peppercorn



Sour on 20th

Nollet's Gin, Lemon,
Simple,
Malbec Float

5 Points Punch

Buffalo Trace, Ginger,
Bham Honey, Fernet,
Bitters



REAL Sweet Tea

Dickel no. 12, Strega, Lemon,
Cane Syrup



Alabama

Local Craft & Draft Beers



Avondale Brewing Company

Cahaba Brewing Company

Ghost Train Brewing Company

Good Peoples Brewing Company

Trim Tab Brewing Company

Fairhope Brewing Company

Back Forty Beer Company

Black Warrior Brewing

Rocket Republic Brewing

Band of Brothers Brewing

Below the Radar Brew House

Cheaha Brewing Company

David City Brewing Company

Goat Island Brewing

Main Channel Brewing

Old Black Bear Brewing Company



The coffee used in the following recipes is a locally roasted custom blend exclusive to our hotel from HC Valentine, Birmingham, Alabama.



The BHAM Express

2 ounces vanilla vodka

3/4 ounce Kahlua coffee liqueur

1/4 ounce white creme de cacao

1 ounce cold espresso

Shake contents vigorously and pour into chilled Martini Glass. Garnish with Espresso Beans(3).



The B-Maple Coffee

1.5oz of rum
1oz of Calisaya liqueur
.75oz of maple syrup
2oz. coffee
1 oz. frothed milk
cured bacon skewer

Pour contents into warm coffee mug, top with coffee, float with frothed milk, sprinkle with brown sugar. Garnish with a cured bacon skewer.



Morning Cup of Jose

3oz cold coffee
1.5oz Pisco
.5oz maraschino
.25oz sugar syrup
.5 oz. egg white (pasteurized)
cherry and grapefruit for garnish
two dashes of grapefruit bitters
Pour contents in shaker, and shake.

Pour into coffee mug with fresh ice, dash bitters. Garnish with a grapefruit peel.



The Sugar Cube

2oz of Bowmore 12
3 dashes of sarsaparilla bitters
.25oz of orgeat
.5oz espresso syrup
Mint Sprig Garnish

Pour spirits into a shaker of muddled sugar cubes, shake and pour over fresh ice.
Garnish with mint sprig.



The Coffee Pot

This drink is built in a coffee pot.

2 cups of blueberry-infused bourbon (allow a bottle of bourbon and a cup of lightly crushed berries to set overnight)
1 cup of vanilla/brown sugar syrup (melt 1.5 cups brown sugar in 4 cups of water with 1oz vanilla extract)
1 mug of cream
4 cups of iced coffee.
Enjoy in a glass. Or on your pancakes!

The RestoBar Uniform



- **Shirts:** Button Down (neutral/earthy colors)
 - Crisp, ironed
 - Cuff Sleeves
 - Tucked in
 - Fitted, not baggy
- **Bowtie:** Neutral/earthy colors (brown, black, beige, cream, hunter green, navy)
- **Suspenders:** Brown leather
- **Jeans:** Clean cut, dark wash, no detailing on pockets.
- **Shoes:** lace up saddle shoe, dress socks only.

The Bar Uniform

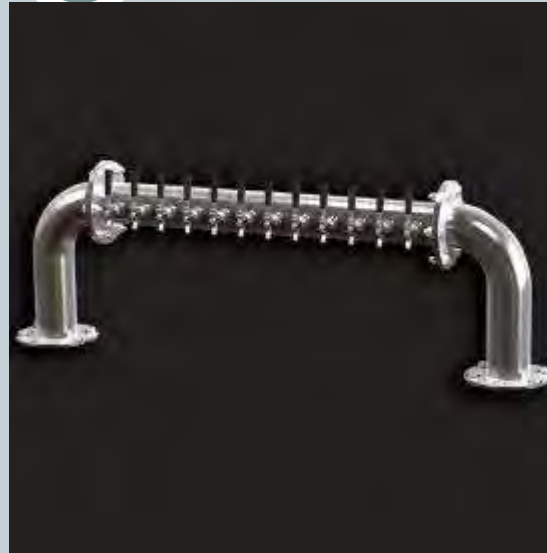


- **Shirts:** Chambray Button Down (Available in ecru, dusty rose, green mist and gray colors)
 - Crisp, ironed
 - Cuff Sleeves
 - Tucked in
 - Fitted, not baggy
- **Bowtie:** neutral/earthy colors (brown, black, beige, cream, hunter green, navy)
- **No Suspenders**
- **Jeans:** Clean cut, dark wash, no detailing on pockets.
- **Shoes:** Suede lace up shoes in neutral colors or brown leather loafers.

The Bar

Equipment Needs

22



8/9/2018



To assist in producing the latest in culinary creativity, specialized equipment will be required. The main kitchen is adjacent to both The RestoBar and Herb N Kitchen. It will need some re-arranging to accommodate new menus and the Herb N Kitchen hot food station.