

BAR SIDE MENU



YOON HAEUNDAE GALBI

COCKTAIL

Korean Billionaire

KHEE 38 Soju, Bourbon, Absinthe, blueberry

19

YOON Highball

Damsol Soju, Elder flower, Cucumber, Perilla leaf

18

White Peacock-tail

Golden Barley Soju, Tequila, Pear, Ginger

17

W.A.P (Whisky and Pomegranate)

Bourbon, Pomegranate, Blood orange

17

Red Hot Chili Peppers

Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla

19

Yuzu Spritzel

Prosecco, Yuzu Honey, Lime, Angostura bitters

15

Angry Tangerine

Mezcal, Campari, Tangerine foam, Lime zest

19

Drunken Monkey

Red Monkey rice wine, Ilpoom soju, Lychee, Peach

18

Super Shy

Omija (Schisandra) Gin, Won Mae, Apricot, Lime

18

Coco Pine

Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu

18



WINE BY THE GLASS

RED

Red Blend 17

Beaujolais 17

Saint Emillion 18

Super Tuscan 17

WHITE

Chardonnay 17

Sauvignon Blanc 17

BUBBLE

Prosecco 13

ROSE

Rose 14

TEMPERANCE

NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours

Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice

14

Passionate Passion Fruit

Passion Fruit Puree, Almond Syrup, Lemon Juice

14

Not your Mama's Mojito

Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice

14

Pri Secco

Apple and pear cider, Sweet cereal notes, Hayflower

9

Ade (Lemon / Yuzu)

7

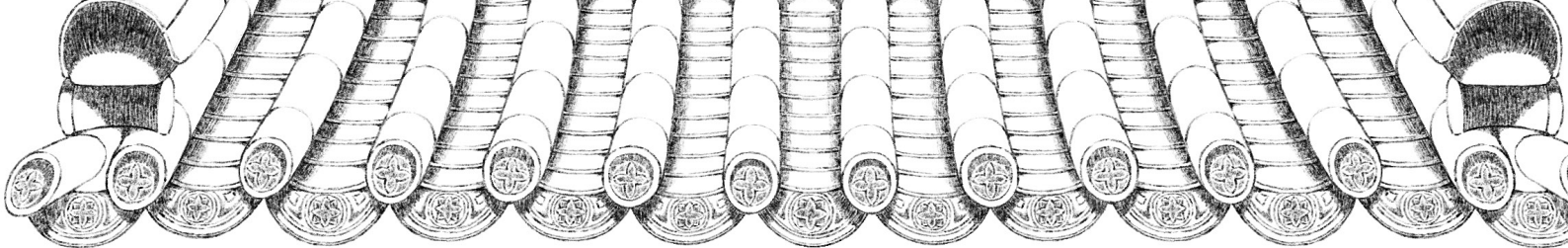
Soda (Coke / Diet Coke / Sprite / Ginger Ale)

3

Hot Tea (Barley / Green / Black / Camomile)


3


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KOREAN SOOL (SPIRITS)

Korean Traditional Fermented Flight
Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli **30**
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)


Gamsa Chungju 감사청주  **45**
14% abv. light fruits and nutty notes with a hint of sweet

Yangchon Chungju 양촌청주  **55**
14% abv. Savory with mushroom and cheese rinds


White Lotus 백련  **34**
7.0% abv. Floral undertone, refreshing nutty finish

Red Monkey 붉은 원숭이  **40**
10.8% abv. Red Yeast makgeolli, fruity and cloudy


Won Mae 원매  **38**
13% abv. Golden Korean Plum, refreshing and Light


Andong Jinmaek Soju 진맥 소주  **30/350**
40% abv. Earthy oak, vanilla, subtle cinnamon and star anise


Korean Traditional Soju Flight
Four 1.5 oz of Premium Soju **34**
(Golden Barley Soju; KHEE 22; Seoul Night; Damsol Soju)


Golden Barley Soju 황금보리  **38**
17% abv. Heirloom barley with grain notes

Lee Gang Ju 19 이강주 19  **42**
19% abv. clean crisp after taste, cinnamon aromas

KHEE 22 기소주 22  **49**
22% abv. floral aromas, silky texture, light fruity notes

Seoul Night Soju 서울의 밤  **36**
23% abv. Dry, clean flavor of golden plum

Damsol Pine Soju 솔송주 담술 750ml  **12/130**
41% abv. Hint of Pine tree, refreshing premium soju

KHEE 38 기소주 38 750ml  **12/135**
38% abv. Made from the finest rice, rich aroma, mineral finish from natural rock water

KOREAN CASUAL DRINK

Sparkling

Starlight Chungha 별빛청하 **16**

Soju

Jinro is Back 진로이즈 백 **18**

Ilpoom Jinro 1924 일품진로 **39**

Makgeolli

Makku (Original/Mango) 막쿠 **9**

Makku Carafe (Original/Mango) **32**

KyungJu Makgeolli 경주법주 막걸리 **14**

BEER

Draft

Sapporo **9**
Japan, Draft Lager 4.9% abv

Bottle

Terra **9**
S Korea, Lager 5% abv

Brooklyn IPA **9**
New York, Indian Pale Ale 6.9% abv

Seoul Soul Ale **9**
S Korea, Indian Pale Ale 5.5% abv

Hitachino **12**
Japan, White Ale 5.5% abv

DaePyo **9**
S Korea, Wheat Ale 4.5% abv



YOON HAEUNDAE GALBI

WHITE

Dry, little oaky chardonnay made by old chateau since 1604. Goes well with apps and meat

Sauvignon Blanc, **Knights Bridge**, Knights Valley, Sonoma **USA** "Pont De Chevalier" 22'

\$90

Chardonnay, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 21'

\$95

Chardonnay, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 22'

\$75

Chenin Blanc, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hochet, Loire, **France** 21'

\$105

Reisling, **Domaine Marcel Deiss**, Alsace 1er Cru, **France** "Burg" 17'

\$140

Aromas of white peony, linden flower, and lemon blossom. Crisp refreshing notes of citrus and passion fruit.

One of the best transition wine to start!! Great dry reisling from Alsace. ABSOLUTELY!

Domaine Louis Latour is probably the best pairing for most of our foods. Well balanced and slight woody finish.

RED

Pinot Noir, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 21'

\$180

Pinot Noir, **Pommard Les Vignot**, Alain Corcia, Bourgogne, **France** 17'

\$140

Pinot Noir, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 21'

\$145

Grenache Noir, **Foret**, La Ferme de la, Oregon, **USA** 21'

\$145

Nebbiolo, **Bera**, Barbaresco, Piedmont, **Italy** "Serraboella" 20'

\$120

Nebbiolo, **Pugnane**, Barolo, Piedmont, **Italy** 15'

\$130

Merlot, **Chateau Vieux Maillet**, Pomerol, Bordeaux, **France** 19'

\$150

Cabernet Sauvignon, **Chateau Lascombes**, Margaux, Bordeaux, **France** 18'

\$270

Cabernet Sauvignon, **Pastourelle de Clerc Milon**, Pauillac, Bordeaux, **France** 15'

\$135

Cabernet Sauvignon, **Adaptation**, Napa Valley, **USA** 18'

\$205

Zinfandel, **Ridge Vineyards**, Alexander Valley, **USA** "Geyserville" 21'

\$140

Love how Italian wine goes well with Korean food. Garlic, pepper, and aromatic sauce definitely goes well

Simply the best cab for this \$\$\$. So rich and flavorful for red meats, stews or even bibimbap

One of the rare vinataged Champagne from 1er and Grand cru vineyards. One of the best champagne for this price.

Super dark Merlot. Decant for 15 ~ 20min to open up. It is very hard to find bad Pomerol from Chateau Vieux Maillet

Can't go wrong with Ridge Vineyard. Such an easy drink Zinfandel that goes well with soy sauce and red pepper sauce

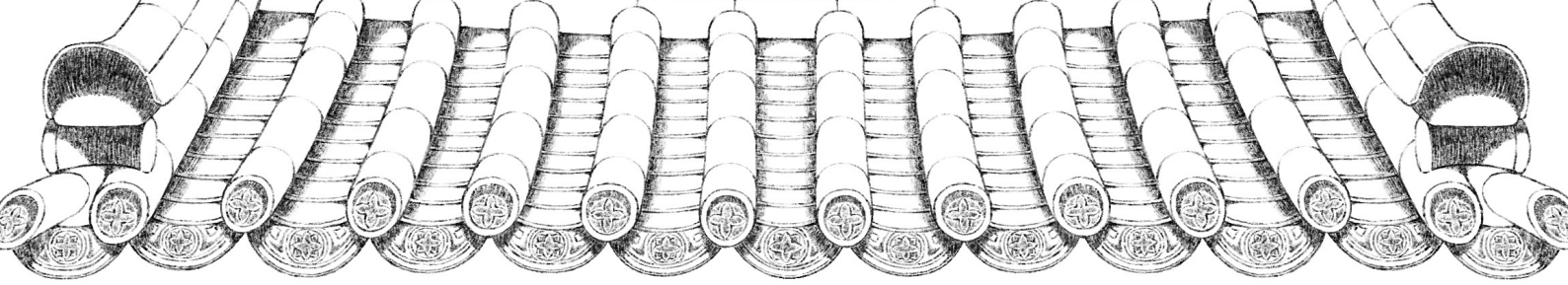
SPARKLING

Chardonnay, **Charles de Cazanove - Brut**, Champagne, France "Stradivarius" 07'

\$140

Chardonnay, **Gaston Belvigne - Brut**, Champagne, France

\$80



IRISH

Jameson **
Jameson Black Barrel
Jameson Cask Mates
Jameson IPA

ASIAN WHISKEY

Yamazaki
Suntory Toki **
Hibiki Harmony ***
Kiwon (Korean Single Malt)

SINGLE MALT SCOTCH

Macallan 12 **
Macallan 18
Glenlivet **
Aberlour **
Glenfiddich **
Laphroaig
Oban 14

BLENDED MALT SCOTCH

Ballantine 30
Johnnie Walker Black **
Johnnie Walker Double Black
Johnnie Walker Blue
Dewar's White Label **
Monkey Shoulder **

BOURBON

Maker's Mark **
Bulleit **
Jack Daniel **
Basil Hayden ***
Widow Jane ***

RYE

Bulleit **
Whistle Pig ***

RUM

Bacardi Silver **

COGNAC

Hennessey **
Remy Martin **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

Roku Gin *
Hendricks **
Sonbi Gin**
Monkey 47 ***

TEQUILA

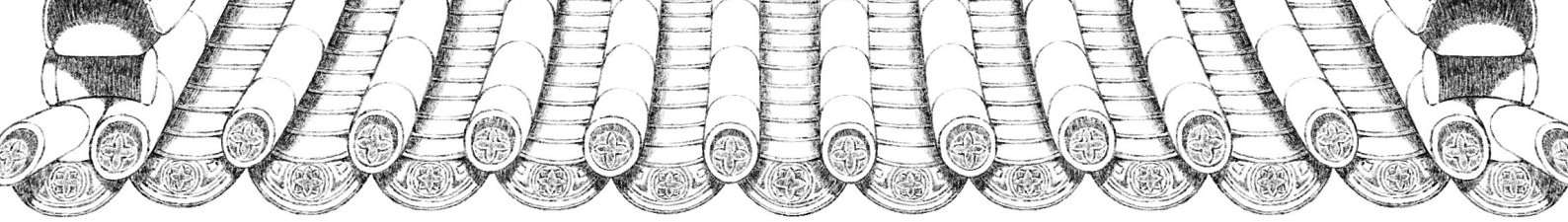
Don Julio **
Patron ***
Casamigos ***

MEZCAL

Agave de Cortez **
Casamigos ***



YOON HAEUNDAE GALBI



B A R S I D E M E N U

SSAM SET (FOR TWO)

(Served with; three types of Ssamjang, assorted vegetable wrap, king oyster mushrooms, confit garlic, arugula salad, choice of stew and two rice; white rice/multigrain rice)

양념갈비 Marinated Short Rib	77
차돌구이 Thinly Sliced Brisket	68
제육볶음 Spicy Pork Belly	66
우삼겹 Marinated Beef Belly	67
불고기 Sirloin Bulgogi	67
고등어구이 Grilled Mackerel	61
포터하우스 Bone-in Porter House (40oz)	175
Dry aged 31 days	

+	뚝배기된장 Soybean Stew
	김치찌개 Kimchi Stew 🍲
	순두부찌개 Silken Tofu Stew 🐟 🍲

COLD APPETIZER

육회 **Steak Tartare** 25 ****GF**

Seasoned ribeye, Asian pear, egg yolk, chives

비트 샐러드 **Beet Tartare Salad** 18 🍃

Tender beet, mango, arugula, carrot, crispy tofu, red onion, yuja dressing, endive, chili crisp, garlic, sesame, chive

문어 구이 **Grilled Octopus** 21 🐙 **New!**

Spanish Octopus, citrus chojang, corn, sugar snap peas, red onions, cucumber

물 육회 **Mul Yookhwe** 23 ******

Icy beef broth, rib eye tartare, pine nut, carrot, cucumber, purple cabbage, asian-pear, apple, perilla leaf, seaweed, gochujang vinaigrette

HOT APPETIZER

갈비만두 **Galbi Dumpling (Steamed/Fried)** 16

Grounded short rib, chive, tofu

부산 동래 파전 **Busan Neighborhood Pancake** 24

Scallion, galbi, shrimp, egg

육전 **Beef Ji Ji Mi** 15

Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 18

Potato, scallion, onion

잡채 **Jap-Che (Vegetarian Option Available)** 20

Glass noodle, short rib, bell pepper, mushroom, onion, chives

대하 버터 구이 **Broiled Prawns** 21 🐞

U7 Prawns, gochugaru, citrus gel, chives

STEW

뚝배기 된장 **Soybean Stew** 22

Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 22 🍲

Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 22 🐟 🍲

Shrimp, crab, baby octopus, manila clam

육개장 **Spicy Beef Stew** 22 🍲

Brisket broth, fern, bean sprout, oyster mushroom, egg

갈비곰탕 **Short Rib Stew** 22

Short rib, bone stock, noodle, bone stock, scallion

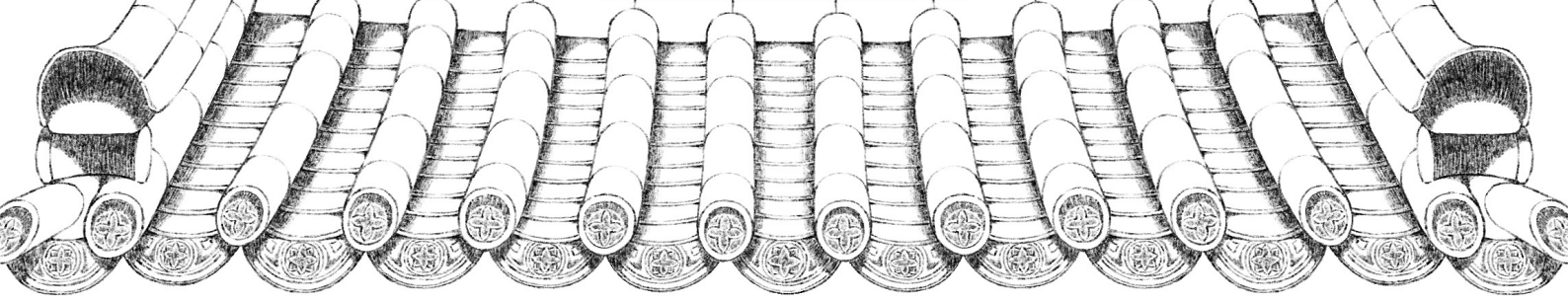
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🍲 Spicy **GF** Gluten Free 🌿 Vegetarian 🐟 Contains Seafood



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B A R S I D E M E N U

ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 24 
Soybean marinated mackerel, argula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 27  
Fried vegetable, crab, shrimp, manila clam, baby octopus, rice cake, egg

양념치킨 **Korean Fried Chicken** 21
(Spicy / Galbi / Salt and Pepper)

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 24
Hand chopped short rib, korean chives, pine nuts

RICE

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 25**
Marinated short rib, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap** 24** 
Seaweed, egg, kimchi, perilla leaf, mesclun greens

방어회 덮밥 **Hamachi Hwe Bibimbap** 25** 
Yellowtail, beats, tobiko, seaweed, microgreen

성게 명란 비빔밥 **Uni Mentaiko Rice** 34 ** 
Uni, Mentaiko, tobiko, seaweed, truffle mayo, pickled chayote
+\$18 uni supplement (20 g)

버섯 두부 돌솥비빔밥 **Mushroom Tofu Bibimbap (Stone-bowl)** 24** 
Chef's choice mushrooms, fried tofu, assorted vegetable, egg

와규 김치 볶음밥 **Wagyu Kimchi Fried Rice** 25 
Wagyu, egg, mozzarella cheese, scallion

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 24   
Scallion, shrimp, onion, baby octopus

불고기 돌솥 덮밥 **Sirloin Bulgogi Over Rice (Stone bowl)** 23
Sirloin, scallion, onion, chef's choice mushroom

NOODLE

물밀면 **Busan Cold Noodle (Soup)** 20
Brisket broth, boiled egg, sliced brisket, pickled daikon, pear, cucumber

비빔밀면 **Spicy Busan Cold Noodle (Soupless)** 20 
Busan spicy sauce, pickled daikon, brisket, pear, boilded egg, cucumber

육 칼 **Spicy Beef Noodle Soup** 23 
Brisket broth, brisket slices, oyster mushroom, egg, fern, bean sprout

도토리 사발 **Cold Acorn Noodle (Soup)** 20 *New!*
Acorn noodle, acorn jelly, anchovy broth, raddish, kimchi, egg, wasabi, sesame, seaweed

DESSERT

배 샤베트 **Asian Pear Sorbet** 8 *GF*
Asian pear, yuzu marmalade, cinnamon punch

조청유과 젤라토 **Chochung U-gua Gelato** 10
Honey caviar, rice cracker, rice syrup, sesame

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 Spicy *GF*  Gluten Free  Vegetarian  Contains Seafood

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