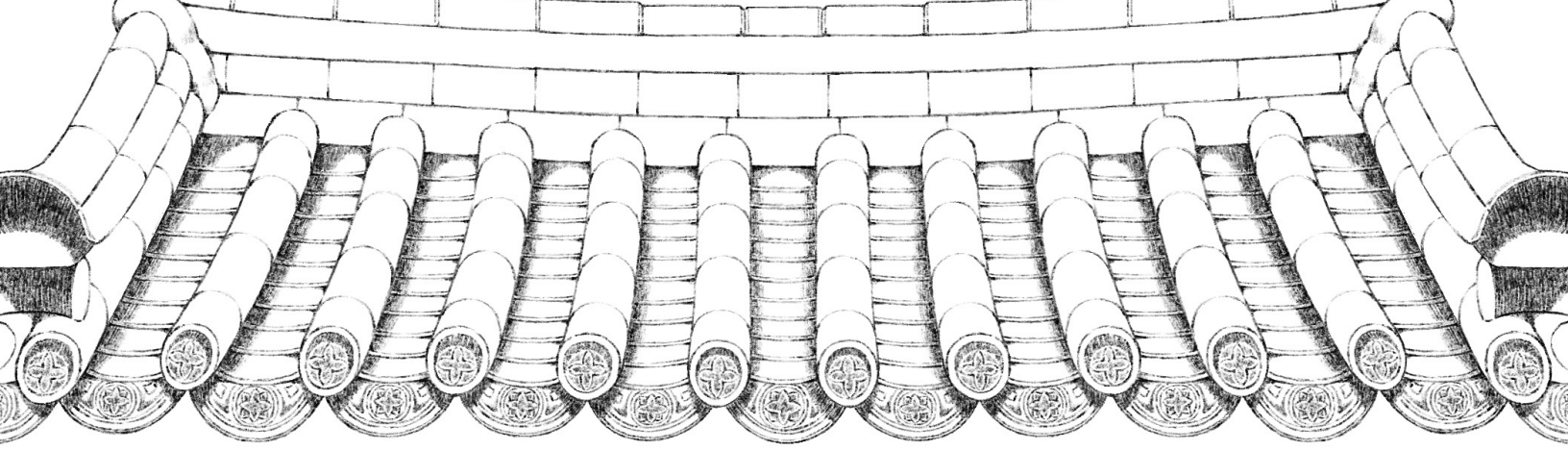




BAR SIDE MENU



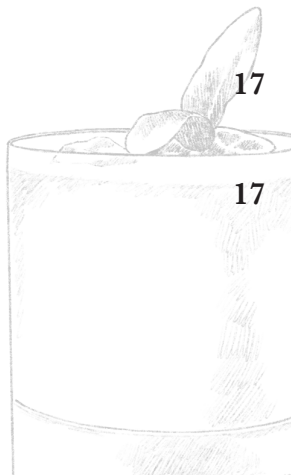
YOON HAEUNDAE GALBI

SIGNATURE COCKTAIL

Korean Billionaire KHEE 38 Soju, Bourbon, Absinthe, blueberry	19
YOON Highball Damsol Soju, Elder flower, Cucumber, Perilla leaf	18
Red Hot Chili Peppers Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla	19
Sonbi's Garden Sonbi Gin, Starlight Chungha, Yuza cordial, Ginger bitters	18
Angry Tangerine Mezcal, Campari, Tangerine foam, Lime zest	18
Coco Pine Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu	18

CLASSIC COCKTAIL

Old Fashioned Bourbon or Rye Whiskey, Angostura bitters, Orange bitters	17
Margarita Tequila or Mezcal, Triple Sec, Lime	17
Negroni Gin, Sweet vermouth, Campari, Orange	17
Martini Vodka or gin, Dry Vermouth, Lemon	17
Espresso Martini Vodka, Mr. Black, Vanilla, Espresso	17
Mojito Rum, Lime, Mint, Angostura bitters	17



WINE BY THE GLASS

RED

Red Blend (Santa Barbara, CA 23')	17
Gamay (Beaujolais, FR 20')	17
Piediroso (Campania, IT 23')	17
Sangiovese (Tuscany, IT 18')	17

WHITE

Chardonnay (Santa Barbara, CA 23')	17
Chardonnay (Chablis, FR 23')	18
Sauvignon Blanc (Santa Ynes Valley, CA 23')	17

BUBBLE

Prosecco	13
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ROSE

Rose	14
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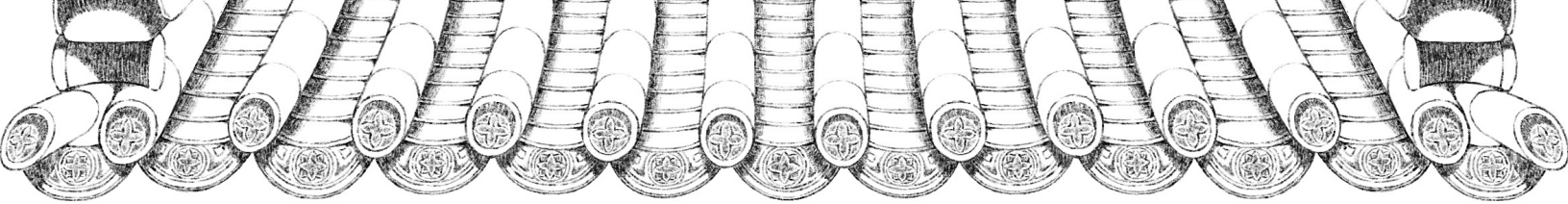
TEMPERANCE

NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours Mango Puree, Ginger Syrup, Pri Secco, Lime Juice	14
Passionate Passion Fruit Passion Fruit Puree, Almond Syrup, Lemon Juice	14
Not your Mama's Mojito Raspberry Puree, Mint Syrup, Club Soda, Lime 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

14% abv. light fruits and nutty notes with a hint of sweet

45

Yangchon Chungju 양촌청주

14% abv. Savory with mushroom and cheese rinds

55

White Lotus 백련

7.0% abv. Floral undertone, refreshing nutty finish

34

Red Monkey 붉은 원숭이

10.8% abv. Red Yeast makgeolli, fruity and cloudy

40

Won Mae 원매

13% abv. Golden Korean Plum, refreshing and Light

38

Andong Jinmaek Soju 진맥 소주

40% abv. Medium-high nutty floral with a slightly spicy taste

17/180

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

17% abv. Heirloom barley with grain notes

38

Ilpoom Jinro 1924 일품진로

25% abv. Rich and silky with subtle notes of grain and rice

39

KHEE 22 기소주 22

22% abv. floral aromas, silky texture, light fruity notes

49

Seoul Night Soju 서울의 밤

23% abv. Dry, clean flavor of golden plum

36

Damsol Pine Soju 솔송주 담솔 750ml

41% abv. Hint of Pine tree, refreshing premium soju

12/130

KHEE 38 기소주 38 750ml

38% abv. Made from the finest rice, rich aroma, mineral finish from natural rock water

12/135

KOREAN CASUAL DRINK

Sparkling

Starlight Chunggha 별빛청하 16

Soju

Jinro is Back 진로이즈백 18

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 charteau since 1604. Goes well with apps and meat

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

\$80

Chardonnay, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 22'

\$95

Chardonnay, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 23'

\$85

Chenin Blanc, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hochet, Loire, **France** 23'

\$105

Sauvignon Blanc, **Vigneti Repetto**, Piedmont, **Italy** "Derthona Piccolo" 21'

\$70

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

Made w/ Timarasso, an indigenous grape. Will play tricks with your mind with green tomato, sage, minerals and a dry finish.

RED

Pinot Noir, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 22'

\$155

Pinot Noir, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 22'

\$120

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

\$120

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

\$100

Nebbiolo, **Pugnane**, Barolo, Piedmont, **Italy** 17'

\$110

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

\$125

Merlot, **Château Moulin de La Grangere**, Saint-Émilion Grand Cru, Bordeaux, **France** 19'

\$95

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

\$250

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

\$115

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

\$205

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

Temporarily Unavailable

\$115

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

SPARKLING

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

Temporarily Unavailable

\$115

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

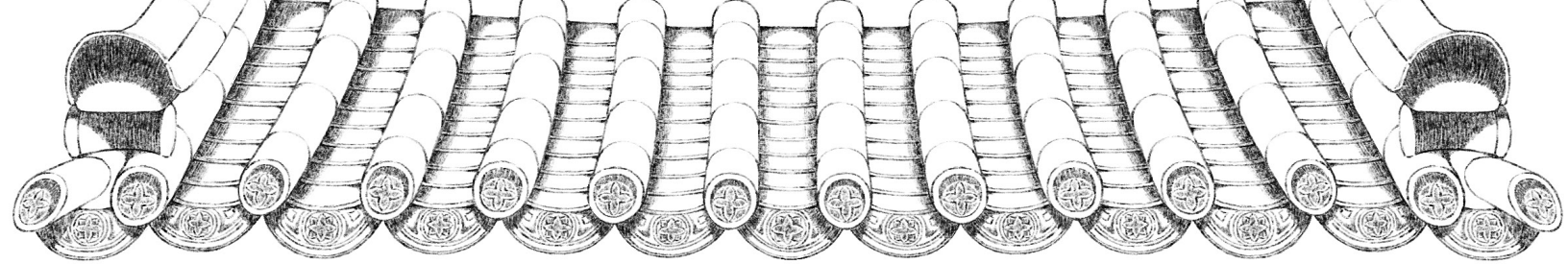
\$70

A rare vinataged Champagne from 7er and Grand cru vineyards. One of the best champagne for this price.

Can't go wrong with Nuits-Saint George. Opens up beautifully. Second glass will shock you.

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



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 **
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 **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

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

TEQUILA

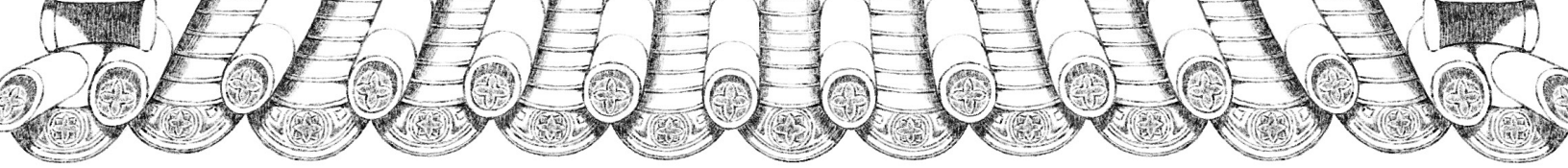
Don Julio **
Patron ***
Casamigos ***

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	86
차돌구이	Thinly Sliced Brisket	77
제육볶음	Spicy Pork Belly	75
우삼겹	Marinated Beef Belly	74
불고기	Sirloin Bulgogi	74
고등어구이	Grilled Mackerel	69
포터하우스	Bone-in Porter House (40oz)	178
	Dry aged 31 days	

	뽕배기된장	Soybean Stew	
+	김치찌개	Kimchi Stew	
	순두부찌개	Silken Tofu Stew	 

COLD APPETIZER

육회	Steak Tartare	25 ** <i>GF</i>
Seasoned ribeye, Asian pear, egg yolk, chives		
비트 샐러드	Beet Salad	18 
Tender beet, arugula, tofu aioli, chili crisp, garlic, sesame, pine nuts		
문어 구이	Grilled Octopus	21 
Spanish Octopus, citrus chojang, corn, sugar snap peas, red onions, cucumber		
누룩 방어회	Cured Yellowtail	23 **
Makgeolli cured yellowtail, citrus perilla vinaigrette, ssamjang, young honeydew, frisee, parsley		

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 butter, garlic, chives		

STEW

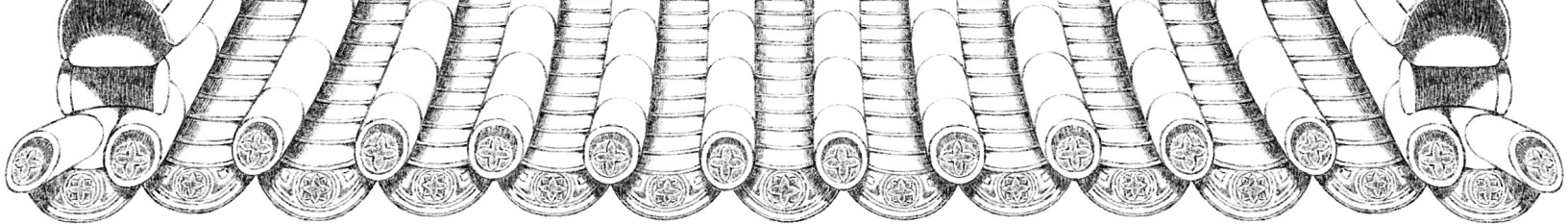
뽕배기 된장	Soybean Stew	18 (S) / 23 (L)
Beef broth based, yukon potato, onion, tofu		
김치찌개	Pork Kimchi Stew	18 (S) / 23 (L) 
Pork belly, tofu, enoki		
해물 순두부찌개	Seafood Silken Tofu Stew	18 (S) / 23 (L)  
Shrimp, crab, baby octopus, manila clam		
육개장	Spicy Beef Stew	23 
Brisket broth, fern, bean sprout, oyster mushroom, egg		
갈비곰탕	Short Rib Stew	23
Short rib, bone stock, noodle, bone stock, scallion		

* A service charge will be added to 5 or more guests.



 Spicy *GF*  Gluten Free  Vegetarian  Contains Seafood

** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BAR SIDE MENU

ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 25 
Soybean marinated mackerel, arugula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 22  
Rice cake, Crown daisy fritters, crab, shrimp, manila clam, baby octopus, egg

양념치킨 **Korean Fried Chicken** 22
(Spicy / Galbi / Salt and Pepper)

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 25
Hand chopped short rib, korean chives, pine nuts

RICE

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 26**
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** 26** 
Yellowtail, beats, tobiko, seaweed, microgreen

성게 명란 비빔밥 **Uni Mentaiko Rice** 35 ** 
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** 26 
Wagyu, egg, mozzarella cheese, scallion

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 25   
Scallion, shrimp, onion, baby octopus

불고기 돌솥 덮밥 **Sirloin Bulgogi Over Rice (Stone bowl)** 25
Sirloin, scallion, onion, chef's choice mushroom

NOODLE

물밀면 **Busan Cold Noodle (Soup)** 21
Brisket broth, boiled egg, brisket, pickled daikon, pear, cucumber

비빔밀면 **Spicy Busan Cold Noodle (Soupless)** 21 
Busan spicy sauce, pickled daikon, brisket, pear, boiled egg, cucumber

육 칼 **Spicy Beef Noodle Soup** 24 
Brisket broth, brisket, oyster mushroom, egg, fern, bean sprout

도토리 국수 **Cold Acorn Noodle (Soup)** 20
Acorn noodle, anchovy broth, raddish, kimchi, egg, wasabi, sesame, seaweed

DESSERT

배 샤베트 **Asian Pear Sorbet** 9 **GF**
Asian pear, yuzu marmalade, cinnamon punch

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

* A service charge will be added to 5 or more guests.



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