

# BAR SIDE MENU



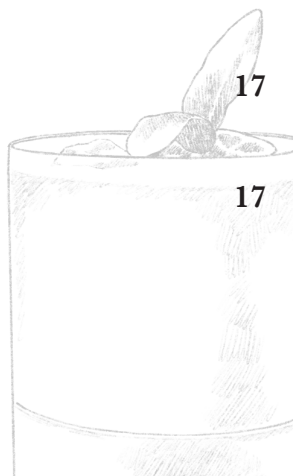
YOON HAEUNDAE GALBI

## SIGNATURE COCKTAIL

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

## CLASSIC COCKTAIL

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



## WINE BY THE GLASS

<i>RED</i>	
<b>Red Blend</b> ( <i>Santa Barbara, CA 23'</i> )	17
<b>Gamay</b> ( <i>Beaujolais, FR 20'</i> )	17
<b>Piedirosso</b> ( <i>Campania, IT 23'</i> )	17
<b>Sangiovese</b> ( <i>Tuscany, IT 19'</i> )	17
<i>WHITE</i>	
<b>Pinot Grigio</b> ( <i>Trentino/Alto Adige, IT 24'</i> )	17
<b>Chardonnay</b> ( <i>Chablis, FR 23'</i> )	18
<b>Sauvignon Blanc</b> ( <i>Santa Ynes Valley, CA 23'</i> )	17
<i>BUBBLE</i>	
<b>Prosecco</b>	13

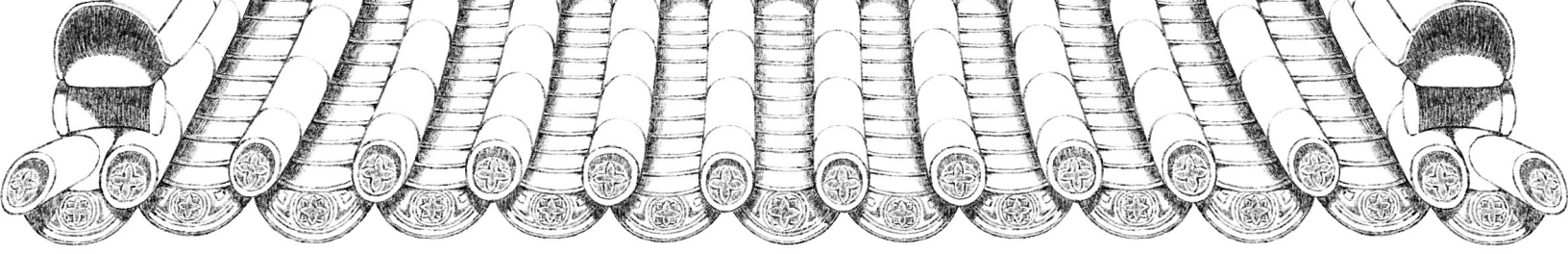
## TEMPERANCE

### NON-ALCOHOLIC DRINKS

<b>My Mango Punch is better than yours</b> Mango Puree, Ginger Syrup, Pri Secco, Lime Juice	14
<b>Passionate Passion Fruit</b> Passion Fruit Puree, Almond Syrup, Lemon Juice	14
<b>Not your Mama's Mojito</b> Raspberry Puree, Mint Syrup, Club Soda, Lime Juice	14
<b>Pri Secco</b> Apple and pear cider, Sweet cereal notes, Hayflower	9
<b>Ade (Lemon / Yuzu)</b>	7
<b>Soda (Coke / Coke Zero / Sprite / Ginger Ale)</b>	3
<b>Hot Tea (Barley / Green / Black / Camomile)</b>	3

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






## 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)*


### Korean Traditional Soju Flight

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


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


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


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

**Ilpoom Jinro 1924** 일품진로  **39**  
 25% abv. Rich and silky with subtle notes of grain and rice


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


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


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

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

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

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

**Andong Jinmaek Soju** 진맥 소주  **17/180**  
 40% abv. Medium-high nutty floral with a slightly spicy taste

**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**

### 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

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

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

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

Montauk Surf Beer **9**  
 New York, Golden Ale 4.5% abv



YOON HAUNDAE GALBI

## WHITE

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100% Sauvignon Blanc. Perfect aperitif wine that pairs with our seafood appetizers. Rich and fruit forward with nice minerality

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

\$80

*Sauvignon Blanc*, **Maison Pascal Jolivet**, Loire Valley, **France** "Pascal Jolivet" 24'

\$95

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

\$85

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

\$105

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

\$70

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

## RED

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*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

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

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

*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** 20'

\$115

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

\$205

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

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

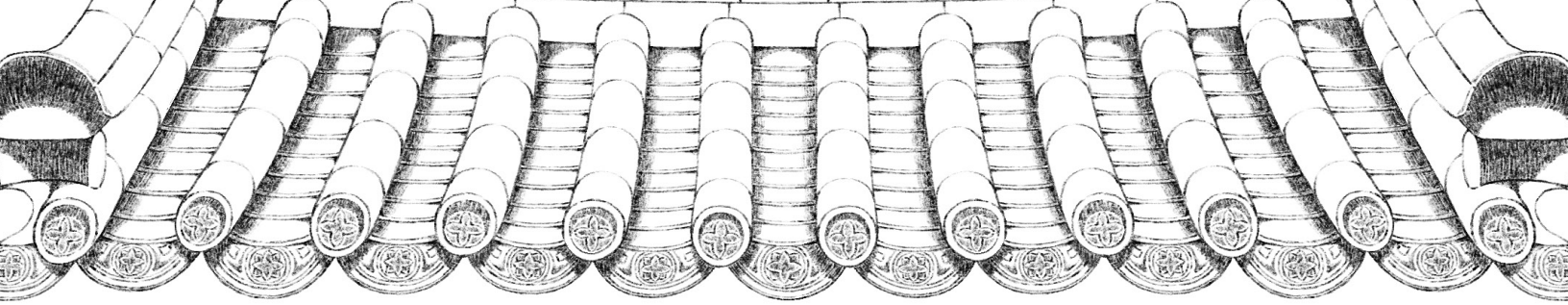
One of the rare vinataged Champagne from Ter and Grand cru vineyards. One of the best champagne for this price.

## SPARKLING

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

\$70



## IRISH

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Jameson \*\*

## ASIAN WHISKEY

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Yamazaki

Suntory Toki \*\*

Hibiki Harmony \*\*\*

Kiwon (Korean Single Malt)

## SINGLE MALT SCOTCH

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Macallan 12 \*\*

Macallan 18

Glenlivet \*\*

Glenfiddich \*\*

Laphroaig

Oban 14

## BLENDED MALT SCOTCH

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Johnnie Walker Black \*\*

Johnnie Walker Blue

Dewar's White Label \*\*

Monkey Shoulder \*\*

## BOURBON

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Maker's Mark \*\*

Bulleit \*\*

Jack Daniel \*\*

Basil Hayden \*\*\*

Widow Jane \*\*\*

## RYE

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Bulleit \*\*

Whistle Pig \*\*\*

## RUM

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Bacardi Silver \*\*

## COGNAC

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Hennessey \*\*

## VODKA

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Grey Goose \*\*

Titos \*\*

Ketel One \*\*

## GIN

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Roku Gin \*

Hendricks \*\*

Sonbi Gin\*\*

Monkey 47 \*\*\*

## TEQUILA

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Don Julio \*\*

Patron \*\*\*

Casamigos \*\*\*

## MEZCAL

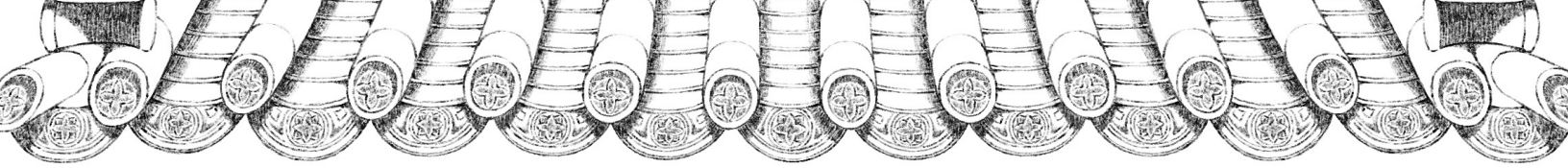
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Agave de Cortez \*\*

Casamigos \*\*\*



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# B A R S I D E M E N U

## SSAM SET (FOR TWO)

(Served with; multiple homemade korean barbecue condiments + assorted vegetable wrap, king oyster mushrooms, confit garlic, arugula salad, choice of stew and two rice; white rice/multigrain rice)

양념갈비 <b>Marinated Short Rib</b>	86
차돌구이 <b>Thinly Sliced Brisket</b>	77
제육볶음 <b>Spicy Pork Belly</b>	75
우삼겹 <b>Marinated Beef Belly</b>	74
불고기 <b>Sirloin Bulgogi</b>	74
고등어구이 <b>Grilled Mackerel</b>	69

뚝배기된장 <b>Soybean Stew</b>	
+ 김치찌개 <b>Kimchi Stew</b>	
순두부찌개 <b>Silken Tofu Stew</b>	

## COLD APPETIZER

육회 **Steak Tartare** 25 **\*\*GF**

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 **\*\***

Nuruk cured yellowtail, citrus perilla vinaigrette, ssamjang, chamweh, 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** 17

U4 Prawns, gochugaru butter, garlic, roasted cherry tomatoes, chives

## STEW

뚝배기 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

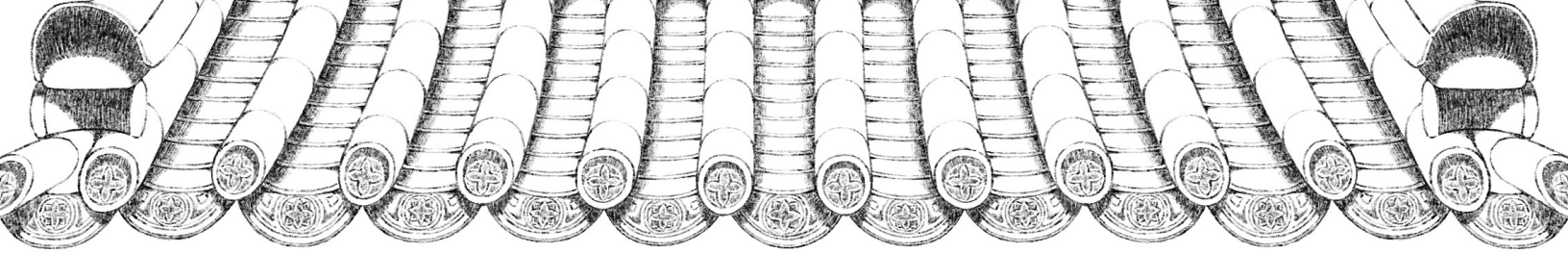
Short rib, bone stock, noodle, bone stock, scallion

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



Spicy **GF** Gluten Free Vegetarian Contains Seafood



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## B A R S I D E M E N U

### SHARED PLATES

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 돌솥볶음밥 **Wagyu Kimchi Fried Rice (Stone-bowl)** 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

녹차 젤라또 **Green Tea Gelato** 10  
Green tea, sweet red bean

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



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 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood

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