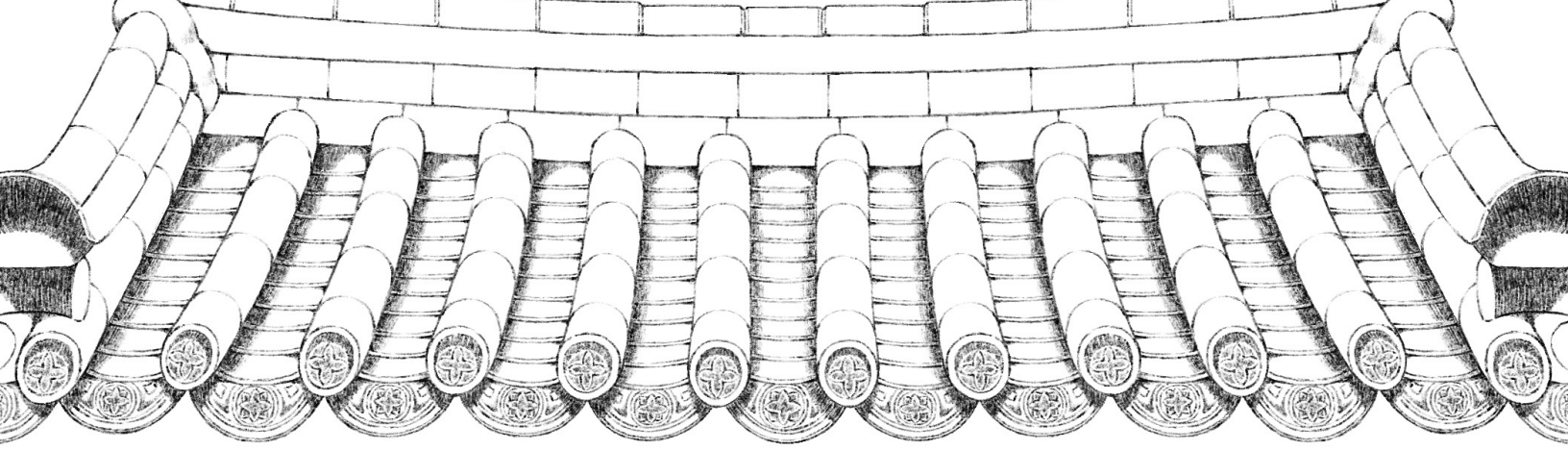




# BAR SIDE MENU



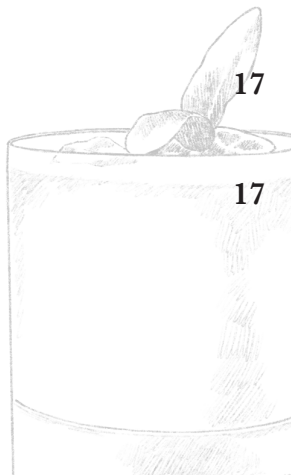
YOON HAEUNDAE GALBI

## SIGNATURE COCKTAIL

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

## CLASSIC COCKTAIL

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



## WINE BY THE GLASS

### RED

|                                          |    |
|------------------------------------------|----|
| <b>Red Blend</b> (Santa Barbara, CA 23') | 17 |
| <b>Gamay</b> (Beaujolais, FR 20')        | 17 |
| <b>Piediroso</b> (Campania, IT 23')      | 17 |
| <b>Sangiovese</b> (Tuscany, IT 18')      | 17 |

### WHITE

|                                                    |    |
|----------------------------------------------------|----|
| <b>Chardonnay</b> (Santa Barbara, CA 23')          | 17 |
| <b>Chardonnay</b> (Chablis, FR 23')                | 18 |
| <b>Sauvignon Blanc</b> (Santa Ynes Valley, CA 23') | 17 |

### BUBBLE

|                 |    |
|-----------------|----|
| <b>Prosecco</b> | 13 |
|-----------------|----|

### ROSE

|             |    |
|-------------|----|
| <b>Rose</b> | 14 |
|-------------|----|

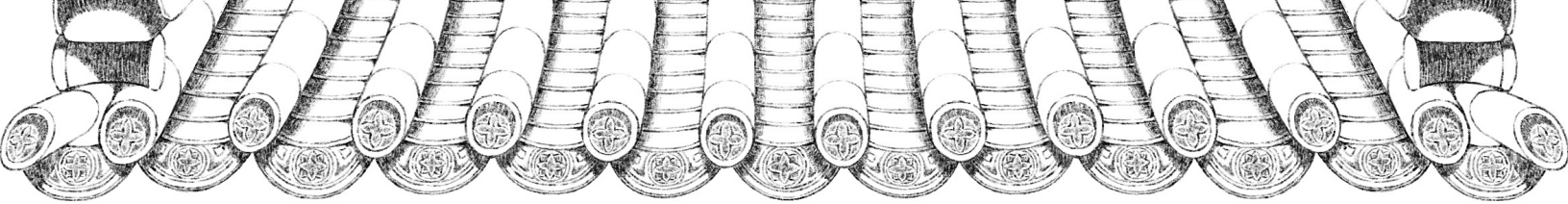
## TEMPERANCE

### NON-ALCOHOLIC DRINKS

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>My Mango Punch is better than yours</b><br>Mango Puree, Ginger Syrup, Pri Secco, Lime Juice | 14 |
| <b>Passionate Passion Fruit</b><br>Passion Fruit Puree, Almond Syrup, Lemon Juice              | 14 |
| <b>Not your Mama's Mojito</b><br>Raspberry Puree, Mint Syrup, Club Soda, Lime Juice            | 14 |
| <b>Pri Secco</b><br>Apple and pear cider, Sweet cereal notes, Hayflower                        | 9  |
| <b>Ade (Lemon / Yuzu)</b>                                                                      | 7  |
| <b>Soda (Coke / Diet Coke / 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

(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)

30

### Korean Traditional Soju Flight

Four 1.5 oz of Premium Soju

(Golden Barley Soju; KHEE 22; Seoul Night; Damsol Soju)

34

#### Gamsa Chungju 감사청주 🍷

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

45

#### Golden Barley Soju 황금보리 🍷

17% abv. Heirloom barley with grain notes

38

#### Yangchon Chungju 양촌청주 🍷

14% abv. Savory with mushroom and cheese rinds

55

#### Ilpoom Jinro 1924 일품진로 🍷

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

39

#### White Lotus 백련 🍷

7.0% abv. Floral undertone, refreshing nutty finish

34

#### KHEE 22 기소주 22 🍷

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

49

#### Red Monkey 붉은 원숭이 🍷

10.8% abv. Red Yeast makgeolli, fruity and cloudy

40

#### Seoul Night Soju 서울의 밤 🍷

23% abv. Dry, clean flavor of golden plum

36

#### Won Mae 원매 🍷

13% abv. Golden Korean Plum, refreshing and Light

38

#### Damsol Pine Soju 솔송주 담솔 750ml 🍷

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

12/130

#### Andong Jinmaek Soju 진맥 소주 🍷

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

17/180

#### 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

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

DaePyo 9  
S Korea, Wheat Ale 4.5% abv

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

Hitachino 12  
Japan, White Ale 5.5% abv



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## 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**

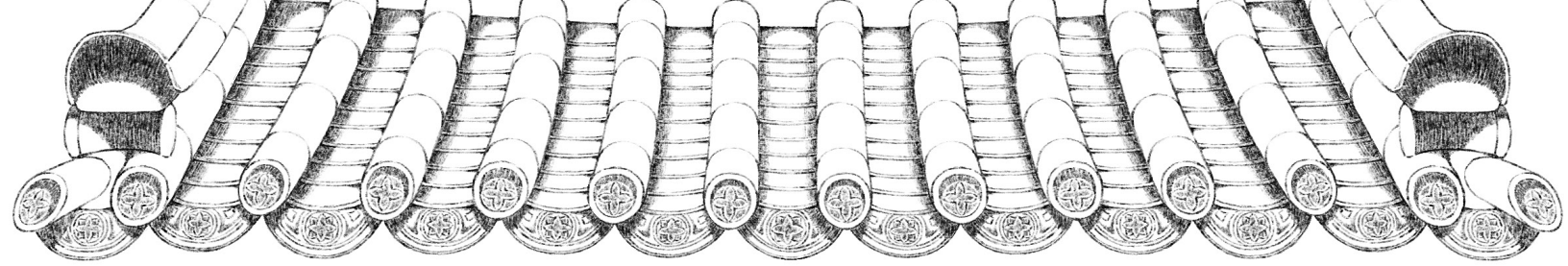
\$70

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

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Jameson \*\*  
Jameson Black Barrel  
Jameson Cask Mates  
Jameson IPA

## 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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Ballantine 30  
Johnnie Walker Black \*\*  
Johnnie Walker Double 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

---

Bulleit \*\*  
Whistle Pig \*\*\*

## RUM

---

Bacardi Silver \*\*

## COGNAC

---

Hennessey \*\*

## VODKA

---

Grey Goose \*\*  
Titos \*\*  
Ketel One \*\*

## GIN

---

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

## TEQUILA

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

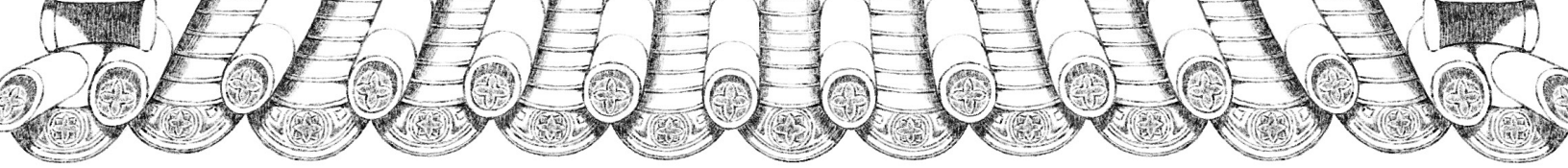
## MEZCAL

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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; 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             | <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  |
| 포터하우스            | <b>Bone-in Porter House (40oz)</b> | 178 |
| Dry aged 31 days |                                    |     |

|   |       |                         |                                                                                                                                                                         |
|---|-------|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|   | 뽕배기된장 | <b>Soybean Stew</b>     |                                                                                                                                                                         |
| + | 김치찌개  | <b>Kimchi Stew</b>      |                                                                                      |
|   | 순두부찌개 | <b>Silken Tofu Stew</b> |   |

### COLD APPETIZER

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

### HOT APPETIZER

|                                                               |                                              |                                                                                          |
|---------------------------------------------------------------|----------------------------------------------|------------------------------------------------------------------------------------------|
| 갈비만두                                                          | <b>Galbi Dumpling</b>                        | (Steamed/Fried) 16                                                                       |
| Grounded short rib, chive, tofu                               |                                              |                                                                                          |
| 부산 동래 파전                                                      | <b>Busan Neighborhood Pancake</b>            | 24                                                                                       |
| Scallion, galbi, shrimp, egg                                  |                                              |                                                                                          |
| 육전                                                            | <b>Beef Ji Ji Mi</b>                         | 15                                                                                       |
| Ribeye, chives, sweet rice powder, egg batter                 |                                              |                                                                                          |
| 감자전                                                           | <b>Crispy Potato Pancake</b>                 | 18                                                                                       |
| Potato, scallion, onion                                       |                                              |                                                                                          |
| 잡채                                                            | <b>Jap-Che (Vegetarian Option Available)</b> | 20                                                                                       |
| Glass noodle, short rib, bell pepper, mushroom, onion, chives |                                              |                                                                                          |
| 대하 버터 구이                                                      | <b>Broiled Prawns</b>                        | 21  |
| U7 Prawns, gochugaru butter, garlic, chives                   |                                              |                                                                                          |

### STEW

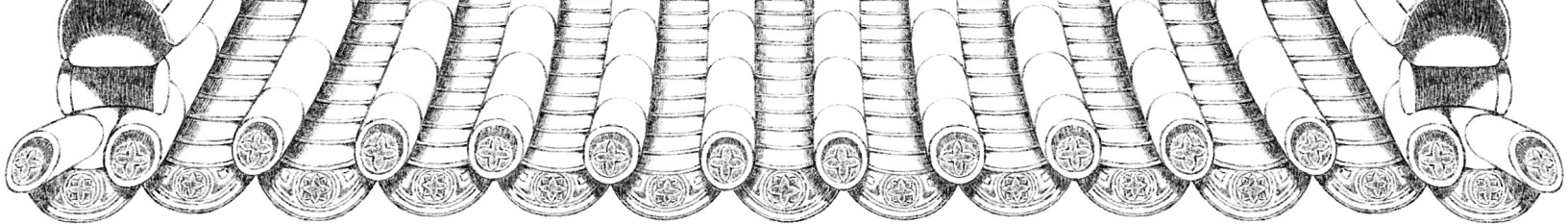
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|--------------------------------------------------------|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|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



YOON HAEUNDAE GALBI

 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood

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