

BAR SIDE MENU



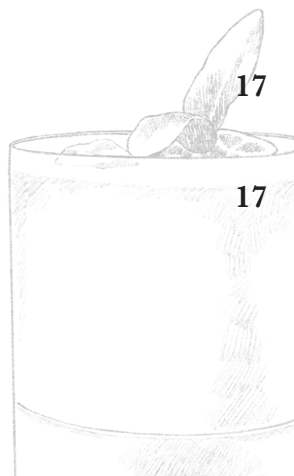
YOON HAEUNDAE GALBI

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

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

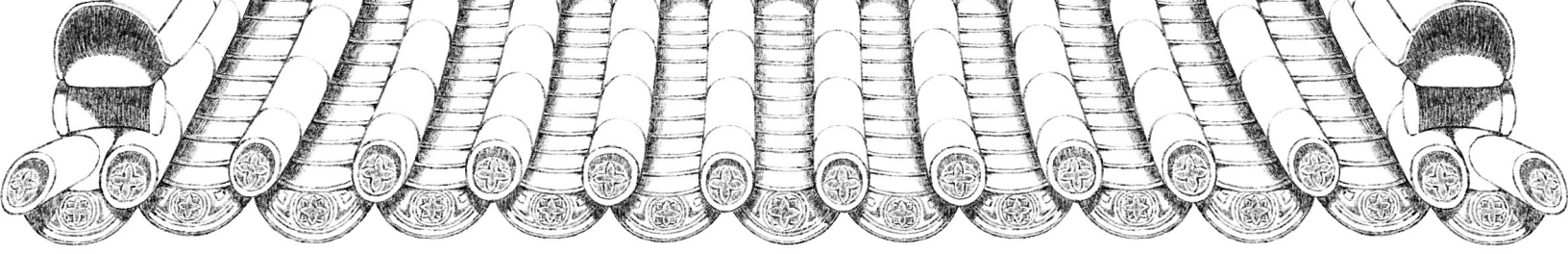
TEMPERANCE

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

** 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



WHITE

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

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

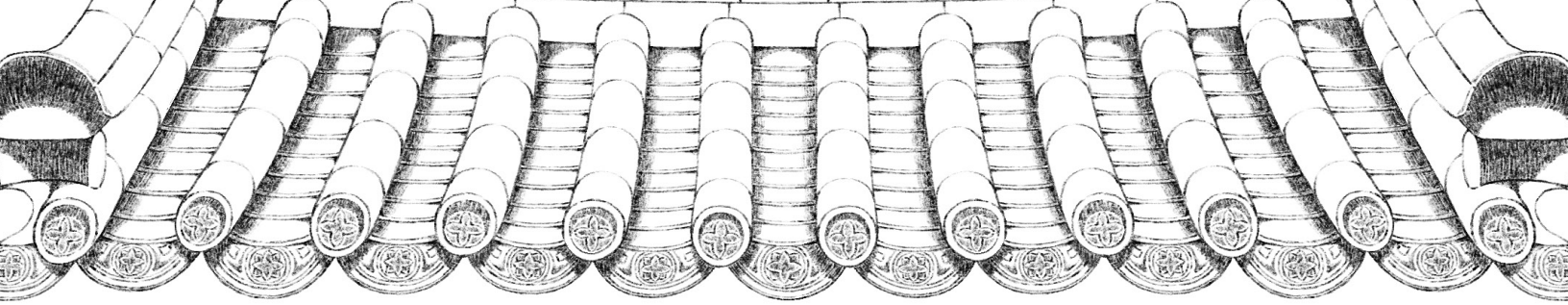
Simply the best cab for this \$\$\$. So rich and flavorful for red meats, stews or even bibimbap

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

SPARKLING

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

\$70



IRISH

Jameson **

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

Johnnie Walker 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 ***

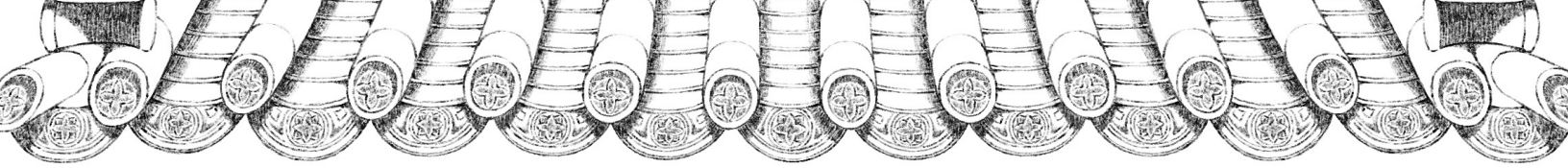
MEZCAL

Agave de Cortez **

Casamigos ***



YOON HAEUNDAE GALBI



B A R S I D E M E N U

SSAM SET (FOR TWO)

(Served with; 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 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

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 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

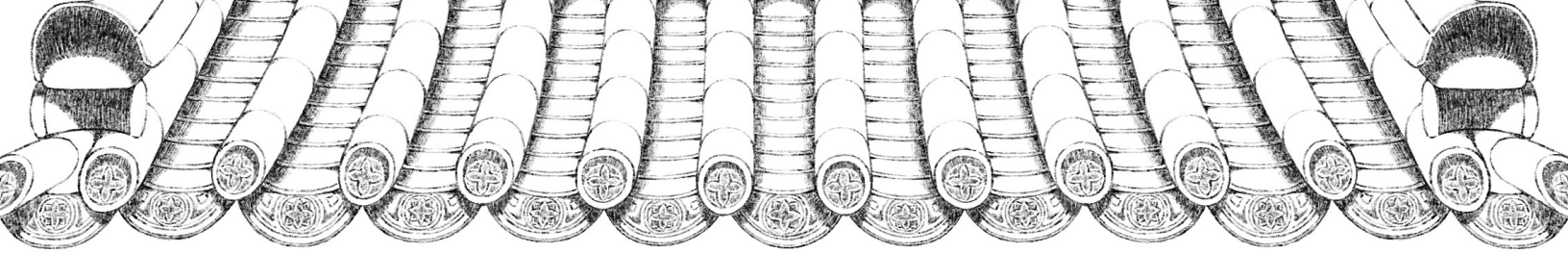
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Spicy **GF** Gluten Free Vegetarian Contains Seafood

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YOON HAEUNDAE GALBI



B A R S I D E M E N U

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 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

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

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