

PICK UP

&

TAKE-OUT MENU

(Dinner)

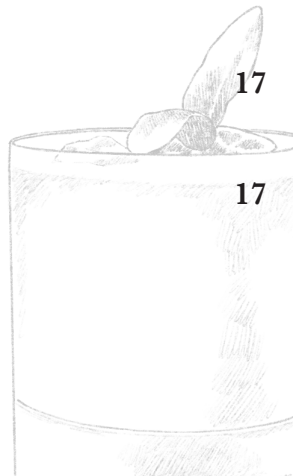
In dining or pick up only

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
Piedirosso (Campania, IT 23')	17
Sangiovese (Tuscany, IT 18')	17

WHITE

Pinot Grigio (Trentino/Alto Adige, IT 24')	17
Chardonnay (Chablis, FR 23')	18
Sauvignon Blanc (Santa Ynes Valley, CA 23')	17

BUBBLE

Prosecco	13
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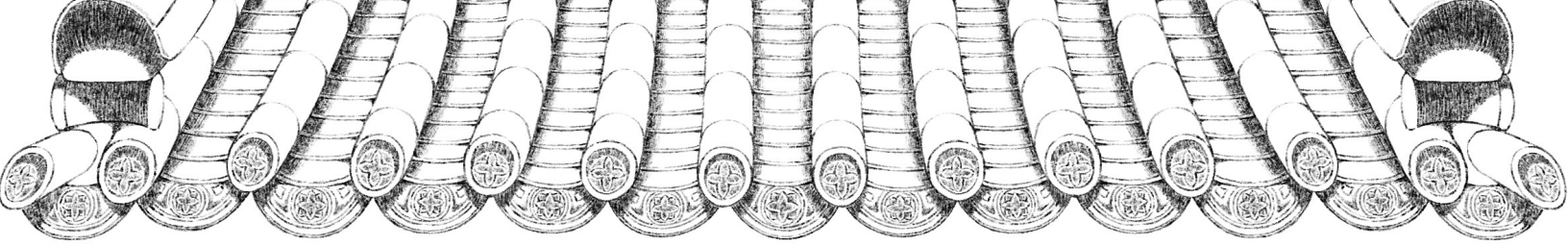
TEMPERANCE

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 30
Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)

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

Gamsa Chungju 감사청주 16 16 45
14% abv. light fruits and nutty notes with a hint of sweet

Golden Barley Soju 황금보리 16 16 38
17% abv. Heirloom barley with grain notes

Yangchon Chungju 양촌청주 16 16 55
14% abv. Savory with mushroom and cheese rinds

Ilpoom Jinro 1924 일품진로 16 16 39
25% abv. Rich and silky with subtle notes of grain and rice

White Lotus 백련 16 16 34
7.0% abv. Floral undertone, refreshing nutty finish

KHEE 22 기소주 22 16 49
22% abv. floral aromas, silky texture, light fruity notes

Red Monkey 붉은 원숭이 16 16 40
10.8% abv. Red Yeast makgeolli, fruity and cloudy

Seoul Night Soju 서울의 밤 16 16 36
23% abv. Dry, clean flavor of golden plum

Won Mae 원매 16 16 38
13% abv. Golden Korean Plum, refreshing and Light

Damsol Pine Soju 솔송주 담술 750ml 16 12/130
41% abv. Hint of Pine tree, refreshing premium soju

Andong Jinmaek Soju 진맥 소주 16 16 17/180
40% abv. Medium-high nutty floral with a slightly spicy taste

KHEE 38 기소주 38 750ml 16 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 16

Soju

Jinro is Back 진로이즈 백 18 18

Makgeolli

Makku (Original/Mango) 막쿠 9 9

Makku Carafe (Original/Mango) 32 32

KyungJu Makgeolli 경주법주 막걸리 14 14

BEER

Draft

Sapporo 9 9
Japan, Draft Lager 4.9% abv

Bottle

Terra 9 9
S Korea, Lager 5% abv

Hitachino 12 12
Japan, White Ale 5.5% abv

DaePyo 9 9
S Korea, Wheat Ale 4.5% abv

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



YOON HAEUNDAE GALBI

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.

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

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

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

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

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

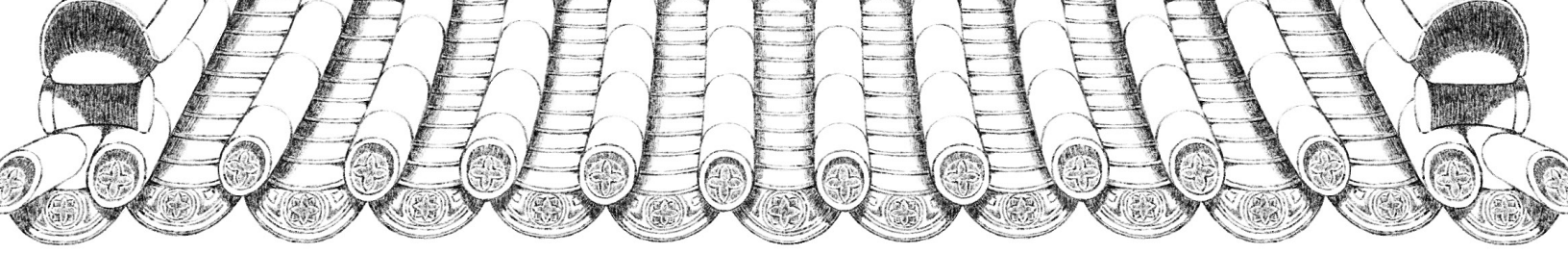
Simply the best cab for this \$\$\$. So rich and flavorful for red meats, stews or even bibimbap

SPARKLING

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

\$70

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



TAKE OUT MENU

COLD APPETIZER

비트 샐러드 **Beet Salad** 18  **GF**

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

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

대하 버터 구이 **Broiled Prawns** 21 

U7 Prawns, gochugaru butter, garlic, chives

RICE (served with banchan)

갈비 비빔밥 **Galbi Bibimbap** 26 **

Short rib, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap** 24 ** 

Seaweed, egg, kimchi, perilla leaf, mesclun green

불고기 덮밥 **Sirloin Bulgogi Over Rice** 25


Sirloin, scallion, onion, chef's choice mushroom

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 덮밥 **Octopus over Rice** 25   

Scallion, shrimp, onion, baby octopus

STEW (served with white or multigrain rice + banchan)

된장찌개 **Soybean Stew** 23

Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 23 

Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 23  

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

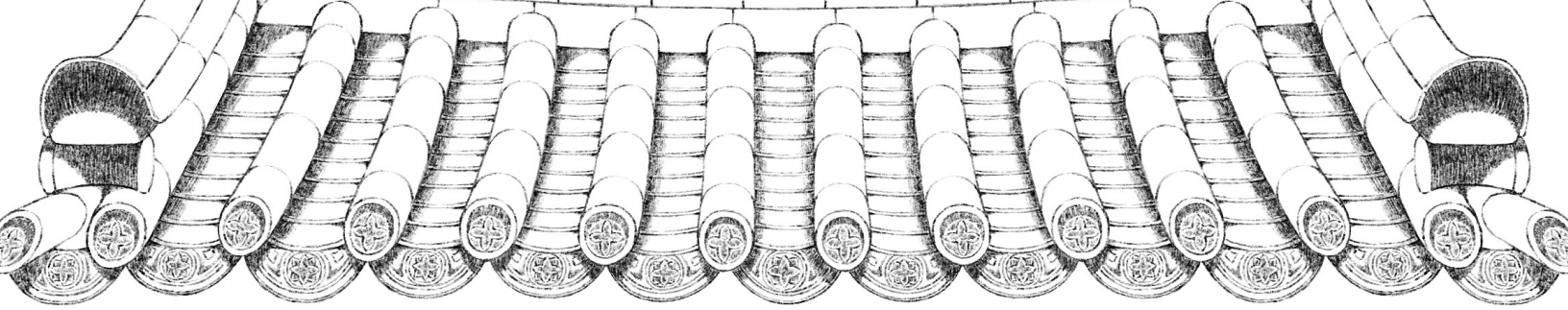
Gluten Free



Vegetarian





Contains Seafood



TAKE OUT MENU

SHARED PLATES (does not come with banchan or rice)

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**
(Spicy/Galbi/Salt and Pepper) 22

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 25

Hand chopped short rib, korean chives, pine nuts

SSAM SET (FOR TWO)

Served with;

- three types of condiments; pine-nut cream doenjang, tomato gochujang, anchovie doenjang,
- assorted vegetable wraps; lettuce, perilla leaves, crown daisy, long peppers, garlic, carrots
- sides of king oyster mushrooms. confit garlic
- choice of stew and two rice; white rice/mutigrain rice

양념갈비 **Marinated Short Rib** 87

차돌구이 **Thinly Sliced Brisket** 77

계육볶음 **Spicy Pork Belly** 75

우삼겹 **Marinated Beef Belly** 75

불고기 **Sirloin Bulgogi** 74

고등어구이 **Grilled Mackerel** 69

된장찌개 **Soybean Stew**

+ 김치찌개 **Kimchi Stew** 

순두부찌개 **Silken Tofu Stew**  

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 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood