

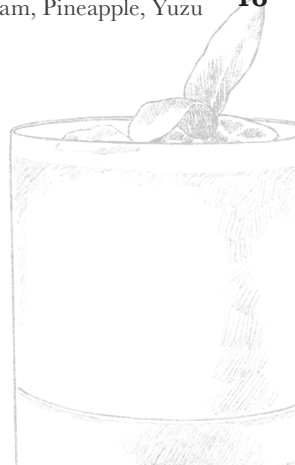
# BAR SIDE MENU



YOON HAEUNDAE GALBI

## 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>White Peacock-tail</b><br>Golden Barley Soju, Tequila, Pear, Ginger               | 17 |
| <b>W.A.P (Whisky and Pomegranate)</b><br>Bourbon, Pomegranate, Blood orange          | 17 |
| <b>Red Hot Chili Peppers</b><br>Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla | 19 |
| <b>Yuzu Spritzel</b><br>Prosecco, Yuzu Honey, Lime, Angostura bitters                | 15 |
| <b>Angry Tangerine</b><br>Mezcal, Campari, Tangerine foam, Lime zest                 | 19 |
| <b>Drunken Monkey</b><br>Red Monkey rice wine, Ilpoom soju, Lychee, Peach            | 18 |
| <b>Super Shy</b><br>Omija (Schisandra) Gin, Won Mae, Apricot, Lime                   | 18 |
| <b>Coco Pine</b><br>Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu           | 18 |



## WINE BY THE GLASS

|                        |    |
|------------------------|----|
| <i>RED</i>             |    |
| <b>Red Blend</b>       | 17 |
| <b>Beaujolais</b>      | 17 |
| <b>Saint Emillion</b>  | 18 |
| <b>Super Tuscan</b>    | 17 |
| <i>WHITE</i>           |    |
| <b>Chardonnay</b>      | 17 |
| <b>Sauvignon Blanc</b> | 17 |
| <i>BUBBLE</i>          |    |
| <b>Prosecco</b>        | 13 |
| <i>ROSE</i>            |    |
| <b>Rose</b>            | 14 |

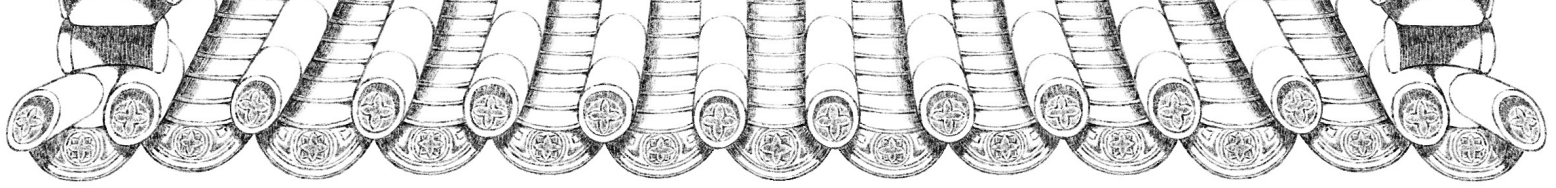
## TEMPERANCE

### NON-ALCOHOLIC DRINKS

|   |    |
|---|----|
| <b>My Mango Punch is better than yours</b><br>Mango Puree, Ginger Syrup, Pri Secco, Lemon 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, Lemon 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** 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  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

**Lee Gang Ju 19** 이강주 19  42  
19% abv. clean crisp after taste, cinnamon aromas


**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  30/350  
40% abv. Earthy oak, vanilla, subtle cinnamon and star anise

**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

Ilpoom Jinro 1924 일품진로 39

### 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



YOON HAEUNDAE GALBI

## WHITE

Dry, little oaky chardonnay made by old chateau since 1604. Goes well with apps and meat

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

\$90

*Chardonnay*, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 21'

\$95

*Chardonnay*, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 22'

\$75

*Chenin Blanc*, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hochet, Loire, **France** 21'

\$105

*Reisling*, **Domaine Marcel Deiss**, Alsace 1er Cru, **France** "Burg" 17'

\$140

## RED

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

*Pinot Noir*, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 21'

\$180

*Pinot Noir*, **Pommard Les Vignot**, Alain Corcia, Bourgogne, **France** 17'

\$140

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

*Pinot Noir*, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 21'

\$145

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

\$145

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

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

\$120

*Nebbiolo*, **Pugnane**, Barolo, Piedmont, **Italy** 15'

\$130

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

\$150

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

\$270

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

\$135

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

\$205

Can't go wrong with Ridge Vineyard. Such an easy drink Zinfandel that goes well with soy sauce and red pepper sauce

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

\$140

## SPARKLING

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

\$140

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

\$80

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

One of the best transition wine to start!! Great dry reisling from Alsace. ABSOLUTELY!

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 1er and Grand cru vineyards. One of the best champagne for this price.

## 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 \*\*  
Aberlour \*\*  
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

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

## RUM

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Bacardi Silver \*\*

## COGNAC

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Hennessey \*\*  
Remy Martin \*\*

## VODKA

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

## GIN

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

## TEQUILA

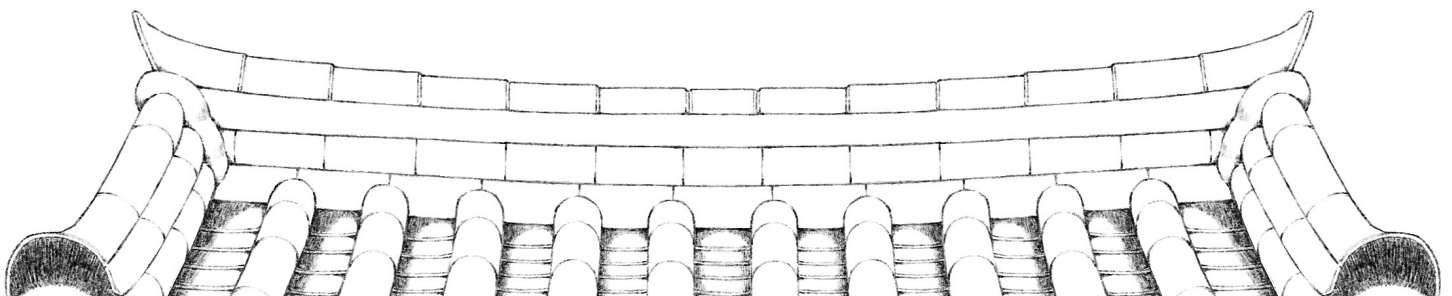
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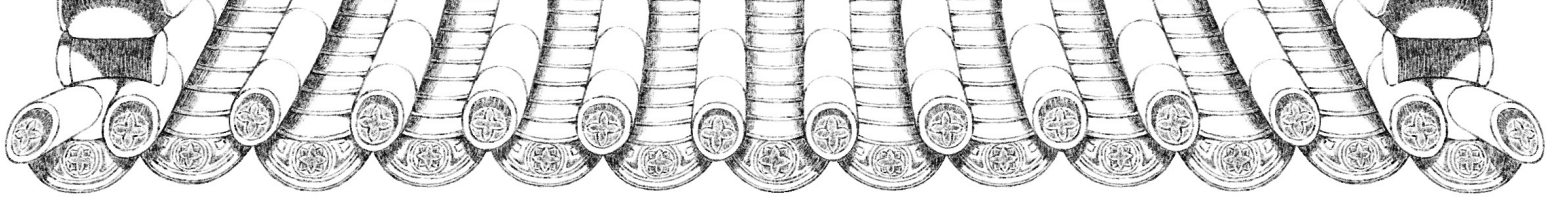
Don Julio \*\*  
Patron \*\*\*  
Casamigos \*\*\*

## MEZCAL

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Agave de Cortez \*\*  
Casamigos \*\*\*








## 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>          | 77  |
| 차돌구이 <b>Thinly Sliced Brisket</b>        | 68  |
| 제육볶음 <b>Spicy Pork Belly</b>             | 66  |
| 우삼겹 <b>Marinated Beef Belly</b>          | 67  |
| 불고기 <b>Sirloin Bulgogi</b>               | 67  |
| 고등어구이 <b>Grilled Mackerel</b>            | 61  |
| 포터하우스 <b>Bone-in Porter House (40oz)</b> | 175 |
| Dry aged 31 days                         |     |

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

### COLD APPETIZER

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|--|
| 육회 <b>Steak Tartare</b> 25 ** <b>GF</b>  |
| Seasoned ribeye, Asian pear, egg yolk, chives  |
| 비트 샐러드 <b>Beet Tartare Salad</b> 18                       |
| Tender beet, mango, arugula, carrot, crispy tofu, red onion, yuja dressing, endive, chili crisp, garlic, sesame, chive                       |
| 망어회 크루도 <b>Hamachi Crudo</b> 20 **                        |
| Fatty yellowtail, burnt lemon, beef consommé, chili oil, chive, sesame seeds, crispy garlic  |
| 물 육회 <b>Mul Yookhwe</b> 23 **                             |
| Icy beef broth, rib eye tartare, pine nut, carrot, cucumber, purple cabbage, asian-pear, apple, perilla leaf, seaweed, gochujang vinaigrette |

### HOT APPETIZER

|   |
|---|
| 갈비만두 <b>Galbi Dumpling (Steamed/Fried)</b> 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, citrus gel, chives  |

### STEW

|   |
|---|
| 뚝배기 된장 <b>Soybean Stew</b> 22   |
| Beef broth based, yukon potato, onion, tofu   |
| 김치찌개 <b>Pork Kimchi Stew</b> 22    |
| Pork belly, tofu, enoki   |
| 해물 순두부찌개 <b>Seafood Silken Tofu Stew</b> 22   |
| Shrimp, crab, baby octopus, manila clam   |

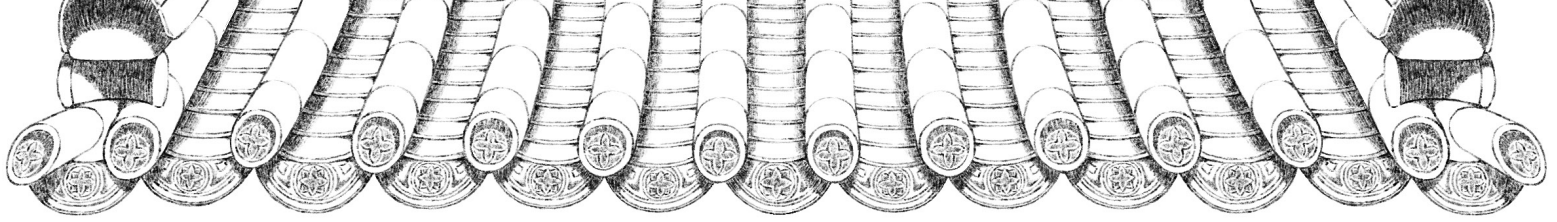
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| 육개장 <b>Spicy Beef Stew</b> 22  |
| Brisket broth, fern, bean sprout, oyster mushroom, egg  |
| 갈비곰탕 <b>Short Rib Stew</b> 22   |
| Short rib, bone stock, noodle, bone stock, scallion   |

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

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





 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood



## BAR SIDE MENU

### ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 24   
Soybean marinated mackerel, argula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 27    
Fried vegetable, crab, shrimp, manila clam, baby octopus, rice cake, egg

양념치킨 **Korean Fried Chicken** 21  
(Spicy / Galbi / Salt and Pepper)

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 24  
Hand chopped short rib, korean chives, pine nuts

### RICE

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 25\*\*  
Marinated short rib, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap** 23\*\*   
Seaweed, egg, kimchi, perilla leaf, mesclun greens

방어회 덮밥 **Hamachi Hwe Bibimbap** 25\*\*   
Yellowtail, beats, tobiko, seaweed, microgreen

성게 명란 비빔밥 **Uni Mentaiko Rice** 34 \*\*   
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** 25   
Wagyu, egg, mozzarella cheese, scallion

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 24     
Scallion, shrimp, onion, baby octopus

불고기 돌솥 덮밥 **Sirloin Bulgogi Over Rice (Stone bowl)** 23  
Sirloin, scallion, onion, chef's choice mushroom

### NOODLE

물밀면 **Busan Cold Noodle (Soup)** 20  
Brisket broth, boiled egg, sliced brisket, pickled daikon, pear, cucumber

비빔밀면 **Spicy Busan Cold Noodle (Soupleless)** 20   
Busan spicy sauce, pickled daikon, brisket, pear, boiled egg, cucumber

육 칼 **Spicy Beef Noodle Soup** 23   
Brisket broth, brisket slices, oyster mushroom, egg, fern, bean sprout

### DESSERT

배 샤베트 **Asian Pear Sorbet** 8 **GF**  
Asian pear, yuzu marmalade, cinnamon punch

찰떡 아이스크림 **Mochi Ice Cream w/ Assorted Fruits** 10 **GF**  
Mango, Sweet Cream, Mango compote, Honey, Mint, Sesame seed

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