

Menu

ANJU - TO BE ENJOYED WITH DRINKS

Criss Cut Fries pecorino romano, seaweed aioli	\$11	Endive Salad fuji apple, romano cheese, candied walnuts, shallot mustard vinaigrette	\$16
Fried Brussel Sprouts maple balsamic, candied anchovy, rice cake	\$12	Rosé Tteokbokki 🌶️ fish cake, yu-choy, cheddar & mozzarella	\$18
K.F.C. - Korean Fried Cauliflower sweet chili glaze	\$14	Shishito Peppers cashew cream	\$10
Maitake Fritters shitake powder, green beans, dill ranch	\$14	Crispy Chicken Wings soy garlic, spicy cucumber, yuzu daikon	\$19
Buratta Cheese house xo, cherry tomatoes, chili oil	\$15	Grilled Octopus roasted baby carrot, pine nut pesto	\$23
Smoked Salmon Tartar smashed avocado, crispy rice chip	\$17		

ENTREE

Shrimp Katsu Curry broccolini, garlic butter fried rice	\$32	Grilled Pork Ribs plum bbq sauce, baby potatoes, coleslaw	\$34
Pan-Roasted Branzino butternut squash, mixed seaweed, winter citrus	\$29	Wagyu Flat Iron Steak (8oz) salsify, trumpet mushroom, pear port jus	\$48
Pork Belly Bo-ssam barley ssamjang, crispy shrimp ssambal, baby gem	\$33		

BAR SNACKS

Mixed Nuts pistachio, marcona almond, cashew	\$7
Kalamata Olives rosemary, citrus zest	\$7
Cheese Plate fig marmalade, 4 cheeses, pecan	\$19
Meat Plate 4 cured meats, cornichons	\$20
Everything Plate mixed nuts, olives, assorted cheeses and cured meats	\$42

DESSERTS

Bon Mot Rice Cream roasted mixed grain (vegan)	\$8
Yuzu Pear Sorbet yuzu marmalade, shingo pear	\$8
Basque Cheesecake hazelnut ganache	\$8
Mixed Berry Ice Cream raspberry, blackberry, blueberry	\$8

Bar Bon Mot

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff and employee benefits.

+ A 20% gratuity will be automatically applied to parties of 6 or larger.

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

Drink

COCKTAILS

Far East Fashioned	\$19
coconut washed japanese whisky, pandan & passionfruit cordial, angostura & oj bitters	
Lychee De Leche	\$18
vodka, lychee milk, elderflower, quinine apertif, lemon	
Smoke on the Water	\$18
reposado tequila, mezcal, strawberry, aloe vera, habanero, lime	
Good Juju	\$18
amaretto, barley soju, jujube, lemon, egg whites	
Last Sword	\$18
japanese gin, shiso, herbal liqueur, maraschino, lime	

HIGHBALLS

Yuzu Merry Me	\$16
korean barley soju, yuzu, soda	
Secret Jujube	\$16
japanese whisky, amaro, jujube, bitters soda	
Kick'N Banana	\$16
vsop cognac, banana soda	
Meloncholy	\$16
baijiu, midori, italicus, melon soda	
NON - ALCOHOLIC	
Strawberry Lychee Milk Fizz	\$13
strawberry, lychee milk, lemon, soda	
Yuzu Pear Sour	\$13
yuzu , pear, egg white, lemon	

BEER

Rice Kolsch	\$10	G'Mornin Stout	\$11
5.1% abv, kolsch, dokkabier		10.5% abv, imperial breakfast stout, narrative fermentations	
Fly By Besties IPA	\$11	Zero Charisma Hazy IPA	\$11
6.8% abv, west coast ipa, del cielo		6.5% abv, hazy ipa, federation brewing	

'SOOL' KOREAN ALCOHOL

Dry

Golden Barley Soju 17	12 (3oz) 45 (375ml)
17% abv, heirloom golden barley soju	
Han Seoul Night Soju	12 (3oz) 45 (375ml)
23% abv, golden plum 'maesil' soju	
Yangchon Chungju	13 (3oz) 65 (500ml)
14% abv, organic rice wine	
Red Monkey Makgeolli	13 (3oz) 55 (375ml)
10.8% abv, red yeast rice	

Strong

Golden Barley Black Label 40	11 (2oz)
40% abv, heirloom golden barley soju	
Solsongju Damsoul 40	11 (2oz)
40% abv, rice soju brewed with spruce and pine	

Lightly Sweet

Lee Gang Ju 19	12(3oz) 45 (375ml)
19% abv, soju enriched /w pear, ginger, tumeric, cinnamon, & honey	
Nimome	12 (3oz) 45 (375ml)
11% abv, rice wine /w jeju tangerine	
Dongbaek In Jeju	13 (3oz) 55 (375ml)
16% abv, grape wine /w camellia flower	
Jangsu Omijaju	12 (3oz) 45 (375ml)
16.5% abv, fortified omija wine, bittersweet	

Bar Bon Mot

Menu

LATE NIGHT

Bar Nuts marcona almonds, pistachios, mixed nuts	\$7	Crispy Chicken Wings sweet garlic sauce, spicy cucumber, yuzu daikon	\$18
Bar Olives rosemary, orange peels	\$7	Grilled Pork Ribs plum bbq Sauce, roasted baby potatoes, coleslaw, pear port wine jus	\$18
Cheesy Criss Cross Fries pecorino romano cheese, seaweed aioli	\$9	Cheese Plate assorted artisan cheese, truffle sauce, fig marmalade	\$19
Fried Brussel Sprouts maple balsamic glaze, candied anchovy, rice cake pebbles	\$11	Cured Meats Assorted dried meat, cornichons	\$20
K.F.C. Korean Fried Cauliflowers sweet chili sauce, cashewnut cream	\$12	Bar Sampler mixed nuts, olives, assorted artisan cheese and cured meats	\$42
Maitake Fritter shitake powder, green beans, ranch sauce	\$14		

PREMIUM TEAS

Sikhye traditional rice punch, daily limited quantity	\$8
Lemon Ginger Tea double infused essence, honey	\$8
Chrysanthemum Tea double infused essence	\$8

DESSERTS

Bon Mot Rice Cream roasted mixed grain (vegan)	\$12
Yuzu Pear Sorbet yuzu mamarlade, shingo pear	\$12
Cheesecake vanilla cream, salted caramel, hazel nut	\$13
Crème Brûlée iced sweet cream, mixed berries	\$15

Bar Bon Mot

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- + A 18% gratuity will be automatically applied to parties of 6 or larger.
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Bar Menu

SPARKLING

SOMMARIVA 'IL ROSA' jrosato spumante, brut, Prosecco, NV	\$16	\$60
VEUVE FOURNY ET FILS grand réserve brut ler cru, Champagne, NV	\$28	\$110
PERE ET FILS CHAMPAGNE PIOLLOT papaya, lucus, midori, melon soda	\$17	\$17
Kick'N Banana vsop cognac, banana soda, banana liquor	\$17	\$17
Bon Mot Special ask our Bartender for his specialty cocktails or your favorites!	\$17	\$17

HIGHBALLS

Yuzu Merry Me korean barley soju, yuzu syrup, yuzu juice	\$16	\$16
Secret Jujube japanese whiskey, amaro, jujube syrup, cinnamon ginger punch	\$16	\$16
Orlando Ploom japanese whiskey, plum syrup, lemon syrup	\$16	\$16
Pearing with Ginger rum, ginger pear syrup, ginger ale	\$16	\$16
O! Mijaya korean gin, omija juice, ginger ale	\$16	\$16

Bar Bon Mot