

Dinner

TO BE ENJOYED WITH DRINKS

TAPAS

House Marinated Olives 🍷	10	Butternut Squash Ravioli 🍷🥚	12
rosemary, citrus zest		brown butter, sage, pumpkin seed	
Confetti Tots 🍷🌶️🍷🥚🍷	10	Rosé Tteokbokki 🍷🥚🌶️🍷	12
ginger, furikake, togarashi, bonito flakes, sriracha aioli		fish cake, yu-choy, cheddar & mozzarella	
Mixed Nuts 🥜	10	Goat Cheese Ravioli 🥚🍷🍷🥚	12
pistachio, marcona almond, cashew		edamame pesto, cream sauce	
Tempura Vegetables 🥜🍷	10	Grilled Alaskan Halibut 🍷🍷🥚🌶️	12
yuzu ginger dipping sauce, sesame seeds, chives		citrus pumpkin puree, grilled gailan, marble potatoes	
Fresh Baked Bread 🍷	10	Perilla Lamb Lollipops 🍷🍷🍷	12
spread of the day		balsamic glaze	
Burrata Crostini & Prosciutto 🍷🐷	10	Crab Cakes 🥚🦀🌶️🍷	12
burrata, tarragon vinaigrette, salad		crab, shrimp, tarragon, remoulade	
Spicy Cucumber Salad 🌶️🥜	10	Pork Belly Bo-ssam 🦀🐷🌶️🥜🍷	12
garlic crisps, cilantro		ssamjang, house kimchi, shrimp sambal, baby lettuce	
Pork Ribs 🐷🍷🌶️	10	Wild Ponzu Salmon 🍷🍷🥚🍷	12
sweet chilli glaze, sriracha puree		organic pureed potato, baby carrots, baby bok choy, citrus glaze	
Boneless Crispy Bites 🌶️🍷🍷🥜	12	Pan Seared Duck Breast 🍷🌶️🍷	12
chicken, housemade bbq, pickled daikon		pan seared breast, house vinaigrette, 5 spice jus	
Cold Water Oysters (3)* 🍷🦀	12	Locally Harvested Black Mussels 🍷🍷🌶️🦀	12
minonette, lemons		spiced tomato sauce, shallots, garlic, white wine, crostini	
		Charred Octopus 🍷🌶️🦀🥜🥚	12
		sunchoke hummus, baby broccoli, bell peppers, heirloom tomato, artichoke hearts, herbs	
		Gochujang Cioppino 🌶️🥜🦀🍷🍷🍷	12
		assorted seafood, crostini, tomato sauce, scallions	

ENTREE

NY Wagyu Strike Steak 🍷🥚	45
furikake rice, baby bokchoy, wasabi cream, sakura cherry, blossom glaze	
Seared Pork Tenderloin 🌶️🐷🍷🥚🍷	32
root vegetable, broccolini, crispy onions, whole grain mustard pear jus	
Fall Spicy Garlic Noodle 🥚🌶️🥜🥚🍷🍷	25
crispy organic tofu, eggplant, bell pepper, scallion, chili, sesame seeds, garlic	
Local Catch Of The Day 🥚🍷🍷🌶️	36
kimchi rice, fruit salsa	

DESSERTS

Red Velvet, Blood Orange Sorbet 🍷🥚🍷	10
flour egg, butter, coca powder	
Carrot Cake 🥚🥚🥜🍷	10
flour, egg, cream cheese, carrot, pineapple, spices	
Tiramisu 🍷🥚🍷	10
chocolate cake, coffee liquer, creamy mousse	
New York Style Cheesecake 🥚🍷	10
raspberry coulis	

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

+ 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*

Bar Bon Mot

Drinks

COCKTAILS

NON-ALCOHOLIC

Strawberry Lychee Milk Fizz strawberry, lychee milk, lemon, soda	13
Yuzu Pear Sour yuzu, pear, egg white, lemon	13

WINES

Sommariva 'il Rosa' rosato spumante, brut, prosecco, NV	16/72
Domaine du Gros 'Noré' rosé, bandol, 2021	19/86
Dessert	
Château Filhot sauternes, 2019	16/65
Whites	
Karthausenhof Bruno riesling, kabinet, mosel, 2021	17/77
Domaine du Salvard sauvignon blanc, loire, 2023	18/81
Matthiasson chardonnay, napa valley, 2022	22/99
Reds	
Caraccioli 'Private Property' pinot noir, santa lucia, 2021	19/86
Lúuma cabernet sauvignon, napa, 2022	19/86
Château Belles-Graves merlot, cab franc, bourdeaux, 2017	25/113
Habit syrah, grenache, santa ynez valley, 2022	18/80

BEER

	12 oz / 22 oz
Trinity 7.2% abv, hazy ipa, del cielo brewing	10/18
Morena Mia Amber 5% abv, lager, del cielo brewing	10/18
Westy McWest Coast 6.9% abv, ipa, narrative fermentations	10/18

Mulled Wine red wine, st. elizabeth, cloves, cinnamon, persimmon, pink peppercorns	16
Hibiscus Sour bourbon whiskey, hibiscus syrup, egg whites, lemon	18
Peach Pear Party barley 17 soju, korean pear, white peach, orange mix	16
Ube Dream white rum, taro syrup, lime, taro gelato	16
Bee In Love gin, honey lavender, lemon	16
Berry Fresh vodka, elderflower, lychee, lillet, lemon, tonic, seasonal berries	16
Smoke on the Water reposado tequila, mezcal, strawberry, aloe vera, habanero, lime	18
Lychee De Leche vodka, lychee milk, elderflower, lillet, lemon	18
Last Sword gin, shiso, herbal liqueur, maraschino, lime	18
Far East Fashioned coconut washed japanese whisky, pandan & passionfruit cordial, angostura & oj bitters	19
Yuzu Merry Me barley shochu, yuzu, soda	16

KOREAN ALCOHOL

3 oz / 375ml Bottle

Yangchon Chungju (500ml) 14% abv, savory rice wine	12/53
Red Monkey Makgeolli 10.8% abv, red yeast rice	12/42
Lee Gang Ju 25% abv, pear, ginger, cinnamon, turmeric	10/35
Nimome 11% abv, rice wine /w jeju tangerine	10/35
Jangsu Omijaju 16.5% abv, fortified omija wine, bittersweet	10/35
Golden Barley 17 17% abv, heirloom golden barley	10/35
Han Seoul Night 23% abv, golden plum "maesil"	10/35
Dongbaek in Jeju 14% abv, camellia flowers, green grape	10/35
Won Mae 13% abv, golden plum /w jeju island honey	10/35