

Menu

ANJU - TO BE ENJOYED WITH DRINKS

Cheesy Criss Cut Fries pecorino romano, seaweed aioli	\$11	Endive Salad fuji apple, romano cheese, candied walnut, shallot mustard vinaigrette	\$15
Fried Brussel Sprouts maple balsamic glaze, candied anchovy, rice cake pebbles	\$12	Rosé Tteokbokki 🌶️ fish cake, yu-choy, cheddar & mozzarella	\$16
K.F.C. - Korean Fried Cauliflower sweet chili glaze	\$13	Shishito Peppers cashew cream	\$12
Maitake Fritters shitake powder, green beans, dill ranch	\$14	Crispy Chicken Wings sweet garlic sauce, spicy cucumber, yuzu daikon	\$19
Buratta Cheese house xo, cherry tomatoes, chili oil	\$15	Grilled Octopus roasted baby carrot, pine nut pesto	\$21
Smoked Salmon Tartar smashed avocado, crispy rice chip	\$16		

ENTREE

Shrimp Katsu Curry broccolini, garlic buttered rice	\$29	Grilled Pork Ribs plum bbq sauce, baby potatoes, coleslaw	\$32
Pan-Roasted Branzino butternut squash, mixed seaweed, winter citrus	\$34	New York Steak salsify, trumpet mushroom, pear port wine jus	\$48

BAR SNACKS

Mixed Nuts pistachio, marcona almond, cashew	\$5
Kalamata Olives rosemary, citrus zest	\$5
Cheese Plate fig marmalade, 4 cheeses, pecan	\$16
Meat Plate 4 cured meats, cornichons	\$19
Mixed Plate mixed nuts, olives, assorted cheese	\$34

HOUSEMADE TEAS

Sikhae iced, 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)	\$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 coconut washed japanese whisky, elderflower, quinine apertif, lemon	\$17
Lychee De Leche japanese rice vodka, lychee milk, elderflower, quinine apertif, lemon	\$17
Mezcalita mezcal, orange, lemon, peychauds, habanero bitters	\$17
New York Sour bourbon, lemon, egg white, cabernet sauvignon	\$17
Meloncholy baijiu, italicus, midori, melon soda	\$17
Kick'N Banana vsop cognac, banana soda, banana liquor	\$17

HIGHBALLS

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

NON - ALCOHOLIC

Strawberry Lychee Milk Fizz strawberry, lychee milk, lemon, soda	\$12
Yuzu Pear Iced Tea yuzu , pear, egg white, lemon	\$12

BEER

Boosted IPA New England/ Hazy ABV 7.2%	\$11	G'Momin Imperial Breakfast Stout b2 ABV 10.5%	\$11
Good as Gold West Coast IPA ABV 6.6%	\$11	Microdose West Coast Pilsner ABV 5.8%	\$10

'SOOL' KOREAN ALCOHOL

Dry

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

Strong

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

Lightly Sweet

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

Bar Bon Mot