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spirits

Scotch & Single Malt

Glenmorangie 12 Year | 43% abv $16
Johnnie Walker Black Label | 40% abv $14
Johnnie Walker Blue Label | 40% abv $50
Laphroaig 10 Year | 43% abv $18
The Glenlivet 12 Year | 40% abv $16
The Macallan 12 Year (Double Cask / Sherry Oak) | 43% abv $20

Irish Whiskey

Jameson Irish Whiskey | 40% abv $14

Bourbon

Bulleit Bourbon | 45% abv $14
Knob Creek 9 Year | 50% abv $16
Maker's Mark | 45% abv $15
Woodford Reserve | 45.2% abv $16

Rye & American Whiskies

Bulleit Rye | 45% abv $14
Hudson Whiskey NY Straight Bourbon / Rye | 46% abv $16
Jack Daniel's Old No. 7 | 40% abv $14
Rittenhouse Rye | 50% abv $15

Gin

Bombay Sapphire | 47% abv $14
Drumshanbo Gunpowder Irish abv | 43% ABV $15
Hendrick's Gin | 44% abv $15
Roku Gin (Suntory) | 43% abv $14
Tanqueray London Dry Gin | 47.3% abv $14

Vodka

Belvedere Vodka | 40% abv $16
Chopin Rye Vodka | 40% abv $15
Grey Goose Vodka | 40% abv $16
Ketel One Vodka | 40% abv $14
Tito's Handmade Vodka | 40% abv $14

Tequila & Mezcal

Corralejo Tequila Reposado | 40% abv $15
Patrón Silver | 40% abv $16

Cognac

Rémy Martin V.S.O.P | 40% abv $18

wine

RED

Antigal UNO Malbec | Mendoza, Argentina $15 / 49
Dry | Full-Body | 13.9% ABV
Dark Berry · Cocoa · Vanilla

Ruffino Chianti Riserva | Tuscany, Italy $15 / 49
Dry | Medium-Full | 13.5% ABV
Red Cherry · Dried Herbs · White Pepper

La Crema Pinot Noir 2023 | Sonoma Coast, CA $16 / 52
Dry | Medium Body | 13.5% ABV
Red Cherry · Pomegranate · Toasted Oak

WHITE

Diatom Chardonnay 2024 | Santa Barbara, CA $16 / 52
Dry (Unoaked) | Medium Body | 14.5% ABV
Lemon · White Peach · Sea Salt Mineral

The Crossings Sauvignon Blanc | Marlborough, NZ $14 / 46
Bone-Dry | Light Body | 12.5% ABV
Passionfruit · Grapefruit · Herbs

Trimbach Gewürztraminer 2022 | Alsace, France $16 / 52
Off-Dry | Medium-Full | 14.5% ABV
Lychee · Rose Petals · Gentle Spice

BUBBLES

Mionetto Prosecco Treviso DOC | Veneto, Italy $48
Extra Dry | Light Body | 11% ABV
Crisp Apple · White Peach · Citrus

Dom Pérignon Vintage Brut Champagne 2012 |
Champagne, France $450
Brut | Medium-Full | 12.5% ABV
Candied Citrus · Brioche · Smoky Mineral

Happy Hour 12-7pm

Glass $12

s o j u & b e e r

'Woo-Rong Yi-Ssal' Yangchon Chungju 우렁이쌀 청주 14% abv, 500ml $60
A premium traditional Korean rice wine (chungju) made by Yangchon Brewery using 100% snail-farmed organic rice. It is crisp, slightly dry, and smooth.

'Pungjeong Sagye Winter 23' Soju 풍정사계 동 23% abv, 375ml $90
A premium traditional Korean distilled rice spirit (soju) produced by Hwayang Brewery using traditional hyang-on-gok wheat-and-mung-bean starter culture and local rice. It is smooth, full-bodied, and warming with a clean, toasted grain aroma and a refined dryness.

***'Seoul Night' Plum Soju* 서울의 밤 25% abv, 375ml $45**
Distilled at 25% ABV, it is made by fermenting 100% ripe golden plums (hwang-maesil), double-distilling the spirit under low temperatures, and cold-filtering it with juniper berries.

Makgeolli
GyeongJu BeopJu Ssal Makgeolli (Rice Wine) 6% 750ml $12

Regular Soju
Hallasan 21 21% abv, 375ml $14
Jinro is Back 16.9% abv, 375ml $14
'Saero' Zero Sugar Soju 16%, 375ml $14

Flavored Soju
Green Grape/Peach/Apple/Grapefruit/Yuju
13.5% abv, 375ml $14

Draft
Stella Artois 5.2% abv $8
Allagash White 5.2% abv $9
Hazy IPA 6.5% abv $9
Montauk Wave Chaser IPA 6.4% abv $9

Korean
'Terra' Lager 4.6%, 330ml bottle $8
'Krush Ice Blast' Lager 4.5%, 355ml can $8

HAPPY HOUR 12-7pm
Soju $12
Draft Beers $6


SEOUL NIGHT
서울의 밤
DOUBLE DISTILLED PLUM SPIRITS
우렁 이쌀
KRUSH
ICE BLAST LAGER
한라산 21
TERRA
풍정시계
PUNGJEONG SAGYE
새로
眞露
진로
JINRO SOJU
경주법주 쌉막걸리


FEVER-TREE
우렁 이쌀
청주

cocktail

Cheesecake in Oak $19
A decadent, dessert-inspired Old Fashioned. Bold rye whiskey is fat-washed with cheesecake and double-filtered to smooth perfection. Touched with aromatic bitters and crowned with a crisp Biscoff cookie over a crystal-clear ice block.

YoSool Sour $18
A botanical masterpiece with a vibrant, cloud-like finish. Gin blends with sharp calamansi and fresh lemon, topped with a velvety egg white foam hand-painted with aromatic bitters and delicate edible flowers.

Barbados Dreamin' $18
Artisanal coconut rum, tart key lime, and aromatic vanilla are softened through a silken milk wash to create a creamy, silky texture, finished with a fresh dusting of lime zest.

Smoking Midnight Blue $18
Dramatic, theatrical, and deeply complex. Robust rye whiskey and sweet vermouth meet aromatic bitters, served under a swirling cloud of cold-infused oak and maple wood smoke with a rich Luxardo Maraschino cherry hidden within.

Sunset at Jeju Island $18
A vibrant, multi-layered visual tribute to the Korean coastline. Blanco tequila and bright Korean hallabong tangerine juice cascade over house-aged pomegranate extract, finished table-side with an aromatic citrus mist and fresh fruit wheel.

Delicate on Me $17
Elegantly crisp, refreshing, and botanical. Premium vodka are infused with crushed Korean pear purée and fresh lemon, served tall over ice with an orchard pear slice and a fresh thyme sprig.


Biscoff

cocktail

Bulleit Highball $16
Effervescent, crisp, and flawlessly refined. Bulleit Bourbon is paired, ultra-chilled club soda over crystal clear columnar ice, finished with a fresh lemon wheel balance.

Chilled Chilli $18
A fiery yet velvety cocktail experience. House jalapeño-infused gin, crowned with a rich egg white foam rimmed in lime zest and finely ground chili seasoning, garnished with a float of dehydrated lime.

Pyongyang Mule $17
House cinnamon-infused vodka and fiery ginger beer served in a rustic black clay vessel, garnished with a whole cinnamon stick and a dehydrated lime wheel over ice.

Smoked Remedy $18
An interactive, ceremonial pour. Oaxacan mezcal, Campari, and Amaro Averna are infused with hickory wood smoke, served warm in a ceramic teacup alongside a rocks glass featuring a clear ice block lingering in smoldering aromatics.

Purple Jin Oh $16
Vibrant, floral, and mesmerizing. Color-changing Empress 1908 Gin and tonic create a brilliant indigo-purple shade, served in a sleek coupe glass garnished with a delicate magenta orchid blossom.

Espresso Martini $18
Rich, velvety, and deeply aromatic. Premium vodka, espresso, and Mr Black cold brew liqueur come together under a dense cremapop, generously dusted with dark chocolate shavings across one side.



beverages

Artisanal Tea Pot $11

Jeju Tangerine Tea
A fragrant, golden Korean loose-leaf tea infused with sun-ripened Jeju Island tangerines, offering a bright citrus aroma and a smooth, soothing finish.

Wedding Green Tea
A romantic, delicate green tea blend layered with sweet floral notes, subtle peach, and fresh muscat grape aromas.

Camellia Flower Tea
A rich, caffeine-free herbal infusion woven with red camellia blossoms and sweet tropical fruits for a lush, aromatic sip.

Sweet Warm Tea Cup $7

Ume Plum Tea
A comforting, sweet-and-tart green plum infusion crafted from slow-aged Maesil syrup, served hot with a gentle digestive finish.

Jeju Hallabong Tea
A luscious, warm citrus infusion made from sweet Jeju Hallabong preserves, bursting with sun-drenched honeyed orange flavors.

Korean Soft Signatures $12

Sunset at Jeju Island (zero proof)
A glowing, multi-layered citrus mocktail featuring fresh Korean Hallabong tangerine juice, house-aged pomegranate grenadine, and a splash of lime, finished table-side with a fragrant citrus mist.

Delicate on Me (zero proof)
A refreshing, orchard-inspired zero-proof blend of crushed Korean pear purée, botanical syrups, and fresh squeezed lemon, served tall over ice with an orchard pear slice and a fresh thyme sprig.

Sparkling $9

San Benedetto Sparkling Water (500 mL)

Soft Drinks $4

Coca-Cola • Diet Coke • Sprite • Seagram's Ginger Ale



THE STORY OF KOREAN TEA
Cultivated by Nature
High above the sea on the mist-shrouded slopes of Jeju Island, tea leaves absorb the vital nutrients of rich volcanic soil, ocean breeze, and pure mountain rainwater. Far from rush and pollution, the tea trees grow slowly, yielding leaves packed with delicate natural sweetness, vibrant color, and deep aromatic complexity.