

Dinner TO BE ENJOYED WITH DRINKS

Charred Octopus 🌶️🦀🥜 27 sunchoke hummus, cauliflower, heirloom tomato, artichoke hearts, herbs	Fall Salad & Citrus Vinaigrette 🍷🥛🥜 23 persimmon, orange, baby lettuce, fennel, pomegranate, goat cheese, pistachio
Cold Water Oysters (6)* 🦪 25 bloody mary granita, lemons	Seasonal Melon & Prosciutto 🍷🐷 23 burrata, white wine vinaigrette, watermelon radish, frisee, mizuna
Cured Wild Salmon 🐟🌶️🥜 22 english cucumber, avocado, onion, caper, edible flowers, rice crackers	Rosé Tteokbokki 🍷🌶️🥛🥜 20 fish cake, yu-choy, cheddar & mozzarella
K.F.C. - Korean Fried Cauliflower 🌶️🥜🥒 16 sweet chili glaze, sesame seeds, chives	Ginger Sesame Croquettes 🌶️🥒🥜 19 chicken, pineapple chili glaze, sesame seeds, chives
Maitake Fritters 🌶️🍷 16 green beans, sweet & sour	Perilla Lamb Lollipops 🍷🥜🥒 23 balsamic glaze
Salmon Mousse 🍷🥛🥜 21 toast points, fresh herb cream cheese, gherkins, chives, edible flowers	Crab Cakes 🥚🦀🌶️🥜 19 crab, shrimp, tarragon, remoulade, bull's blood
	Locally Harvested Black Mussels 🍷🌶️🦀🥜 21 gochujang spiced tomato sauce, tomatoes, shallots, garlic, white wine, crostini

ENTREE

Seafood Paella 🍷🦀🐟🥛🌶️ 35 saffron stock, chicken, chorizo, bell peppers, herbs, spices	Seared Pork Tenderloin 🍷🌶️🐷🥛 32 root vegetable, broccolini, crispy onions, whole grain mustard pear jus
Wild Sockeye Salmon 🐟🥛🐷 35 organic pureed potato, baby carrots, baby bok choy, broccoli, lemon beurre blanc	Pork Belly Bo-ssam 🦀🐷🌶️🥜 29 pistachio ssamjang, house kimchi, pickled pepper, baby gem
Monterey Bay Catch of the Day 🍷🐟🥛🌶️🥜 34 kimchi fried rice, peas, carrots, peppers, tropical salsa	Pan Seared Prime Ribeye 🍷🥛 45 organic potatoes, grilled gailan, red wine reduction
Fall Spicy Garlic Noodle 🥚🥛🌶️🥜🥒 25 crispy organic tofu, eggplant, bell pepper, scallion, chili, sesame seeds, garlic	Duck a Deux Façons 🌶️🥜🥒 36 duck leg confit & pan seared breast, barley fall salad, 5 spice jus

BAR SNACKS

Mixed Nuts 🥜 7 pistachio, marcona almond, cashew	
House Marinated Olives 🍷 7 rosemary, citrus zest	
Boneless Crispy Bites 🌶️🥜🥒 19 chicken, date gochujang glaze, pickled daikon	
Confetti Tots 🍷🌶️🐟 11 ginger, furikake, togarashi, bonito flakes, sriracha aioli	
Fresh Baked Bread 🍷 9 spread of the day	
Spicy Cucumber Salad 🌶️ 7 garlic crisps, cilantro	

DESSERTS

Peach Champagne Sorbet 🍷 10 peach compote, dehydrated peach slices	
Carrot Cake 🥚🥛🥜🥜 10 flour, egg, cream cheese, carrot, pineapple, spices	
Tiramisu 🍷🥛🥚🥜 10 chocolate cake, coffee liqueur, creamy mousse	
Strawberry Mascarpone Ice Cream 🍷🥛🥜 10 shortbread, mascarpone, balsamic glaze	
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

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
J. Lasalle Cachet d'Or 1er cru brut, champagne, NV	24/108
Domaine du Gros 'Noré' rosé, bandol, 2021	19/86
Château Filhot sauternes, 2019	16/65
Whites	
Karthauserhof Bruno riesling, kabinet, mosel, 2021	17/77
Domaine du Salvard sauvignon blanc, loire, 2022	18/81
Matthiasson chardonnay, napa valley, 2021	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, cinsault, santa ynez valley, 2022	18/80

BEER

	12 oz / 22 oz
Mic Czech 5.6% abv, czech pilsner, del cielo brewing	10/18
Nelson In Da House 7.1% 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

COCKTAILS

Far East Fashioned coconut washed japanese whisky, pandan & passionfruit cordial, angostura & oj bitters	19
Lychee De Leche vodka, lychee milk, elderflower, lillet, lemon	18
Smoke on the Water reposado tequila, mezcal, strawberry, aloe vera, habanero, lime	18
Irish Melon Farm irish whiskey, midori, melon, egg whites, lime	18
Last Sword gin, shiso, herbal liqueur, maraschino, lime	18
Orlando Plum bourbon, aged plum, egg whites, angostura bitters	18
White Negroni gin, lillet, italicus	18
Yuzu Merry Me barley shochu, yuzu, soda	16
Kick'N Banana cognac, banana liqueur, soda	16
Berry Fresh vodka, elderflower, lychee, lillet, lemon, tonic, blackberries	16
Meloncholy baijiu, midori, italicus, melon soda	16
Bee In Lave gin, honey lavender, lemon	16
The Rye Espresso rye, taiwanese espresso, demerara syrup, whipped cream	18
Ube Dream white rum, taro syrup, lime, taro gelato	16
Peach Pear Party barley 17 soju, korean pear, white peach, orange mix	16

KOREAN ALCOHOL

3 oz / 375ml Bottle

Yangchon Chungju (500ml) 14% abv, savory rice wine	12/53
Won Mae 13% abv, golden plum /w jeju island honey	10/35
Red Monkey Makgeolli 10.8% abv, red yeast rice	12/42
Dongbaek In Jeju 16% abv, grape wine /w camellia flower	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