

# Lunch

## SHARED PLATES

**Cold Water Oysters (6)\*** 🦀 22  
cocktail sauce, lemons

**House Cured Wild Salmon** 🐟🌶️🥑 25  
english cucumber, avocado, onion, caper,  
edible flowers, rice crackers

**Charred Octopus** 🦑🌶️🥑 25  
sunchoke hummus, cauliflower, heirloom tomato,  
artichoke hearts, herbs

**Fall Salad & Citrus Vinaigrette** 🥗🥛🥑 20  
persimmon, orange, baby lettuce, fennel,  
pomegranate, goat cheese, pistachio  
*add tuna/chicken +\$5*

**Rosé Tteokbokki** 🍜🌶️🥛🥑 18  
fish cake, yu-choy, cheddar & mozzarella

**Confetti Tots** 🍟🌶️🐟🥑 11  
ginger, furikake, togarashi, bonito flakes,  
sriracha aioli

## ENTREE

**Korean Shortrib Panini** 🍷🥑🌶️🥑🥑 16  
ciabatta, wild mushrooms, pickled red  
onions, black garlic aioli

**Duck CB & J** 🍷🥑🌶️🥑 16  
ciabatta, duck confit, cashew butter, serrano jelly

**Tellagio Grilled Cheese** 🍷🥑🥑 14  
ciabatta, shinko pear, grilled asparagus

**Steak & Eggs** 🍷🥑🥑🌶️🥑 30  
two eggs, organic potatoes, house made sriracha

**Spice Rubbed Pork Ribs** 🌶️🥑🐷🥑 28  
spicy mustard, kimchi slaw, spiced bbq sauce

**Pork Belly Bo-ssam** 🦀🐷🌶️🥑 28  
pistachio ssamjang, house kimchi, pickled  
pepper, baby gem

**Fall Spicy Garlic Noodle** 🥑🥛🌶️🥑🥑 24  
crispy organic tofu, eggplant, bell pepper,  
scallion, chili, sesame seeds, garlic

+ 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

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

## WINES

<b>Sommariva 'il Rosa'</b> rosato spumante, brut, prosecco, NV	16/72
<b>J. Lasalle Cachet d'Or</b> 1er cru brut, champagne, NV	24/108
<b>Domaine du Gros 'Noré'</b> rosé, bandol, 2021	19/86
<b>Château Filhot</b> sauternes, 2019	16/65
Whites	
<b>Karthauserhof Bruno</b> riesling, kabinet, mosel, 2021	17/77
<b>Domaine du Salvard</b> sauvignon blanc, loire, 2022	18/81
<b>Matthiasson</b> chardonnay, napa valley, 2021	22/99
Reds	
<b>Caraccioli 'Private Property'</b> pinot noir, santa lucia, 2021	19/86
<b>Lúuma</b> cabernet sauvignon, napa, 2021	19/86
<b>Château Belles-Graves</b> merlot, cab franc, bourdeaux, 2016	25/113

## B E E R

<b>Mic Czech</b> 5.6% abv, czech pilsner, del cielo brewing	10
<b>Nelson In Da House</b> 7.1% abv, hazy ipa, del cielo brewing	11
<b>Morena Mia Amber</b> 5% abv, lager, del cielo brewing	11
<b>Westy McWest Coast</b> 6.9% abv, ipa, narrative fermentations	10

## COCKTAILS

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

## K O R E A N A L C O H O L

3 oz / 375ml Bottle

<b>Yangchon Chungju (500ml)</b> 14% abv, savory rice wine	12/53
<b>Won Mae</b> 13% abv, golden plum /w jeju island honey	10/35
<b>Red Monkey Makgeolli</b> 10.8% abv, red yeast rice	12/42
<b>Dongbaek In Jeju</b> 16% abv, grape wine /w camellia flower	10/35
<b>Nimome</b> 11% abv, rice wine /w jeju tangerine	10/35
<b>Jangsu Omijaju</b> 16.5% abv, fortified omija wine, bittersweet	10/35
<b>Golden Barley 17</b> 17% abv, heirloom golden barley	10/35
<b>Han Seoul Night</b> 23% abv, golden plum "maesil"	10/35