

# Drinks

## White wine

### **Oyster Bay 11 / 36**

New Zealand Chardonnay

### **Harken 9 / 31**

California Chardonnay

### **Bonterra 9 / 31**

Organic Grape California Sauvignon blanc

### **Bread and Butter 13 / 44**

California Pinot grigio

## Red wine

### **Graffigna 10 / 34**

Argentinian Malbec

### **Imagery 11 / 36**

California Pinot noir

### **Cellar No.8 8 / 26**

California Cabernet Sauvignon

## Rosé wine

### **Cote Des Roses 13 / 44**

French, big fresh, fruity and crisp

## Draft Beer

### **Blonde Ale 8 (Santa Monica Brew Works)**

Delicate, clean, crisp

### **Dead Cowboy 8 (Los Angeles Aleworks)**

Red lager, rustic, hoppy, Vienna lager

### **Belgian shuffle 9 (Los Angeles Aleworks)**

Honeysuckle, agave, candied fruit

### **Full Thrust DIPA 9 (Los Angeles Aleworks)**

Citrus zest, a touch of dank

## Bottled Beer

### **Sapporo 6**

Crisp barley lager

### **Stella Artois 6**

European Pale Lager

### **Terra 5**

Pale Lager

### **Kloud 5**

Pilsner

## Shh... we won't tell

### **Kikusui sake bottle 22**

Cold sake

### **Mimosa 8 (Brunch)**

### **Kook Soon Dang Makgeolli bottle 14**

Korean farmer's wine slightly sweet, tangy, bitter

### **Jinro Chamisul Soju Fresh bottle 14**

Clear Korean rice and wheat distilled spirit

## Non-Alcoholic Drinks

### **San Pellegrino sparkling water 6.5**

### **Mexican Coke 4**

### **Sparkling Apple juice 4**

### **Diet coke 2.5**

### **Coffee 3**

### **Mexican Sprite 4**

### **Cucumber lemonade 5**

### **Raspberry lemonade 5**

### **Unsweetened black tea 3.5**

### **Green Tea 3**

### **Iced Green Tea 4**

### **Milk 3**

I like sweets

## Treat Yo' Self

### **Chocolate gelato 6.5**

Gelato, chocolate brownie and mixed berry compote

### **Mango sorbet 6.5**

Mango sorbet, coconut cake, fresh mango, and tajin

### **Banana dulce de leche gelato 6.5**

Gelato, banana brûlée and caramel

### **Creme Brûlée 7.5**

Topped with mixed berry compote

### **Lemon pie gelato 6.5**

Gelato, graham cracker, marshmallows

## Happy Hour

### Tuesday to Thursday 5:00-6:30

Save \$2 on all Draft Beers

Save \$2 per glass on select wines

Save \$2 on Cellar No. 8

### **French Fries \$4.5**

### **Shishito Peppers \$5.5**

Sautéed with soy sauce topped with bonito flakes

### **2 Beef Sliders \$12 Angus**

Caramelized onion, organic lettuce, dill pickle, cheddar, chipotle mayo

### **2 Fried Chicken Sliders \$11**

Fried chicken breast, slaw, pickled red onion, chipotle mayo

### **4 Chicken Strips \$9**

Crispy golden brown chicken breast served with ranch dressing

## Join us for Taco Tuesdays

Available with Organic lettuce wraps on request

### **Korean Pork Taco 3.75**

Pico de gallo, shredded cabbage and maple gochujang sauce

### **Korean Bulgogi Taco 4**

Pico de gallo, shredded cabbage and avocado crema

### **Cajun Jumbo Shrimp Taco 4.5 gluten free**

Pico de Gallo, shredded cabbage and tartar sauce

### **Tofu Tacos 3.5 vegetarian & gluten free**

Organic tofu, pico de gallo, shredded cabbage, pickled onion and avocado crema

HAPPY  
HOUR  
— is the —  
BEST HOUR

Sharing is Caring

Kimchi Biscuit 9.5 +2 Gravy

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 15

Pasta, roasted cauliflower, white cheddar, parmesan, bread crumbs and chives

Fried Dumplings 9

Three piece, pork, glass noodles and Chinese Chives

Wings 14

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Garlic Edamame 7

Organic edamame tossed with Garlic soy

Shishito Pepper 7

Sautéed with soy and topped with bonito flakes

Dirty Fries 10 +4 Bulgogi/ 3 Spicy Pork/ 3 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Kale-ing Me Softly

+\$3 avocado/5 chicken All Natural / 7 salmon / 7 shrimp

Kale Salad 14 Vegan & Gluten Free Feta +3

Olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 14.5 Vegan & Gluten Free

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 14.5 Vegan & Gluten Free

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 17 Gluten Free available

Organic romaine, chicken breast, croutons, parmesan, caesar dressing

Cobb Salad 19 Gluten Free

Organic romaine, avocado, red onion, bacon, tomato, chicken breast, boiled egg and blue cheese dressing

Taco Salad 16.5 Vegetarian - Gluten Free available

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

Bun Jovi Fans... or not

French Toast 16.5

Challah, whipped cream, berries and maple syrup

Chicken & Waffles 16.5 All Natural

Three pieces chicken breast strips, waffles, house made cinnamon butter, maple syrup

Nutella Waffle 16

Nutella, berries, brûlée bananas, whipped cream, powdered sugar

Grilled Chicken Sandwich 14.5 All Natural

Tomato, lettuce, dill pickle, mayo and BBQ sauce with a choice of fries or organic greens

Fried Chicken Sandwich 15.5 All Natural

Fried chicken breast, slaw, pickled red onion, chipotle mayo a choice of fries or organic greens

Truffle Honey, Fried Chicken & Slaw 24 All Natural

Fried chicken, truffle honey with a side of coleslaw

BLT 14.5

Organic lettuce, tomato, bacon and chipotle mayo with a choice of fries or organic greens

Classic Burger 16 Angus

Organic lettuce, tomato, caramelized onion, cheddar, chipotle mayo with a choice of fries or organic greens

Galbi Burger 17 Angus

Korean marinated beef, organic lettuce, tomato, pickled veg, mayo with a choice of fries or organic greens

Hungry Crowd Vegan Burger 16 Vegan Avocado +3

Black bean and oat patty, Organic lettuce, tomato, dill pickle, vegan mayo, vegan cheese with a choice of fries or organic greens

Soft Shell Crab Sandwich 19

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

Japchae 14.5 w/Bulgogi +5

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil

Kale Caesar Wrap 15.5 All Natural

Kale, pesto, tomato, pickled red onion, chicken breast, caesar dressing

Avocado Toast 12

Rustic white bread, served with organic greens

Bacon, Egg, Avocado Toast 15.5

Rustic white bread, topped with grated parmesan, served with organic greens

Smoked Salmon Avocado Toast 16.5

Rustic white bread, red onion, green tomato, caper, served with organic greens

Eggs-Tra Special

Loco Moco 16 w/Brown rice +1 Angus

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

Breakfast Burrito 15.5 (Egg whites +3)

Korean marinated bulgogi or spicy pork, 3 scrambled eggs, roasted potatoes, pickled red onion, salsa verde

Ranch Egg 15

+4 Bulgogi / 3 Spicy Pork

Fried corn tortilla, black beans, pico de Gallo, avocado, sour cream, 2 sunny side up eggs, cotija cheese, salsa verde and micro cilantro

Morning Toast 16

Rustic white bread, béchamel, white cheddar, parmesan, tomato, sausage, bacon, poached egg, chives

American Breakfast 15.5

2 Sunny side up eggs, roasted golden potato, white or wheat toast and choice of bacon or sausage

Fried Chicken with Gravy 18 All Natural

Fried chicken breast, kimchi biscuit, roasted golden potato, 2 sunny side up eggs and mushroom gravy

3 Egg Omelette (Egg whites +3)

(Vegetable 15/ Vegetable with Bacon or Sausage 17/ Spicy Pork 18/ Bulgogi 19)

Tomato, spinach, red bell pepper, shiitake mushroom, onion, cheddar, house made sauce, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Eggs Benedict

(With Canadian Bacon 16/ Spicy Pork 17/ Bulgogi 18/ Smoked Salmon 19/ Crab 20)

2 English muffins, 2 poached eggs, roasted tomato, sautéed spinach, hollandaise sauce, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Breakfast Sandwich 15.5 (Egg whites +2)

Pretzel bun, 2 scrambled eggs, house made sausage, cheddar, mayo, mustard, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Steak and Egg 19.5 Angus

Skirt steak with chimichurri sauce and a sunny side up egg with a choice of fries or organic greens

Hungry Crowd Green Bowl 14.5

w/Bacon or spicy pork +4/ Chicken All Natural +5/ Bulgogi +6/ Salmon +7 Gluten Free

Brown rice with pesto, avocado, kale, poached egg, pickled red onion

Bibimbap 15.5

w/Hot Stone 17.5 w/Brown rice +1 Gluten Free or Vegan available

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi (pork or chicken or tofu), sunny side up egg, gochujang sauce

Kimchi Fried Rice 16 w/Brown rice +1

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives

Sides

2 Eggs 4.5

House Made Sausage 5.5

Cole Slaw 4

Roasted golden potato 4

White or Wheat Toast 2.5

White Rice 3

2 Bacon 4.5

Fruit 4.5

Brown Rice 4

Kimchi 3

Fries 4.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Sharing is Caring

Kimchi Biscuit 9.5

+2 Gravy

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 15

Pasta, roasted cauliflower, white cheddar, parmesan, bread crumbs and chives

Fried Dumplings 9

Three piece, pork, glass noodles and Chinese Chives

Wings 14

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Shishito Pepper 7

Sautéed with soy and topped with bonito flakes

Dirty Fries 10

+4 Bulgogi/ 3 Spicy Pork/ 3 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Chicken Strips 11 All Natural

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 7

Organic edamame tossed with Garlic soy

Kale-ing Me Softly

+\$3 avocado/5 chicken All Natural/ 7 salmon / 7 shrimp

Seaweed Salad 10 Vegan

Organic greens and cucumber

Kale Salad 14 Vegan & Gluten Free Feta +3

Olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 14.5 Vegan & Gluten Free

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 14.5 Vegan & Gluten Free

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 17 Gluten Free available

Organic romaine, chicken breast, croutons, parmesan, caesar dressing

Cobb Salad 19 Gluten Free

Organic romaine, avocado, bacon, red onion, tomato, chicken breast, boiled egg and blue cheese dressing

Asian Rice Noodle Salad 18 Gluten Free available

Organic greens, assorted vegetables, cilantro, mint, chicken breast, peanuts, and side of nam prik sauce

Korean Soba Salad 18

Organic greens, cabbage, carrot, red onion, red bell pepper, chicken breast, boiled egg, sesame seed, spicy ponzu sauce

Taco Salad 16.5 Vegetarian - Gluten Free available

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

Let's Taco Bout It

Available with Organic lettuce wraps on request

3 Korean Pork Tacos 13

Pico de gallo, shredded cabbage and maple gochujang sauce

3 Korean Bulgogi Tacos 14

Pico de gallo, shredded cabbage and avocado crema

3 Cajun Jumbo Shrimp Tacos 15.5 Gluten Free

Pico de Gallo, shredded cabbage and tartar sauce

3 Tofu Tacos 12 Vegetarian & Gluten Free

Non-GMO tofu, pico de gallo, shredded cabbage, pickled onion and avocado creme



Pasta La Vista, Baby and Rice

**White Kimchi Clam Pasta 22**

House made white kimchi, clams, white wine sauce, thin dried red pepper

**Hungry Crowd Green Bowl 14.5** [Gluten Free](#)

[w/Bacon or spicy pork +4](#) /[Chicken All Natural 5](#)/ [Bulgogi +6](#) / [Salmon +7](#)

Brown rice with pesto, avocado, kale, poached egg, pickled red onion

**Bibimbap 15.5**

[w/Hot Stone 17.5](#) [w/Brown rice +1](#) [Gluten Free or Vegan available](#)

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi (pork or chicken or tofu), sunny side up egg, gochujang sauce

**Salmon Sashimi Bowl 18** [w/Brown rice +1](#)

Sashimi salmon, organic romaine, cabbage, carrot, cucumber, seaweed salad, shaved radish, sesame seed, rice, choice of ponzu or spicy sauce

**Kimchi Fried Rice 16** [w/Brown rice +1](#)

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives

**Japchae 14.5** [w/Bulgogi +5](#)

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil

Bun Jovi Fans... or not

**Loco Moco 16** [w/Brown rice +1](#) [Angus](#)

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

**Grilled Chicken Sandwich 14.5** [All Natural](#)

Tomato, lettuce, dill pickle, mayo and BBQ sauce with a choice of fries or organic greens

**Fried Chicken Sandwich 15.5** [All Natural](#)

Fried chicken breast, slaw, pickled red onion, chipotle mayo a choice of fries or organic greens

**BLT 14.5**

Organic lettuce, tomato, bacon, pretzel bun and chipotle mayo with a choice of fries or organic greens

**Classic Burger 16** [Angus](#)

Organic lettuce, tomato, caramelized onion, cheddar, chipotle mayo with a choice of fries or organic greens

**Galbi Burger 17** [Angus](#)

Organic lettuce, tomato, Korean pickled vegetable, Korean marinated beef, mayo with a choice of fries or organic greens

**Katsu Burger 16**

Pork cutlet, katsu slaw, mayo, with choice of fries or organic greens

**Soft Shell Crab Sandwich 19**

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

**Steak and Egg 19.5** [Angus](#), [Gluten Free](#)

Skirt steak with chimichurri sauce and a sunny side up egg with a choice of fries or organic greens

**Breakfast Burrito 15.5**

Korean marinated bulgogi, 3 scrambled eggs, roasted golden potatoes, pickled red onion, salsa verde

**Kale Caesar Wrap 15.5** [All Natural](#)

Kale, pesto, tomato, pickled red onion, chicken breast, caesar dressing

**Truffle Honey, Fried Chicken & Slaw 24** [All Natural](#)

Fried chicken, truffle honey with a side of coleslaw

**Hungry Crowd Vegan Burger 16** [Vegan](#) [Avocado +3](#)

Black bean and oat patty, Organic lettuce, tomato, dill pickle, vegan mayo, vegan cheese with a choice of fries or organic greens

**Avocado Toast 12**

Rustic white bread, served with organic greens

**Bacon, Egg, Avocado Toast 15.5**

Rustic white bread, topped with grated parmesan, served with organic greens

**Smoked Salmon Avocado Toast 16.5**

Rustic white bread, red onion, green tomato, caper, served with organic greens

**Chicken Strips w/fries 14.5** [All Natural](#)

Crispy golden brown chicken breast served with ranch dressing and French fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Sharing is Caring

Kimchi Biscuit 9.5

+2 Gravy

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 15

Pasta, roasted cauliflower, white cheddar, parmesan, bread crumbs and chives

Salmon Carpaccio 15 [Gluten Free available](#)

Wasabi mustard, red onion, micro cilantro, shaved radish and sesame seed

Grilled Corn & Polenta 13 [Gluten Free](#)

Grilled corn with cotija, cayenne pepper over cheesy polenta, dried chili and cilantro

Fried Dumplings 9

Three piece, pork, glass noodles and Chinese Chives

Wings 14

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Chicken Strips 11 [All Natural](#)

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 7

Organic edamame tossed with Garlic soy

Shishito Pepper 7

Sautéed with soy and topped with bonito flakes

2 Beef Sliders \$14 [Angus](#)

Caramelized onion, organic lettuce, dill pickle, cheddar, chipotle mayo

2 Fried Chicken Sliders \$13 [All Natural](#)

Fried chicken breast, slaw, pickled red onion, chipotle mayo

Dirty Fries 10

+4 Bulgogi/ 3 Spicy Pork/ 3 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Kale-ing Me Softly

+\$3 avocado/5 chicken [All Natural](#)/ 7 salmon / 7 shrimp

Seaweed Salad 10 [Vegan](#)

Organic greens and cucumber

Kale Salad 14 [Vegan & Gluten Free](#) Feta +3

Olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 14.5 [Vegan & Gluten Free](#)

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 14.5 [Vegan & Gluten Free](#)

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 17 [Gluten Free available](#)

Organic romaine, chicken breast, croutons, parmesan, caesar dressing

Cobb Salad 19 [Gluten Free](#)

Organic romaine, avocado, bacon, red onion, tomato, chicken breast, boiled egg and blue cheese dressing

Asian Rice Noodle Salad 18 [Gluten Free available](#)

Organic greens, assorted vegetables, cilantro, mint, chicken breast, peanuts, and side of nam prik sauce

Korean Soba Salad 18

Organic greens, cabbage, carrot, red onion, red bell pepper, chicken breast, boiled egg, sesame seed, spicy ponzu sauce

Taco Salad 16.5 [Vegetarian - Gluten Free available](#)

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

O-Fish-ally delicious

Soft Shell Crab Sandwich 19

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

Scallop 26 [Gluten Free](#)

Pan seared scallops, brussel sprouts, bacon and apricot horse radish sauce

Salmon Steak 26

Sesame sauce with brown rice, pickled vegetables, brussel sprouts

European Seabass 28 [Gluten Free](#)

Pan seared seabass, basil pesto, grilled tomato, asparagus with lemon

Pasta La Vista, Baby and Rice

White Kimchi Clam Pasta 22

House Made White kimchi, clams, white wine sauce, thin dried red pepper

Cream Pesto Pasta 20 w/Salmon +5, w/Shrimp +5

Asparagus, grape tomato with chicken

Rosé Pasta 24 w/Soft shell crab +6

Creamy tomato sauce, blue crab meat, garlic, onion, capers and arugula

Risotto 23 Gluten Free

Brown rice, shiitake mushroom, white mushroom, parmesan cheese and grilled jumbo shrimp

Hungry Crowd Green Bowl 14.5 Gluten Free

w/Bacon or spicy pork +4 /Chicken +5 All Natural/ Bulgogi +6 / Salmon +7

\_Brown rice with pesto, avocado, kale, poached egg, pickled red onion

Salmon Sashimi Bowl 18 w/Brown rice +1

Sashimi salmon, organic romaine, cabbage, carrot, cucumber, seaweed salad, shaved radish, sesame seed, rice, choice of ponzu or spicy sauce

Bibimbap 15.5 w/Hot Stone 17.5 w/Brown rice +1 Gluten Free or Vegan available

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi(pork or chicken or tofu), sunny side up egg, gochujang sauce

Kimchi Fried Rice 16 w/Brown rice +1

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives

Japchae 14.5 w/Bulgogi +5

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil

We Meat Again...

Skirt Steak 27 Angus

Grilled skirt steak, polenta, brussel sprouts and a chimichurri sauce

Loco Moco 16 w/Brown rice +1 Angus

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

Galbi Kabob 21 w/Brown rice +1 Angus

Korean marinated beef, grilled tomato, grilled onion, grilled shishito pepper, white rice

Galbi Burger 17 Angus

Organic lettuce, tomato, Korean pickled vegetable, Korean marinated beef, mayo with a choice of fries or organic greens

Fried Pork Ribs 24 All Natural

Baby Back Ribs smothered in a sweet and spicy sauce, peanuts, dried chilis, chives, with a choice of fries or slaw

Add grilled asparagus or brussel sprouts +4

Katsu Burger 16

Pork cutlet, katsu slaw, mayo, with choice of fries or organic greens

BBQ Chicken 22 All Natural

Korean BBQ chicken thigh and leg, brussel sprouts, polenta

Truffle Honey, Fried Chicken & Slaw 24 All Natural

Fried chicken, truffle honey with a side of coleslaw

Bulgogi Pot 28

Bulgogi, Napa, scallions, onions, assorted organic mushrooms, glass noodle or udon noodle +2

Hungry Crowd Vegan Burger 16 Vegan Avocado +3

Black bean and oat patty, Organic lettuce, tomato, dill pickle, vegan mayo, vegan cheese with a choice of fries or organic greens

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness