

# 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**

# HUNGRY CROWD

# 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 dolce 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

# HUNGRY CROWD

## BRUNCH

### 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 ponzo 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

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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 ponzo 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

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