

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 7 / 25

California Cabernet Sauvignon

Rosé wine

Cote Des Roses 13 / 44

French, big fresh, fruity and crisp

Draft Beer

Blonde Ale 7 (Santa Monica Brew Works)

Delicate, clean, crisp

Dead Cowboy 7 (Los Angeles Aleworks)

Red lager, rustic, hoppy, Vienna lager

Belgian shuffle 8 (Los Angeles Aleworks)

Honeysuckle, agave, candied fruit

Full Thrust DIPA 8 (Los Angeles Aleworks)

Citrus zest, a touch of dank

Bottled Beer

Sapporo 4.5

Crisp barley lager

Stella Artois 4.5

European Pale Lager

Terra 4.5

Pale Lager

Kloud 4.5

Pilsner

Celebrator 8

Doppelbock, dark, rich, complex lager

Shh... we won't tell

Kikusui sake bottle 19

Cold sake

Mimosa 7 (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

Bottomless mimosa 19 (Brunch / 90 Minutes)

Non-Alcoholic Drinks

San Pellegrino sparkling water 6

Tazo peach tea 3.5

Mexican Coke 3.5

Sparkling Apple juice 3

Diet coke 2

Coffee 3

Mexican Sprite 3.5

Cucumber lemonade 4

Raspberry lemonade 4

Unsweetened black tea 2.5

Green Tea 2

Iced Green Tea 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 dulce de leche gelato 6.5

Gelato, banana brûlée and caramel

Creme Brûlée 6.5

Topped with mixed berry compote

Lemon pie gelato 6.5

Gelato, graham cracker, marshmallows

Happy Hour

Tuesday to Saturday 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

Shishito Peppers \$5.5

Sautéed with soy sauce topped with bonito flakes

2 Beef Sliders \$9 Angus

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

2 Fried Chicken Sliders \$8

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

4 Chicken Strips \$7.5

Crispy golden brown chicken breast served with ranch dressing

Join us for Taco Tuesdays

Available with Organic lettuce wraps on request

Korean Pork Taco 3.25

Pico de gallo, shredded cabbage and maple gochujang sauce

Korean Bulgogi Taco 3.5

Pico de gallo, shredded cabbage and avocado crema

Cajun Jumbo Shrimp Taco 4 gluten free

Pico de Gallo, shredded cabbage and tartar sauce

Tofu Tacos 3 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 8 +2 Gravy

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

Mac and Cheese 12

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

Fried Dumplings 7.5

Three piece, pork, glass noodles and Chinese Chives

Wings 12

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

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Shishito Pepper 7

Sautéed with soy and topped with bonito flakes

Dirty Fries 8 +3 Bulgogi/ 2 Spicy Pork/ 2 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 12 Vegan & Gluten Free Feta +3

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

Black Bean Quinoa Salad 13 Vegan & Gluten Free

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

Arugula Salad 13 Vegan & Gluten Free

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

Caesar Salad 15 Gluten Free available

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

Cobb Salad 17 Gluten Free

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

Taco Salad 14 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 14.5

Challah, whipped cream, berries and maple syrup

Chicken & Waffles 14.5 All Natural

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

Nutella Waffle 14

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

Grilled Chicken Sandwich 14 All Natural

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

Fried Chicken Sandwich 14.5 All Natural

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

Truffle Honey, Fried Chicken & Slaw 20 All Natural

Fried chicken, truffle honey with a side of coleslaw

BLT 13.5

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

Classic Burger 15 Angus

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

Galbi Burger 15.5 Angus

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

Hungry Crowd Vegan Burger 15 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 18.5

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

Japchae 12.5 w/Bulgogi +5

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

Kale Caesar Wrap 14 All Natural

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

HUNGRY CROWD

BRUNCH

Avocado Toast 10.5

Rustic white bread, served with organic greens

Bacon, Egg, Avocado Toast 13.5

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

Smoked Salmon Avocado Toast 14.5

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

Eggs-Tra Special

Loco Moco 14 w/Brown rice +1 [Angus](#)

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

Breakfast Burrito 14 (Egg whites +3)

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

Ranch Egg 13

(With Spicy Pork 16)

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 14

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

American Breakfast 14

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

Fried Chicken with Gravy 15 [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 13/ Vegetable with Bacon or Sausage 15/ Spicy Pork 16/ Bulgogi 16)

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 15/ Spicy Pork 16/ Bulgogi 16/ Smoked Salmon 17/ Crab 18)

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 14 (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 17.5 [Angus](#)

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

Hungry Crowd Green Bowl 13

w/Bacon or spicy pork +3.5/ Chicken [All Natural](#) +5/ Bulgogi +5/ Salmon +7 [Gluten Free](#)

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

Bibimbap 14.5

w/Hot Stone 16.5 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 14.5 w/Brown rice +1

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

Sides

2 Eggs 4

House Made Sausage 5

Roasted golden potato 4

White or Wheat Toast 2

2 Bacon 4

Fruit 4

Kimchi 3

Fries 4

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

Sharing is Caring

Kimchi Biscuit 8

+2 Gravy

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

Mac and Cheese 12

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

Fried Dumplings 7.5

Three piece, pork, glass noodles and Chinese Chives

Wings 12

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 8

+3 Bulgogi/ 2 Spicy Pork/ 2 Bacon

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

Chicken Strips 9.5 All Natural

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Kale-ing Me Softly

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

Seaweed Salad 8 Vegan

Organic greens and cucumber

Kale Salad 12 Vegan & Gluten Free Feta +3

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

Black Bean Quinoa Salad 13 Vegan & Gluten Free

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

Arugula Salad 13 Vegan & Gluten Free

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

Caesar Salad 15 Gluten Free available

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

Cobb Salad 17 Gluten Free

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

Asian Rice Noodle Salad 16 Gluten Free available

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

Korean Soba Salad 16

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

Taco Salad 14 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 12

Pico de gallo, shredded cabbage and maple gochujang sauce

3 Korean Bulgogi Tacos 13

Pico de gallo, shredded cabbage and avocado crema

3 Cajun Jumbo Shrimp Tacos 14 Gluten Free

Pico de Gallo, shredded cabbage and tartar sauce

3 Tofu Tacos 11.5 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 18**

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

Hungry Crowd Green Bowl 13 Gluten Free

w/Bacon or spicy pork +3.5 /Chicken All Natural 5/ Bulgogi +5 / Salmon +7

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

Bibimbap 14.5

w/Hot Stone 16.5 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 14.5 w/Brown rice +1

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

Japchae 12.5 w/Bulgogi +5

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

Bun Jovi Fans... or not**Loco Moco 14 w/Brown rice +1 Angus**

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

Grilled Chicken Sandwich 14 All Natural

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

Fried Chicken Sandwich 14.5 All Natural

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

BLT 13.5

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

Classic Burger 15 Angus

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

Galbi Burger 15.5 Angus

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

Katsu Burger 15.5

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

Soft Shell Crab Sandwich 18.5

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

Steak and Egg 17.5 Angus, Gluten Free

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

Breakfast Burrito 14

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

Kale Caesar Wrap 14 All Natural

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

Truffle Honey, Fried Chicken & Slaw 20 All Natural

Fried chicken, truffle honey with a side of coleslaw

Hungry Crowd Vegan Burger 15 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 10.5

Rustic white bread, served with organic greens

Bacon, Egg, Avocado Toast 13.5

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

Smoked Salmon Avocado Toast 14.5

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

Chicken Strips w/fries 13.5 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 8

+2 Gravy

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

Mac and Cheese 12

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

Salmon Carpaccio 14 Gluten Free available

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

Grilled Corn & Polenta 9 Gluten Free

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

Fried Dumplings 7.5

Three piece, pork, glass noodles and Chinese Chives

Wings 12

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

Chicken Strips 9.5 All Natural

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Shishito Pepper 7

Sautéed with soy and topped with bonito flakes

2 Beef Sliders \$11 Angus

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

2 Fried Chicken Sliders \$10 All Natural

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

Dirty Fries 8

+3 Bulgogi/ 2 Spicy Pork/ 2 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 8 Vegan

Organic greens and cucumber

Kale Salad 12 Vegan & Gluten Free Feta +3

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

Black Bean Quinoa Salad 13 Vegan & Gluten Free

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

Arugula Salad 13 Vegan & Gluten Free

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

Caesar Salad 15 Gluten Free available

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

Cobb Salad 17 Gluten Free

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

Asian Rice Noodle Salad 16 Gluten Free available

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

Korean Soba Salad 16

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

Taco Salad 14 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 18.5

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

Scallop 23 Gluten Free

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

Salmon Steak 21

Sesame sauce with brown rice, pickled vegetables, brussel sprouts

European Seabass 26 Gluten Free

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

Pasta La Vista, Baby and Rice**White Kimchi Clam Pasta 18**

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

Cream Pesto Pasta 17 w/Salmon +3, w/Shrimp +3

Asparagus, grape tomato with chicken

Rosé Pasta 20 w/Soft shell crab +6

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

Risotto 20 Gluten Free

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

Hungry Crowd Green Bowl 13 Gluten Freew/Bacon or spicy pork +3.5 /Chicken +5 All Natural/ Bulgogi +5 / 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 14.5 w/Hot Stone 16.5 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 14.5 w/Brown rice +1

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

Japchae 12.5 w/Bulgogi +5

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

We Meat Again...**Skirt Steak 24 Angus**

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

Loco Moco 14 w/Brown rice +1 Angus

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

Galbi Kabob 18 w/Brown rice +1 Angus

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

Galbi Burger 15.5 Angus

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

Fried Pork Ribs 20 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 15.5

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

BBQ Chicken 18.95 All Natural

Korean BBQ chicken thigh and leg, brussel sprouts, polenta

Truffle Honey, Fried Chicken & Slaw 20 All Natural

Fried chicken, truffle honey with a side of coleslaw

Bulgogi Pot 26

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

Hungry Crowd Vegan Burger 15 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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