

HAPPY HOUR

Monday - Friday
5 - 7

\$10 COCKTAIL

Emily's Margarita
Lunazul, Mint, Cucumber, Lime

Passion 5

Effen Blood Orange, Passion Fruit,
Hibiscus, Pamplemousse

• 50% off all house wine •
By the glass only

\$5 Kloud

BEVERAGE MENU

HOUSE WINE

Sparkling

Crémant • *J.C. Calvet, Brut* 15/55
Bordeaux, France NV

White

Sauvignon Blanc • *Saint Clair* 15/55
Marlborough, New Zealand 2024

Albariño • *Familia Torres 'Pazo das Bruxas'* 16/60
Rías Baixas, Spain 2024

Chardonnay • *Bravium* 16/60
Carneers District, California 2024

Red

Pinot Noir • *Crossbarn* 16/60
Sonoma Coast, California 2022

Cabernet Sauvignon⁺ • *J. Lohr* 18/75
Paso Robles, California 2023

Cabernet Sauvignon • *Caymus* 25/100
California 2022

Champagne

Taittinger • *Brut "La Française" FR* NV 120

Piper-Heidsieck • *Cuvée Brut FR* NV 140

Drappier Carte d'Or • *Brut FR* NV 140

Gosset • *Brut FR* NV 140

Philipponnat • *Brut FR* NV 180

Laurent Perrier • *Brut BdB FR* NV 200

Ruinart • *Brut BdB FR* NV 240

Dom Pérignon • *Brut* 2015 550

White

Cloudy Bay • *Sauvignon Blanc Marlborough NZ* 2025 70

Massican • *White Blend "Annia" Napa US* 2024 75

Domaine Laroche • *Chablis "St Martin" Burgundy FR* 2022 95

Bergström • *Chardonnay "Old Stones" Oregon US* 2022 115

Robert Weil • *Riesling Kabinett Rheingau DE* 2025 100

DuMol • *Chardonnay "Wester Reach" Sonoma US* 2022 135

Arista • *Chardonnay Sonoma US* 2020 165

Kosta Browne • *Chardonnay "One-Sixteen" Sonoma US* 2020 220

Château Carbonnieux white • *Bordeaux FR* 2022 165

Domaine Laroche • *Chablis Grand Cru Blanchots Burgundy FR* 2022 360

Vincent Girardin • *Chardonnay "Les Combettes" Burgundy FR* 2022 500

Red

Chappellet • *Cabernet Sauvignon Mountain Cuvee Napa US* 2022 100

Chapoutier • *Syrah "Les Meysonniers" Rhône FR* 2021 110

Bella Union • *Cabernet Sauvignon Napa US* 2021 152

Linguna Franca • *Pinot Noir "Estate" Oregon US* 2022 125

Château Lascombes • *"Chevalier de Lascombes" Bordeaux FR* 2022 125

Turley • *Zinfandel Fredricks Sonoma US* 2022 130

Bergström • *Pinot Noir "Cumberland Reserve" Oregon US* 2023 130

Château Cantemerle • *Haut-Médoc Bordeaux FR* 2022 145

Ca'Marcanda • *Red Blend "Promis" Tuscany IT* 2023 150

Il Poggione • *Sangiovese Brunello di Montalcino IT* 2020 155

Faiveley • *Pinot Noir "Clos des Myglands" Bourgogne FR* 2023 160

Heitz Cellars • *Cabernet Sauvignon Napa US* 2021 160

Marqués de Murrieta • *Tempranillo Gran Reserva Rioja ES* 2016 190

Williams Selyem • *Pinot Noir Central Coast US* 2023 220

Far Niente • *Cabernet Sauvignon Napa US* 2022 235

Poggio di Sotto • *Sangiovese Rosso di Montalcino IT* 2022 240

Kosta Browne • *Pinot Noir "Russian River Valley Sonoma US* 2023 260

Domaine Henri Gouges • *Pinot Noir "Clos des Porrets" Burgundy FR* 2022 260

Arista • *Pinot Noir "Kanzler" Sonoma US* 2022 300

Dal Forno • *Red Blend Valpolicella Veneto IT* 2018 340

Elvio Cogno • *Barolo "Bricco Pernice" Langhe IT* 2019 350

Château Beychevelle • *Saint-Julien Bordeaux FR* 2018 480

BEER

Korean

Kloud • *Lager* 7

KOREAN

Korean Staples

Jinro is Back • *Soju* 18

Sacro • *Soju* 18

Jipyong Makgeolli • *Rice Wine* 14

Jipyong Makgeolli Chestnut • *Rice Wine* 14

Bohae Bokbunja • *Raspberry Wine (750ml)* 36

BEVERAGES

Non-alcoholic

Acqua Panna • *Still Water* 10

San Pellegrino • *Sparkling Water* 10

Soft Drinks 3

Coke, Zero Coke, Sprite, Ginger Ale

Dinner Only

Cucumber Lime-ade 7

Cucumber, Lime, Ginger, Agave

Passionfruit Hibiscus-ade 7

Passionfruit, Hibiscus, Lemon juice

COCKTAIL

Dinner Only

Martini

Classic or Dirty 13

Lemon Drop 13

Espresso 15

Signature Cocktails

 **Emily's Margarita** 15

Lunazul, Mint, Cucumber, Lime

 **Passion 5** 15

Effen Blood Orange, Passion Fruit,
Hibiscus, Pamplemousse

 **Night Owl** 15

Hennessy, Disaronno, Cherry Heering,
Vanilla

 **Blood Orange Crush** 15

Effen Blood Orange, Orange, Grenadine

 **Purple Lotus** 15

Empress Gin, St.Germain, Lemon

 **La-La-Lychee** 15

Tito's, Lychee, Lavender

 **Seoul 88** 15

Green Tea Soju, Plum Wine, Crémant

 **Dabang Coffee** 15

Captain Morgan, Mr.Black, Coffee,
Cinnamon

 **Midnight Diner** 15

Woodford Bourbon, Angstrua

Gin

Bombay, Bombay Sapphire (\$3), Hendrick's (\$5)

 **Gin Tonic** 12

Tonic, Lime

 **Bee's Knees** 13

Honey, Lemon

 **Negroni** 15

Campari, Sweet Vermouth, Orange

Vodka

Tito's, Grey Goose (\$3)

 **Vodka Soda** 12

Club Soda, Lemon

 **Moscow Mule** 15

Fresh Ginger Juice, Lime, Mint

COCKTAIL

Dinner Only

Whiskey

Wild Turkey, Maker's Mark (\$4),
Woodford (\$5)

 **Whisky Ginger** 12

Ginger ale, Lime

 **Manhattan** 15

Angostura, Sweet Vermouth, Dark Cherry

 **Old Fashioned** 15

Angostura, Orange Peel

 **Boulevardier** 15

Campari, Sweet Vermouth, Orange Peel

 **Whisky Sour *** 15

Angostura, Lemon, Egg white

 **Bourbon Smash** 15

Mint, Lime

*Full list of Whisky
available upon request*

Tequila

Lunazul

 **Margarita** 15

Triple Sec, Lime

*Full list of Tequila
available upon request*

Rum

Plantation 3 stars

 **Rum & Coke** 12

Coke, Lime

 **Daiquiri** 13

Lime

 **Mojito** 15

Club Soda, Mint, Lime

 **Mai Tai** 15

Lime, Orgeat, Mint

Cognac

Hennessy V.S.

 **Sazerac** 15

Rye Whisky, Angostura, Peychaud's,
Lemon Peel

 **Sidecar** 15

Cointreau, Lemon, Orange

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have medical conditions