

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 Cuvée 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

 **Blood Orange Crush** 15
Effen Blood Orange, Orange, Grenadine

 **La-La-Lychee** 15
Tito's, Lychee, Lavender

 **Seoul 88** 16
Green Tea Soju, Plum Wine, Crémant

 **Dabang Coffee** 16
Captain Morgan, Mr.Black, Coffee,
Cinnamon

 **Midnight Diner** 16
Woodford Bourbon, Angustua

 **Night Owl** 18
Hennessy, Disaronno, Cherry Heering,
Vanilla

 **Purple Lotus** 18
Empress Gin, St.Germain, Lemon

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