HAPPY HOUR

Monday - Thursday
5 - 7

- 30% off all house wine -
By the glass only

- $5 Kloud -

- $7 Draft -

BEVERAGE MENU

HOUSE WINE

Non-Alcohol Sparkling

Chardonnay* - *Odd Bird, Blanc de Blancs*
Languedoc, France NV — 18/75

Sparkling

Crémant - *JC. Calvet, Brut*
Bordeaux, France NV — 16/60

White

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

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

Chardonnay - *Bourium*
Carneors District, California 2024 — 16/60

Red

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

Cabernet Sauvignon* - *J. Lohr*
Paso Robles, California 2023 — 18/75

Cabernet Sauvignon - *Caymus*
California 2022 — 25/100

Champagne

Taittinger - *Brut "La Française" FR*	*NV*	110
Piper-Heidsieck - *Cuvée Brut FR*	*NV*	120
Drappier Carte d'Or - *Brut FR*	*NV*	125
Gosset - *Brut FR*	*NV*	130
Philipponnat - *Brut FR*	*NV*	170
Laurent Perrier - *Brut BdB FR*	*NV*	200
Ruinart - *Brut BdB FR*	*NV*	240
Dom Pérignon - *Brut*	*2015*	500

White

Cloudy Bay - *Sauvignon Blanc Marlborough NZ*	*2025*	70
Massican - *White Blend "Annia" Napa US*	*2024*	75
Domaine Laroche - *Chablis "St Martin" Burgundy FR*	*2023*	95
Robert Weil - *Riesling Kabinett Rheingau DE*	*2023*	100
Bergström - *Chardonnay "Old Stones" Oregon US*	*2021*	115
DuMol - *Chardonnay "Wester Reach" Sonoma US*	*2022*	135
Arista - *Chardonnay Sonoma US*	*2020*	165
Château Carbonnieux white - *Bordeaux FR*	*2022*	165
Kosta Browne - *Chardonnay "One-Sixteen" Sonoma US*	*2020*	220
Gaja - *Sauvignon Blanc "Alteni di Brassica" IT*	*2020*	340
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-Medoc 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 Mygland" 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
Jipyeong Makgeolli - *Rice Wine*	14
Jipyeong 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 Coke, Zero Coke, Sprite, Ginger Ale	3

Dinner Only

Cucumber Lime-ade Cucumber, Lime, Ginger, Agave	7
Passionfruit Hibiscus-ade Passionfruit, Hibiscus, Lemon juice	7

SIGNATURE COCKTAILS

Passion 5
복분자
Bokbunja, Effen Blood Orange, Hibiscus, Pamplemousse
15

1897 Elixir
할양수
Bombay Gin, Creme de Menthe, Fernet-Branca, Clove, Ginger Beer
15

Emily's Margarita
에밀리 마가리타
Lunazul, Mint, Cucumber, Lime
15

White Kimchi Martini
백김치마티니
Cilantro infused Tito's, Dry Vermouth, White Kimchi Juice,
16

Seoul Cinnamon
수정과
Hennessy, Cinnamon Punch, Disaronno, Dried Persimmon
16

Jeju Tangerine
제주 감귤
Wild Turkey Rye, Tangerine, Egg White, Misugaru
18