

JINTM BAR

FRIED CHICKEN + PIZZA

cocktails

- JIN JIN MULE** 2oz
ginseng infused bombay east, citron, benedictine, ginger beer
- GUAVA IN MY RUM** 2oz
rum, guava juice, lime, angostura bitters, nutmeg
- MY BAE** 1.5oz
grey goose la paoire, honey ginger, lime, soda, pear
- OLD BOY** 2oz
bullet bourbon, raw sugar, peach liquor, peach bitter
- MU-GUNG-HWA** 2oz
hibiscus infused gin, lime, wild berry shrub, raspberry
- KUMU CAI** 2oz
stiggins' fancy pineapple rum, pierre ferrand dry curacao, lime, coconut orgeat, plantation oftd
- CLUB CAROUSEL** 2oz
gin, crème de cassis, amaro, lime juice, simple syrup
- MOCKTAIL VERSIONS AVAILABLE**

draft beer (16oz)

- JINBAR ALE** 8
calgary, ab, canadian cereal ale / 5%
- HALF HITCH BREWING COMPANY** 9
cochrane, ab, fire n fury red ale / 5%
- TROLLEY 5** 9
calgary, ab, first crush white ipa / 6.2%
- STELLA ARTOIS** 10
leuven, belgium, pilsner / 5%
- ROATING TAP** mp
ask your server

jinbar one shot

- 14 **MU-GUNG-JU** 8
hibiscus infused gin, crème de violet, lime juice
- 14 **YAKULT SOJU** 6
jinro original, yakult granita
- 14 **KOREAN FLAG SHOT** 8
wild berry shrub, blue curacao, gin

bottles

- OL'BEAUTIFUL BREWING CO.** 8
calgary, ab, eternal twilight / dark lager 330ml / 4.8%
- ALLEY KAT BREWING COMPANY** 7
calgary, ab, aprikat / apricot wheat ale 355ml / 5%
- DANDY BREWING CO.** 8
calgary, ab, light lager 355ml / 5%
- NO BOATS ON SUNDAY** 11
nova scotia, apple cider, 473ml / 5%
- EIGHTY EIGHT BREWING COMPANY** 11.5
calgary, ab, tiffany, rose saison, 473ml / 5%
- SEASONAL BEER** mp
ask your server

all day specials

- WEDNESDAY** 5oz glass of selected wine 10
- THURSDAY** jin jin mule 12
- FRIDAY** one shot 1 off
- SATURDAY** espresso martini 11
- SUNDAY** jinbar ale 7

wine (5oz/8oz/btb)

bubbles

BENVOLIO 187 ml 12
prosecco / veneto, italy

ZONIN 10/-/48
rose prosecco / veneto, italy

BAILY LAPIERRE 60
reserve brut / crémant de bourgogne, france

TAITTINGER 375 ml 75
reserve brut / reims, champagne, france

rosé

COTÉ DES ROSES 375 ml 36
rosé / languedoc, france

white

JACKSON ESTATE 11/17/53
sauvignon blanc / marlborough, new zealand

ROCKBARE 12/19/58
riesling / claire valley, australia

SPARR RESERVE 14/22/68
pinot gris / alsace, france

PROTEA 50
chenin blanc / western cape, south africa

YALUMBA 58
viognier / eden valley, australia

JADOT 75
chardonnay / chablis, burgundy, france

FREEMARK ABBEY 85
chardonnay / napa valley, california, usa

red

RUN RIOT 14/22/68
pinot noir / central coast, california, usa

LOPEZ DE HARO 11/17/53
reserve, tempranillo, graciano / roja, spain

SHANNON RIDGE 15/23/73
cabernet sauvignon / lake country, california, usa

FOURNIER DE FOURNIER 54
pinot noir / loire valley, france

SPERI 65
valpolicella ripasso / veneto, italy

DOMAINE DE VILLEMALOU 60
carignan, syrah, grenache, mourvedre /
corbiere-boutenac, southern france

ARCENO 70
chianti classico / tuscan, italy

SIDURI 72
pinot noir / willamette valley, oregon, usa

PIAN DELLE VIGNE 75
rosso di montalcino / tuscan, italy

CAMPAGNOLA 82
amarone della valpolicella / veneto, italy

EMILIO MORO 79
tempranillo / ribera del duero

ST. SUPERY 98
cabernet sauvignon / napa valley, california, usa

JOSEPH PHELPS 150
cabernet sauvignon / napa valley, california, usa

TIGNANELLO 165
super tuscan / tuscan, italy

snack

SEASONAL PICKLED VEGETABLES (gf)	6
CRISPY CHICKEN CHIPS jalapeño cream cheese dip	9
HONEY BUTTER POTATO CHIPS jalapeño cream cheese dip	7
AHI TUNA CRUDO yuzu soy vinaigrette, tobiko, chive	17
SERRANO LEMON CHICKEN sweet pepper, onion, hot & sweet sauce	14
CHEESE BULDAK SPRING ROLL aioli, cilantro	8
CRISPY RICE CAKE savory & spicy aioli	7
CILANTRO CHICKEN MANDOO sesame chili soy sauce, crispy shallot	12

taco

BEEF BULGOGI TACO kimchi, white onion, jalapeño, cilantro, lime crème fraîche	6
BRAISED PORK BELLY TACO kimchi, white onion, jalapeño, cilantro, lime crème fraîche	6
CAJUN FRIED CHICKEN TACO vinegar slaw, jalapeno, red onion, cilantro, lime crème fraîche	6

vegetable

POUNDED CUCUMBER (v) celery, pickled red onion, cilantro, chili sweet soy dressing	9
MARINATED TOMATOES & WATERCRESS (gf)	10
BROCCOLI WALDORF SALAD (gf) apples, celery, muscat, walnut, sesame aioli	12
GREEN MANGO SLAW (v) cucumber, carrot, daikon, mint, crispy shallot, yuzu vinaigrette	13
DILL GARLIC ROASTED CAULIFLOWER (gf)(v)	15
ICEBERG LETTUCE SALAD (gf) cherry tomato, pickled red onion, honey mustard dressing	10
BRUSSELS SPROUTS (v) scallion, shallot, vegan xo sauce	13

sides

KENNEBEC POTATO FRIES (gf) (v) sriracha ketchup	8
SWEETCORN & CHEDDAR FLAT BREAD honey, parsley	10
JALAPEÑO CREAM CHEESE DIP	4
LEMON DILL RANCH DIP	4
VINEGAR SLAW (gf)(v)	5
EXTRA SAUCE	1.5

jinbar fried chicken

super crispy, juicy & tender bonless fried chicken thigh marinated for 12 hours!

½ POUND BONELESS FRIED CHICKEN 16
add flavour +1.5
gluten free +2

JINBAR FRIED CHICKEN SANDO 16
vinegar slaw pickles, brioche bread,
savory & spicy aioli

flavours

HONEY GARLIC BUTTER sweet & buttery

JALAPEÑO SOY sweet & savoury

KOREAN CHILI GLAZE savoury & tangy

BULDAK (DRAGON BREATH) hot

pizza

CAULIFLOWER DOUGH (gf) +6

KOREAN BEFF BULGOGI 24
tomato sauce, onion, olive, serrano, mozzarella,
aged cheddar, green onion, bulgogi aioli

SWEET CORNS & HONEY BUTTER CHIPS 22
alfredo sauce, onion, jalapeño, mozzarella,
parmesan, parsley

SOY BROWN BUTTER WILD MUSHROOM 25
alfredo sauce, shallot, mozzarella, ricotta, watercress

FRIED BULDAK 26
3 layers of mozzarella, tomato sauce,
pickled jalapeno, onion, green onion

HALF & HALF 27

dessert

JINBAR CONDENSED MILK SOFT SERVE 6

WEEKLY SPECIAL FLAVOURED SOFT SERVE 6
add espresso shot +2.5
add brown sugar tapioca pearl +2

POACHED APPLE & COCONUT SORBET (gf)(v) 9

WARM CHOCOLATE LAVA CAKE 9

ESPRESSO MARTINI 1.5oz 13
grey goose vodka, kahlua, maldon sea salt