

JIN BAR™

FRIED CHICKEN + PIZZA

cocktails

JIN JIN MULE 2oz	14
ginseng infused bombay east gin, citron, benedictine, ginger beer	
GUAVA IN MY RUM 2oz	14
rum, guava juice, lime, angostura bitters, nutmeg	
MY BAE 1.5oz	14
grey goose la poire vodka, honey ginger, lime, soda, korean pear	
OLD BOY 2oz	15
bourbon, raw sugar, peach liquor, peach bitter	
MU-GUNG-HWA 2oz	14
hibiscus infused gin, lime, wild berry shrub, raspberry	
KUMU CAI 2oz	16
pineapple rum, pierre ferrand dry curacao, lime, coconut orgeat, plantation oftd	
SOJU SALTY DOG 2oz	14
jinro24, grapefruit, maldon salt	
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%	
OL'BEAUTIFUL BREWING CO.	9
calgary, ab, okami kasu, japanese ale / 5%	
TWO PILLIARS BREWERY	9
calgary, ab, saison / 4.7%	

jinbar one shot

MU-GUNG-JU	8
hibiscus infused gin, crème de violet, lime juice	
SEOUL MATE	7
jinro24 soju, yakult, candy rim	
KOREAN FLAG SHOT	8
wild berry shrub, blue curacao, gin	

jinbar soju

JINRO 24	4
one shot	7
double shot	
JINRO ILPOOM PREMIUM SOJU	6
one shot	11
double shot	
HWAYO 41	9
one shot	17
double shot	

bottles

ALLEY KAT BREWING COMPANY	8
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%	
GUINNESS	11
ireland, dry stout, 440ml / 4.2%	

wine (5oz/8oz/btb)

bubbles & rosé

BENVOLIO 187 ml 13
prosecco / veneto, italy

ZONIN 11/ - /54
rose prosecco / veneto, italy

BAILY LAPIERRE 68
reserve brut / crémant de bourgogne, france

COTÉ DES ROSES 375 ml 36
rosé / languedoc, france

white

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

FLAT ROCK 13/21/63
riesling / VQA twenty mile bench

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

PROTEA 50
chenin blanc / western cape, south africa

YALUMBA 58
viognier / eden valley, australia

JADOT 79
chardonnay / chablis, burgundy, france

FREEMARK ABBEY 95
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

DOMAINE DE VILLEMALOU 69
cargnan,syrah,grenache, mourvedre /
corbiere-boutenac, southern france

ARCENO 72
chianti classico / tuscanly italy

11TH HOUR CELLARS 58
pinot noir / california, usa

ST. SUPERY 120
cabernet sauvignon / napa valley, california, usa

rice wine

HONEYCOMB MAKGEOLLI 12/ - / -
korean cloudy rice wine, floral, fruity

OLIVE BY KAWATSURU 13(3oz)/ - /108
brewed with olive yeast, layered, refreshing

KAWATSURA 6% 17/26/78
cloudy honjozo, creamy, juicy, fruity,

AIZUHOMARE 16% 16/25/190(1.8L)
junmai daiginjo kiwami, lychee, candy aroma, clean finish

snack

SEASONAL PICKLED VEGETABLES (gf)	6
CRISPY CHICKEN CHIPS jalapeño cream cheese dip	10
HONEY BUTTER POTATO CHIPS jalapeño cream cheese dip	7
AHI TUNA CRUDO yuzu soy vinaigrette, tobiko, chive	19
JINBAR POPCORN SHRIMP & CHICKEN smoked sweet chili sauce	21
CHEESE BULDAK SPRING ROLL aioli, cilantro	10.5
CRISPY TOFU GANGJEONG yuza dipping sauce	12
DOUBLE COOKED PORK DUMPLING toasted garlic & chili, soy sauce, cilantro	14

meat and fish

ANGUS BEEF SHORT RIB green beans, bean sprouts, pear soy jus	36
MAPLE GLAZED PORK BELLY fried kimchi, watercress, red onion	28
ROASTED BLACK COD kabocha squash, green beans, kaffir lime red curry	34

vegetable

POUNDED CUCUMBER (v) celery, pickled red onion, cilantro, chili sweet soy dressing	14
BEET & RICOTTA SALAD (gf) grapefruit, honey sherry vinaigrette	17
BROCCOLI WALDORF SALAD (gf) apples, celery, muscat, walnut, sesame aioli	13
GREEN MANGO SLAW (v) cucumber, carrot, daikon, mint, crispy shallot, yuzu vinaigrette	14
DILL GARLIC ROASTED CAULIFLOWER (gf)(v) garlic dill furikake, radish	15
ICEBERG LETTUCE SALAD (gf) cherry tomato, pickled red onion, honey mustard dressing	11
BRUSSELS SPROUTS (v) scallion, shallot, vegan xo sauce	14

sides

KENNEBEC POTATO FRIES (gf) (v)	10
JALAPEÑO CREAM CHEESE DIP	4
LEMON DILL RANCH DIP	4
KOREAN MUSTARD COLESLAW (gf)	8
FRIED KIMCHI	5
EXTRA SAUCE	2

jinbar fried chicken

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

BONELESS FRIED CHICKEN 19
choose a flavour
gluten free +2

flavours

HONEY GARLIC BUTTER sweet & buttery

JALAPEÑO SOY sweet & savoury

KOREAN CHILI GLAZE savoury & tangy

BULDAK (DRAGON BREATH) hot

pizza

CAULIFLOWER DOUGH (gf) +7

KOREAN BEEF BULGOGI 29
tomato sauce, onion, olive, serrano, mozzarella, aged cheddar, bulgogi aioli

SWEET CORNS & HONEY BUTTER CHIPS 26
alfredo sauce, onion, jalapeño, mozzarella, parmesan, parsley

SOY BROWN BUTTER WILD MUSHROOM 27
alfredo sauce, shallot, mozzarella, ricotta, watercress

FRIED BULDAK 29
3 layers of mozzarella, tomato sauce, pickled jalapeno, onion, green onion

PIZZA DOG 28
korean style sausage, pickled jalapeno, sweet onion, kewppie mayo

HALF & HALF 31

dessert

JINBAR CONDENSED MILK SOFT SERVE 6

WEEKLY SPECIAL FLAVOURED SOFT SERVE 6
add espresso shot +3
add brown sugar tapioca pearl +2

SEASONAL SORBET (gf)(v) 9

CHOCOLATE MOUSSE TRUFFLE CAKE 11

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

KOREAN TWISTED DOUGHNUTS 9

automatic gratuity of 18% on tables with more than 6 people