

# JIN<sup>TM</sup> BAR

FRIED CHICKEN + PIZZA

## cocktails

<b>JIN JIN MULE</b> 2oz	14
ginseng infused gin, citron, benedictine, ginger beer	
<b>GUAVA IN MY RUM</b> 2oz	14
rum, guava juice, lime, angostura bitters, nutmeg	
<b>MY BAE</b> 1.5oz	14
pear vodka, honey ginger, lime, soda, korean pear	
<b>PEACH BLACK TEA OLD FASHIONED</b> 2oz	16
bourbon, raw sugar, peach liquor, peach bitter	
<b>MU-GUNG-HWA</b> 2oz	14
hibiscus infused gin, lime, wild berry shrub, raspberry	
<b>KUMU CAI</b> 2oz	16
pineapple rum, pierre ferrand dry curacao, lime, coconut orgeat, plantation oftd	
<b>WATERMELON SOJU MOJITO</b> 2.5oz	14
jinro24, watermelon, lime, mint	
<b>MOCKTAIL VERSIONS AVAILABLE</b>	

## draft beer (16oz)

<b>SAPORO PREMIUM LAGER</b>	10
japan / 4.9%	
<b>STIEGL GRAPEFRUIT RADLER</b>	10
austria / 2.5%	
<b>TROLLEY 5 FIRST CRUSH WHITE IPA</b>	9
calgary / 6.2%	
<b>O'L BEAUTIFUL OKAMI KASU JAPANESE ALE</b>	9
calgary / 5%	
<b>GUINNESS IRISH STOUT</b>	10
ireland / 4.2%	

## jinbar one shot

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

## jinbar soju

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

## bottles

<b>ALLEY KAT APRIKAT APRICOT WHEAT ALE</b>	8
calgary 355ml / 5%	
<b>KOZEL DARK LAGER</b>	11
czech republic 500ml / 4.7%	
<b>NO BOATS ON SUNDAY APPLE CIDER</b>	11
nova scotia 473ml / 5%	
<b>EIGHTY EIGHT TIFFANY ROSE SAISON</b>	12
calgary 473ml / 8%	
<b>BECK'S NON ALCOHOLIC BEER</b>	7
germany 330ml / 0%	

## 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

**KIONA** 15/23/73  
riesling / colombia valley, usa

**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  
carignan,syrah,grenache, mourvedre /  
corbiere-boutenac, southern france

**ARCENO** 72  
chianti classico / tuscanly italy

**BLASTED CHURCH** 79  
syrah / okanagan valley, canada

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

### rice wine

**HONEYCOMB MAKGEOLLI** 12/ - / 30  
korean cloudy rice wine, floral, fruity

**OLIVE BY KAWATSURU** 23/36/109  
brewed with olive yeast, layered, refreshing

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

**HOMARE YUZU** 10.5% 18/28/85  
refreshing rich yuzu flavour

## snack

<b>SEASONAL PICKLED VEGETABLES</b> (gf)	6
<b>CRISPY CHICKEN CHIPS</b> jalapeño cream cheese dip	10
<b>HONEY BUTTER POTATO CHIPS</b> jalapeño cream cheese dip	7
<b>AHI TUNA CRUDO</b> yuzu soy vinaigrette, tobiko, chive	19
<b>JINBAR POPCORN SHRIMP &amp; CHICKEN</b> smoked sweet chili sauce	21
<b>CHEESE BULDAK SPRING ROLL</b> aioli, cilantro	10.5
<b>CRISPY TOFU AND SHISHITO PEPPER</b> chili persimmon soy, cashew nuts	13
<b>SOTTEOK SOTTEOK</b> spicy sweet sausages, crispy rice cake	12
<b>DOUBLE COOKED PORK DUMPLING</b> toasted garlic & chili, soy sauce, cilantro	14

## meat and fish

<b>ANGUS BEEF SHORT RIB</b> green beans, bean sprouts, new potato, galbi jus	36
<b>MAPLE GLAZED PORK BELLY</b> fried kimchi, watercress, red onion	28
<b>ROASTED BLACK COD</b> kabocha squash, summer squash soffrito, kaffir lime red curry	35

## vegetable

<b>POUNDED CUCUMBER</b> (v) celery, pickled red onion, cilantro, chili sweet soy dressing	14
<b>WATERMELON SALAD</b> (gf) red onion, totamto, mint, thai chili, kaffier lime honey nuoc cham	16
<b>BROCCOLI WALDORF SALAD</b> (gf) apples, celery, muscat, walnut, sesame aioli	13
<b>GREEN MANGO SLAW</b> (v) cucumber, carrot, daikon, mint, crispy shallot, yuzu vinaigrette	14
<b>DILL GARLIC ROASTED CAULIFLOWER</b> (gf)(v) garlic dill furikake, radish	15
<b>ICEBERG LETTUCE SALAD</b> (gf) cherry tomato, pickled red onion, honey mustard dressing	11
<b>BRUSSELS SPROUTS</b> (v) scallion, shallot, maple soy	14

## sides

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

## jinbar fried chicken

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

<b>BONELESS FRIED CHICKEN</b>	19
add a flavour	+2
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

# JIN<sup>TM</sup> BAR

**CHEF'S TASTING MENU \$49**

**WINE PAIRING \$30**

## **AMUSE**

### **JINBAR FRIED CHICKEN**

whipped crème fraîche, jalapeno soy

ADD CAVIAR +\$10

*Zonin Rose Prosecco, Veneto, Italy*

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## **APPETIZER**

### **AHI TUNA CRUDO**

scallion sofrito, iceberg lettuce

*Kiona Vineyards Riesling, Columbia Valley*

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## **ENTRÉE**

### **48HOURS SOUS VIDE SHORT RIB**

bean sprouts, green beans, daikon, galbi jus

*Ken Wright Pinot Noir, Willamette Valley*

SCAN FOR OUR FULL MENU

