

## appetizers

<b>CRISPY CHICKEN SKIN CHIPS</b> jalapeno cream cheese dip	11
<b>CHEESE SPICY CHICKEN SPRING ROLL (3)</b> gochujang aioli, cilantro	12
<b>BEEF SHORT RIB POTATO CROQUETTE</b> pickled jalapeno, celery, watercress	18
<b>CRISPY TOFU &amp; SUGAR SNAP PEA (v)</b> sweet soy reduction, chili oil, cashew nut	14
<b>CHILI GARLIC PORK DUMPLING</b> crispy shallot, cilantro	16
<b>CORIANDER MARINATED HEIRLOOM TOMATO</b> whipped ricotta, garlic crostini	15
<b>ANGUS BEEF CARPACCIO</b> red onion, thai chili, crispy shallot, thai basil, lime nuoc cham	19
<b>KOREAN OLD FASHIONED CHICKEN WINGS</b> baby potato, sichuan pepper pickles	21
<b>AHI TUNA CRUDO</b> sofrito, tobiko, chive, yuzu soy vinaigrette	21
<b>SHRIMP &amp; CALAMARI</b> smoked sweet chili sauce	22

## vegetables

<b>BROCCOLI WALDORF (gf)</b> apples, celery, muscat, walnut, miso sesame dressing	14
<b>POUNDED CUCUMBER (v)</b> celery, pickled red onion, cilantro, chili sweet soy dressing	14
<b>SALT &amp; PEPPER CRISPY MUSHROOM (v)</b> onion, chili flakes, korean mustard soy	15
<b>ICEBERG LETTUCE SALAD (gf)</b> beets, onion, cucumber, watercress, korean mustard honey dressing	14
<b>BRUSSELS SPROUTS</b> scallion, shallot, maple soy, candied seeds	15
<b>ROASTED CAULIFLOWER (gf)</b> kaffir lime red curry reduction, garlic dill furikake	15

## sides

<b>SEASONAL PICKLED VEGETABLES (gf)(v)</b>	8
<b>KOREAN MUSTARD CREAMY COLESLAW (gf)</b>	8
<b>CONFIT GARLIC PARMESAN FRIES (gf)</b>	12

## meat and fish

<b>JINBAR FRIED CHICKEN</b>	26
<b>HONEY GARLIC BUTTER</b> sweet & buttery	
<b>JALAPEÑO SOY</b> sweet & savoury	
<b>KOREAN CHILI GLAZE</b> savoury & tangy	
<b>BULDAK (DRAGON BREATH)</b> hot	
<b>JINBAR HOT CHICKEN SANDWICH</b> brioche bun, mustard slaw, confit garlic fries	23
<b>SMOKED PORK BELLY &amp; FRIED BUNS</b> hoisin BBQ sauce, pickled vegetables, cilantro scallion chutney	34
<b>ANGUS BEEF SHORT RIB</b> potato, mushroom, carrot, kabocha squash, fig galbi jus	38
<b>ROASTED BLACK COD &amp; FLATBREAD</b> red curry, kabocha squash, zucchini sofrito, sugar snap pea	39

## pizza

add jalapeno cream cheese or lemon dill ranch cauliflower dough	+4 +7
<b>SWEET CORNS &amp; HONEY BUTTER CHIPS</b> alfredo sauce, onion, jalapeno, mozzarella, parmesan	20
<b>WILD MUSHROOM</b> brown butter soy sauce, crispy shallot, mozzarella, triple cream brie, arugula	22
<b>HOT DOG</b> korean-style sausage, tomato sauce, jalapeno, onion, mozzarella, kewpie mayo, creamy slaw	23
<b>BEEF BULGOGI</b> tomato sauce, onion, mozzarella, aged cheddar, bulgogi aioli, arugula	24
<b>SPICY FRIED CHICKEN</b> buldak sauce, onion, pickled jalapeno, 3 layers of mozzarella	25
<b>HALF AND HALF</b>	27

## desserts

<b>JINBAR CONDENSED MILK SOFT SERVE</b> add espresso shot add honey butter gaufrette potato chips	7 +3.5 +4
<b>SEASONAL SORBET</b>	10
<b>KOREAN TWISTED DOUGHNUTS</b>	10
<b>CHOCOLATE MOUSSE TRUFFLE CAKE</b>	11
<b>JINBAR SPECIAL</b> mango, cheesecake bites, condensed milk soft serve, coconut	12

# TRUE *ingredients* TRUE *flavours*

## draft beer (16oz)

<b>TROLLEY 5 FIRST CRUSH WHITE IPA</b> calgary / 6.2%	9
<b>O'L BEAUTIFUL OKAMI KASU JAPANESE ALE</b> calgary / 5%	9
<b>JINBAR LAGER</b> calgary / 4.6%	9
<b>SOMAEK(BEER+SOJU)</b> JINBAR lager, jinro24	10
<b>SAPORO PREMIUM LAGER</b> japan / 4.9%	10
<b>STIEGL GRAPEFRUIT RADLER</b> austria / 2.5%	10
<b>GUINNESS IRISH STOUT</b> ireland / 4.2%	11

## bottles

<b>ALLEY KAT APRIKAT APRICOT WHEAT ALE</b> calgary 473ml / 5%	11
<b>KOZEL DARK LAGER</b> czech republic 500ml / 3.8%	11
<b>NO BOATS ON SUNDAY APPLE CIDER</b> nova scotia 473ml / 5%	11

## jinbar soju

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

## jinbar one shot

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

## cocktails

<b>JIN JIN MULE</b> 2oz ginseng infused gin, citron, benedictine, ginger beer	14
<b>GUAVA IN MY RUM</b> 2oz rum, guava juice, lime, angostura bitters, nutmeg	14
<b>MY BAE</b> 1.5oz pear vodka, honey ginger, lime, soda, korean pear	14
<b>HONEYCOMB MAKGEOLLI</b> 5oz korean cloudy rice wine	14
<b>SEOUL SOUL</b> 2.5oz makgeolli, cinammon syrup, lemon, red wine	14
<b>MU-GUNG-HWA</b> 2oz hibiscus infused gin, lime, wild berry shrub, raspberry	14
<b>WILD BERRY MARGARITA</b> 2oz tequila, triple sec, wild berry syrup, lime juice	15
<b>PEACH BLACK TEA OLD FASHIONED</b> 2oz bourbon, raw sugar, peach liqueur, peach bitter	16
<b>KUMU CAI</b> 2oz pineapple rum, pierre ferrand dry curacao, lime, coconut orgeat, plantation oftd	16
<b>YUZU 75</b> 2oz homare sake, rose prosecco, lemon	16
<b>ESPRESSO MARTINI</b> 1.5oz vodka, espresso, kahlua, maldon sea salt	14

## non-alcoholic

<b>WILD BERRY SPRITZ</b> korean wild berry shrub, lime juice, soda	8
<b>COLD BREWED GREEN TEA SPA WATER</b> green tea, cucumber, mint, lime, sparkling water	10
<b>BIERE SANS ALCOOL TROPICAL SOUR</b> quebec city 473ml / 0.5%	10
<b>SHIRLEY TEMPLE</b> pomegranate juice, grenadine, ginger ale	11
<b>MAI TAI</b> roasted pineapple, orange, coconut orgeat syrup, lime	11
<b>HIBISCUS PASSION FRUIT SOUR</b> lime juice	11
<b>BUTTERFLY YUZU MULE</b> ginger-infused yuzu syrup, ginger beer	11
<b>LEITZ</b> alcohol free sparkling rose 8oz	12
<b>BECK'S NON-ALCOHOLIC BEER</b>	8

## wine (5oz/8oz/btl)

## bubbles & rosé

<b>LA MARCA</b> rose prosecco veneto, italy	12/ - /58
<b>BAILY LAPIERRE</b> reserve brut crémant de bourgogne, france	68
<b>GERARAD BERTRAND</b> côte des roses, 375ml france	31

## red

<b>11TH HOUR CELLARS</b> pinot noir california, usa	12/19/59
<b>LOPEZ DE HARO</b> reserve, tempranillo, graciano roja,spain	13/20/65
<b>SHANNON RIDGE</b> cabernet sauvignon lake country, california, usa	15/24/75
<b>DOMAINE DE VILLEMAJOU</b> carignan,syrah,grenache, mourvedre corbiere-boutenac, southern france	70
<b>ARCENO</b> chianti classico tuscanly italy	77
<b>BLASTED CHURCH</b> syrah okanagan valley, canada	79
<b>KEN WRIGHT</b> pinot noir usa	85
<b>ST. SUPERY</b> cabernet sauvignon napa valley, california, usa	150

## white

<b>JACKSON ESTATE</b> sauvignon blanc marlborough, new zealand	11/17/55
<b>SPARR RESERVE</b> pinot gris alsace, france	13/20/64
<b>KIONA</b> riesling colombia valley, usa	14/23/69
<b>PROTEA</b> chenin blanc western cape, south africa	50
<b>YALUMBA</b> viognier eden valley, australia	64
<b>JADOT</b> chardonnay chablis, burgundy, france	84
<b>FREEMARK ABBEY</b> chardonnay napa valley, california, usa	110

# happy hour

4:00 PM - 5:30 PM DAILY

**JINBAR LAGER \$7**

all **COCKTAILS \$10**

all **MOCKTAILS \$2 OFF**

**\$25 OFF**

**SELECT BOTTLES OF WINE**

(ON WEDNESDAYS ONLY)

**HOT CHICKEN SANDWICH ~~\$23~~ \$15**

**CHICKEN WINGS ~~\$21~~ \$15**

**DAILY SPECIAL**

**1 FEATURE ITEM 50% OFF**

(ASK YOUR SERVER FOR DETAILS)

**FEATURE COCKTAIL \$17**