



cocktails

JIN JIN MULE 2oz	14
ginseng infused gin, citron, benedictine, ginger beer	
GUAVA IN MY RUM 2oz	14
rum, guava juice, lime, angostura bitters, nutmeg	
MY BAE 1.5oz	14
pear vodka, honey ginger, lime, soda, korean pear	
PEACH BLACK TEA OLD FASHIONED 2oz	16
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	
YUZU FRENCH 75 5oz	16
homare yuzu, mandarin soju, prosecco, lemon	
DAILY SPECIAL COCKTAIL	
ask your server for details!	

MOCKTAIL VERSIONS AVAILABLE

draft beer (16oz)

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

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

wine (5oz/8oz/btb)

bubbles & rosé

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

BAILY LAPIERRE 68
reserve brut / crémant de bourgogne, france

white

JACKSON ESTATE 11/17/55
sauvignon blanc / marlborough, new zealand

KIONA 14/23/69
riesling / colombia valley, usa

SPARR RESERVE 13/20/64
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

11TH HOUR CELLARS 12/19/59
pinot noir / california, usa

LOPEZ DE HARO 13/20/64
reserve, tempranillo, graciano / roja, spain

SHANNON RIDGE 15/24/74
cabernet sauvignon / lake country, california, usa

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

KEN WRIGHT 85
pinot noir / usa

ARCENO 72
chianti classico / tuscan, 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

STRAWBERRY MAKGEOLLI 10/ - /28
korean cloudy rice wine

RED MONKEY MAKEOLLI 10.8% 375ml 36
brewed from red yeast rice, silky smooth

WON MAE 13% 375ml 34
delicate and delightful golden plum wine

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 spicy chicken, gochujang aioli, cilantro	10.5
CRISPY TOFU AND SHISHITO PEPPER chili persimmon soy, cashew nuts	13
CRISPY RICE CAKE chili oil, sweet soy	10
SESAME SEAWEED CRACKER wasabi mayo	10
DOUBLE COOKED PORK DUMPLING toasted garlic & chili, soy sauce, cilantro	14

meat and fish

ANGUS BEEF SHORT RIB green beans, bean sprouts, new potato, galbi jus	36
SMOKED PORK BELLY maple soy reduction, fried kimchi, watercress	32
ROASTED BLACK COD kabocha squash, squash sofrito, kaffir lime red curry	35

vegetable

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

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
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

SCALLION FRIED CHICKEN 25
soy mustard dressing

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
spicy fried chicken, 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 PIZZA 31

JINBAR SPECIAL PIZZA 31
ask your server for details

dessert

JINBAR CONDENSED MILK SOFT SERVE 6
add espresso shot +3
add brown sugar tapioca pearl +2
weekly special +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

JINBAR SPECIAL BINGSOO (sharing dessert) 18
fruit, red beans, cheesecake bite

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

JINTM 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

APPETIZER

AHI TUNA CRUDO

scallion sofrito, iceberg lettuce

Kiona Vineyards Riesling, Columbia Valley

ENTRÉE

48HOURS SOUS VIDE SHORT RIB

bean sprouts, green beans, daikon, galbi jus

Ken Wright Pinot Noir, Willamette Valley

SCAN FOR OUR FULL MENU

