



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

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 VILLEMALOU 69
carignan, 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 SEAWEEED 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