

appetizers

CRISPY CHICKEN CHIPS sweet soy aioli	11
CHEESE SPICY CHICKEN SPRING ROLL (3) gochujang aioli, cilantro	12
BEEF SHORT RIB POTATO CROQUETTE pickled jalapeno, celery, watercress	15
TOFU AND SHISHITO PEPPER (v) fig soy reduction, cashew nut	15
CHILI GARLIC PORK DUMPLING crispy shallot, cilantro	16
PORK IMPERIAL ROLL SKEWERS (3) spicy aioli	18
GOCHUJANG CHICKEN SKEWER (3) sweet soy aioli	18
JINBAR DOUBLE FRIED CHICKEN WINGS honey garlic, jalapeno soy, or chili glaze	21
YELLOWFIN TUNA CRUDO sofrito, tobiko, chive, yuzu soy vinaigrette	21
SHRIMP & CALAMARI smoked sweet chili sauce	22
LIME NUOC CHAM GLAZED CHICKEN WINGS papaya remulade	23

vegetables

BROCCOLI WALDORF SALAD (gf) apples, celery, muscat, walnut, sesame aioli	14
POUNDED CUCUMBER (v) celery, pickled red onion, cilantro, chili sweet soy dressing	14
SALT AND PEPPER CRISPY MUSHROOM (v) onion, chili flakes, korean mustard soy	15
GREEN MANGO PAPAYA SLAW (gf)(v) cucumber, carrot, daikon, mint, crispy taro, yuzu dressing	15
BRUSSELS SPROUTS (v) scallion, shallot, maple soy, candied seeds	15
ROASTED CAULIFLOWER (gf)(v) kaffir lime red curry reduction, garlic dill furikake	15

true asian inspired flavours
JIN means TRUE in korean

(gf) = gluten free (v) = vegan

meat and fish

JINBAR HOT CHICKEN SANDWICH brioche bun, mustard slaw, jalapeno cream cheese dip, garlic gaufrette potato	23
JINBAR DOUBLE FRIED CHICKEN creamy slaw, garlic gaufrette potato	31
SMOKED PORK BELLY & STEAMED BUNS hoisin BBQ sauce, pickled vegetables, cilantro scallion chutney	34
ANGUS BEEF SHORT RIB new potato, mushroom, carrot, kabocha squash	38
ROASTED BLACK COD kabocha squash, sofrito, sugar snap pea, cherry tomato	39

flatbreads

add jalapeno cream cheese or lemon dill ranch	+4
ELOTE sweet corn, onion, sour cream, mayo, cilantro, chili powder, cotija cheese, mozzarella	17
WILD MUSHROOM Brown butter soy sauce, crispy shallot, mozzarella, triple cream brie, arugula	19
HOT DOG korean-style sausage, tomato sauce, jalapeno, onion, mozzarella, kewpie mayo, creamy slaw	20
BEEF BULGOGI tomato sauce, onion, mozzarella, aged cheddar, bulgogi aioli, arugula	21
SPICY FRIED CHICKEN buldak sauce, onion, pickled jalapeno, 3 layers of mozzarella	23

sides

SEASONAL PICKLED VEGETABLES (gf)(v)	8
FRIED HOUSE MADE KIMCHI (gf)	8
KOREAN MUSTARD CREAMY COLESLAW (gf)	8
HOUSE CUT GAUFRETTE POTATO CHIPS (gf) confit garlic, pamesan cheese	13

desserts

JINBAR CONDENSED MILK SOFT SERVE add espresso shot	7 +3.5
add honey butter gaufrette potato chips	+4
SEASONAL SORBET	10
KOREAN TWISTED DOUGHNUTS	10
CHOCOLATE MOUSSE TRUFFLE CAKE	11
JINBAR SPECIAL BINGSOO sharing dessert, fruit, red bean, cheesecake bites	18

TRUE ingredients TRUE flavours

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	
HONEYCOMB MAKGEOLLI 5oz	14
korean cloudy rice wine	
SEOUL SOUL 2.5oz	14
makgeolli, cinammon syrup, lemon, red wine	
MU-GUNG-HWA 2oz	14
hibiscus infused gin, lime, wild berry shrub, raspberry	
WILD BERRY MARGARITA 2oz	15
tequila, triple sec, wild berry syrup, lime juice	
PEACH BLACK TEA OLD FASHIONED 2oz	16
bourbon, raw sugar, peach liquor, peach bitter	
KUMU CAI 2oz	16
pineapple rum, pierre ferrand dry curacao, lime, coconut orgeat, plantation oftd	

non-alcoholic

WILD BERRY SPRITZ	8
korean wild berry, lime juice, soda	
BIERE SANS ALCOOL TROPICAL SOUR	10
quebec city 473ml / 0.5%	
LEITZ	12
alcohol free sparkling rose 5oz	
LEITZ	12
alcohol free pinot noir 5oz	
HIBISCUS PASSION FRUIT SOUR	13
ceder's alcohol free gin, lime juice lychee pearl	
BUTTERFLY YUZU MULE	13
ceder's alcohol free gin, ginger infused yuzu syrup, ginger beer	

draft beer (16oz)

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

bottles

ALLEY KAT ARIKAT 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%	

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

jinbar one shot

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

wine (5oz/8oz/btl)

bubbles & rosé

ZONIN	12/ - /58
rose prosecco veneto, italy	
BAILY LAPIERRE	68
reserve brut crémant de bourgogne, france	

red

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

white

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

happy hour

4:00 PM - 5:30 PM

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

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

all COCKTAILS \$10



**JIN
JBAR**