

ANJU

치즈 스틱 <i>Fried fishcake stuffed with Mozzarella cheese & Seasonal dipping sauce, your choice of fries</i>	\$12
통 닭 <i>Deep Fried Chicken</i>	\$14
오징어와 쥐포 <i>Dried Squid & seafood Jerky & Mixed Nuts</i>	\$14
돈까스 <i>Fried pork cutlet with cabbage salad (Donkatsu)</i>	\$16
매운 오뎅탕 <i>Fishcake Assortments in a hot stone pot</i>	\$16
김치두부 <i>Stir fried KIM CHI mix with spicy pork & healthy Korean TOFU</i>	\$16
스파이스 치킨윙 <i>Spicy Chicken Wings in k-town style</i>	\$16
라면 떡볶음 <i>Spicy Rice cake with Fishcake & Ramen Noodle</i>	\$16
소고기 튀김 <i>Fried Beef with Soy Sauce</i>	\$18
매운 낙지 볶음 <i>Stir fried octopus with vegetable & noodle</i>	\$18
모듬과일 <i>Fruit Platter</i>	\$18
불고기 / 해물 떡볶음 <i>Marinated beef (Bulgoki) with Rice cake / Stir fried Seafood with Spicy sauce & rice cake</i>	\$20
치즈와 포도. <i>Cheese Assortment & Grape, crackers</i>	\$20

홈메이드 소세지 <i>Grilled Homemade Sausage Assortment Sesame seed leaf & Hot Pepper, B.B.Q and Curry flavor served with Onion Ring</i>	\$20
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탕수육 <i>Fried beef with Sweet & Sour pumpkin sauce</i>	\$20
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햄백 스테이크 <i>Salisbury Steak with mash potato</i>	\$20
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DINNER

김치 볶음밥 <i>Stir Fried Kimchi smoky terkey ham with Rice</i>	\$10
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불고기 라이스 <i>Marinated Beef w/Soy sauce & White Rice</i>	\$10
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매운 제육 불고기 라이스 <i>Marinated pork W/Spicy chili pepper sauce Served with White Rice</i>	\$10
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낙지 철판 볶음밥 <i>Stir Fried Spicy Octopus with Rice on Iron plate</i>	\$10
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햄백 스테이크 정식 <i>Salisbury steak with wine reduction sauce</i>	\$12
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돈까스 정식 <i>Japanese Style DONKATSU with Curry Sauce</i>	\$12
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도리아 (KIM CHI or BUIGOKI DORIA) <i>Stir Fried Rice with Cream Sauce & Mozzarella</i>	\$12
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불고기 치즈 샌드위치 <i>Korean Cheese Steak Sandwich Soy& garlic beef (Bulgogi)</i>	\$12
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COCKTAILS

Third Floor Café use fresh fruit juice and There is up charge for using the top shelf liquor For your cocktails. (\$2.00)

APPLE MARTINI \$10

Absolut vodka, Granny smith Apple Juice, Stirring Apple Garnish with Green apple

LYCHEE MARTINI \$10

Absolut vodka, Fresh Lychee Juice, Dash of sweet Syrup, Garnish with Lychee, Cherry

WATERMELON MARTINI \$10

Absolut vodka, Fresh Watermelon Juice, Garnish with Watermelon

WHITE GRAPE-TINI \$10

Smirnoff White Grape, pomegranate juice, Squeeze lemon & Lime Zest

PEAR MARTINI \$12

Grey Goose Pear, Fresh Asian Pear Juice Garnish with Pear

CHOCOLATE KISS \$12

Stoli Vanilla, Kahlua, Godiva, Baileys, Milk

CARIBBEAN KIWI \$12

Mango Marlibu, Mango Mix, Pineapple juice, Orange Juice, Midori, Muddle 1/2 kiwi

PASSIONATE POINT \$12

Passion Fruit, Midori, Sour Apple, Grenadin, Pineapple Juice

BELLINI \$14

Seasonal Fresh Fruit Juice with Prosecco (Italian champagne)

MOJITO \$14

Seasonal Fresh fruit Juice with LEBLON (Brazilian rum), Fresh mint, lime

SPARKLING MOJITO \$14

Fresh mint, Lime, Prosecco (Italian Champagne)

FROZEN COCKTAIL

COLADA \$14

Pina / Mango / Strawberry / Virgin

DAIQUIRI

Strawberry / Mango / Virgin

MARGARITA

Original / Mango / Strawberry / Virgin

SOJUTAIL

Perfect Apple \$38

Asian Pear

Very Lychee

Icy Watermelon

Black Berry Wine (복분자) \$20

RED WINE

	Glass	Bottle
BARCO VIEJO <i>Merlot / Chile 2008</i>	\$9	\$35
BOGLE VINEYARDS <i>Merlot / California 2008</i>	\$10	\$38
ROBERT MONDAVI Ps <i>Cabernet Sauvignon / California 2009</i>	\$10	\$38
2UP <i>Shiras/ South Australia 2008</i>	\$11	\$42
ALEXANDER VALLEY <i>Cabernet Sauvignon /Sonoma 2008</i>	\$13	\$49

WHITE WINE

	Glass	Bottle
BARCO VIEJO <i>Chardonnay / Chile 2009</i>	\$9	\$35
DR. HANS VON MULLER <i>Riesling / Germany 2009</i>	\$10	\$38
RUFFINO <i>Pinot Grigio / Venezia 2010</i>	\$10	\$38
WHITE OAK <i>Sauvignon Blanc / Russian River Valley 2008</i>	\$12	\$45
ALEXANDER VALLEY <i>Chardonnay / Sonoma 2008</i>	\$13	\$49

B E E R S

Budweiser	\$6
Coors Light	
Miller Light	
Amstel Light	\$7
Blue Moon	
OB lager	
Corona	
Samuel Adams	
Heineken	
Kirin	
Guinness	\$8
Sapporo	
Stella	

C H A M P A G N E

	Glass	Bottle
Charbaut Espernay Brut	\$15	\$100
Moet Chandon Brut		\$160
Veuve Clicquot Brut		\$180
Dom Perignon Moet Chandon		\$450

THIRD FLOOR SPECIALS

2,500cc PRIVATE TAP BEER **\$35**

Coors L, Miller L, Budweiser & Your choice of any Anju

1 BT. RED OR WHITE WINE SELECTION **\$45**

*Barco Viejo Merlot or Chardonnay
With Cheese Assortment & Grape*

SOJUTAIL **\$48**

*700ML of our Exclusive Soju Cocktail
& your choice of any Anju*

1/2 BT. PREMIUM WHISKY SELECTION **\$100**

*Johnnie Walker Black, Crown Royal, Chivas Regal
& your choice of any Anju*

1/2 BT. VO-TEQUILLA-DKA SELECTION **\$120**

Patron Silver, Grey Goose & your choice of any Anju

1 BT. PREMIUM WHISKY SELECTION **\$180**

*Johnnie Walker Black, Crown Royal, Chivas Regal
& your choice of any Anju*

1 BT. PREMIUM TEQUILLA SELECTION **\$220**

*Patron Silver, Cuervo
& your choice of any Anju*

1 BT. PREMIUM VODKA SELECTION **\$200**

*Ciroc, Grey Goose, Ketel one, Belvedere,
& your choice of any Anju*