

BEST FRIEND

by Roy Choi

KOREAN BBQ JOINT



Dinner

**SPECIAL
COCKTAILS**



SLUSHIES

SLUSHIES \$19

ADD AN EXTRA SHOT \$7

Frosé

sweet rosé wine

Pineapple Whip

selvarey white rum

Orange Dreamsicle

absolut vanilla

Henny & Cola

hennessy



DRANKS

Old Friend \$21

redemption rye, don julio anejo, amaro montenegro, bitters

Just Turned 21 \$20

roku gin, del maguey mezcal, selvarey coconut rum, soju, curuca, pineapple

Highball \$18

suntory toki blended whisky, fancy soda water, citrus

Chihuahua \$20

dos hombres mezcal, campari, yuzu juice grapefruit, gochu salt

Something Sweet & Juicy \$19

ketel one peach blossom, vermouth, white cranberry juice, raspberries

Watermelon \$19

sesame-infused 818 tequila blanco, lime, fresh watermelon juice

Cucumber \$19

ketel one, soju, cucumber juice, tajin

Peach Tea \$18

crown royal peach, tea, sweet n sour, demerara syrup

Champagne Facial \$19

bubbles, roku gin, st-germain, strawberry

Beer Me! \$18

20 oz. golden road mango cart, chamoy, tajin, tamarind straw

For The Whole Fam \$145

serves 10: choice of watermelon or peach tea

BEER

DRAFTS

Golden Road Mango
Cart Wheat Ale
California
\$14

Modelo Especial
Lager
Mexico
\$11

Elysian Space Dust
IPA
Washington
\$14

BOTTLES & CANS

O.G. LAGERS \$10

Corona
Budweiser
Bud Light
Coors Light
Heineken
Stella Artois
Miller Lite
Michelob Ultra

12 oz. CRAFT CANS \$13

Ballast Point "Sculpin" IPA
Tenaya Creek "Hop Ride" IPA
Avery "Liliko'i Kepolo" White Ale
Firestone Walker "805" Blonde Ale
Sapporo Lager
Baby Jasmine Tea Lager

TALL BOYS \$15

Guinness Draught Stout
New Belgium "Voodoo Ranger" IPA
Goose Island IPA
Stillwater Sake Style Saison

Caguamas \$21 (large format Beer)

Corona Familiar 32 oz.
32 oz. Pitcher - Modelo Especial \$18
64 oz. Pitcher - Modelo Especial \$32

SELTZERS/CIDERS \$13

Bud Light Black Cherry Seltzer
Seattle Dry Semi Sweet Hard Cider
High Noon Watermelon & Pineapple

NON-ALCOHOLIC BEER \$10

Sam Adams "Just the Haze"
Heineken "0.0"



Make any beer a "Mi-Choi-lada" +\$3
clamato, kimchi juice, lime, tajin

SAKES

SOJU

| | |
|--------------------|------|
| GoodDay Original | \$26 |
| GoodDay Grapefruit | \$32 |
| GoodDay Peach | \$32 |
| Won Original | \$40 |

HONJOZO/JUNMAI (Full Body)

| | |
|---------------------------------------|------|
| Soto Junmai 180mL | \$17 |
| Kikusui Funaguchi Yellow 200mL | \$20 |
| Kikusui Funaguchi Yellow 1000mL | \$95 |
| Urakasumi Junmai 300mL | \$32 |
| Amanoto Heaven's Door Tokubetsu 720mL | \$74 |

GINJO/JUNMAI GINJO (Balance)

| | |
|--|-------|
| Kikusui Funaguchi Red 200mL | \$23 |
| Kaika Kaze Ichirin Junmai Ginjo 500mL | \$60 |
| Eiko Fuji Junmai Ginjo Nama 720mL | \$127 |
| Nagai Mizubasho Early Bloom Ginjo 1.8L | \$131 |

DAIGINJO/JUNMAI DAIGINJO (Crisp/Dry)

| | |
|--|-------|
| Ginga Shizuku Divine Droplets 720mL | \$199 |
| Joto Junmai 300mL | \$53 |
| Wakatake Onikoroshi Demon Slayer Junmai Daiginjo 720mL | \$104 |

NIGORI (Cloudy/Sweet)

| | |
|----------------------------|------|
| Sayuri Little Lily 300mL | \$23 |
| Rihaku Dreamy Clouds 300mL | \$31 |
| Rihaku Dreamy Clouds 720mL | \$84 |

Size Guide

300mL - below / 1 person , 300mL - 720mL / 2 to 3 persons , 720ml - more / 3 or more people

WINES

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| SPARKLING | | |
| Gambino Prosecco | \$13 | \$55 |
| Lucien Albrecht Cremant D'Alsace Rose, France | \$17 | \$70 |
| Veuve Clicquot Yellow Label, Brut, France | | \$200 |
| WHITE | | |
| Kim Crawford Sauvignon Blanc, Marlborough | \$14 | \$48 |
| Dr. Loosen "Dr. L" Riesling, Mosel | \$16 | \$56 |
| Chalk Hill Chardonnay, Sonoma | \$20 | \$68 |
| Sandhi Chardonnay, Santa Barbara | \$21 | \$76 |
| Cloudy Bay Sauvignon Blanc, Marlborough | \$24 | \$84 |
| RED | | |
| Erath Pinot Noir "Resplendent", Oregon | \$17 | \$60 |
| Susana Balbo Malbec, Mendoza | \$17 | \$60 |
| Charles Smith Merlot "Velvet Devil", Washington | \$18 | \$64 |
| Justin Cabernet Sauvignon, Paso Robles | \$19 | \$68 |
| Orin Swift California Red, "8 years in the Desert" | \$23 | \$84 |
| Frank Family Cabernet Sauvignon, Napa Valley | \$27 | \$96 |
| Flowers Pinot Noir, Sonoma Coast | \$33 | \$120 |

BANCHAN & SNACKS

CHEF MENU \$75 per person

- *Banchan
- *Kogi Tacos
- *Slippery Shrimp
- *Kimchi Fried Rice
- *Garlic Chicken
- *Kalbi
- *Date Cake or Strawberry Shorty



Our House Salad   **\$16**
mixed greens, farmers market veg, chili soy dressing

Lumpia **\$16**
pork, beef, tofu, rice noodles, sweet & sour sauce

French Fries  **\$13**
ramen dust, sambal mayo

Korean Wings **\$20**
chili, citrus

Veggie Noodles  **\$17**
noodles, cabbage, sprouts, seasonal veg

Charred Zucchini  **\$18**
hot honey, ginger, scallion, poblano

Housemade Kimchi **\$5**

Pickled Daikon **\$5**

Broccoli Banchan   **\$5**




Marinated Cucumbers **\$5**

Sprouts & Sesame   **\$5**

Banchan Frita   **\$5**

Banchan Sampler **\$18**



 = Gluten Free  = Vegan  = Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

Kalbi \$40
bone-in short rib*

BBQ Veg ^{VEGAN} \$25
seasonal veggies, yuzu, soy

Spicy Pork \$32
thinly sliced belly & shoulder, kochujang, sesame

Southside Sticky Ribs \$32
togarashi, post oak, hoisin

Garlic Chicken \$32
soy-marinated jidori thighs

BBQ Ribeye \$72
bulgogi-marinated 10 oz. prime ribeye*

Yuzo Shrimp \$38
jumbo prawns

BBQ Platter \$69
Garlic Chicken, Spicy Pork, Kalbi Trio

BBQ Scallops \$45
chimichurri

Big Boy Platter \$169
kalbi, garlic chicken, spicy pork,
southside sticky ribs, yuzu shrimp

BOWLS

Kimchi Fried Rice \$20
caramelized kimchi, poached egg*

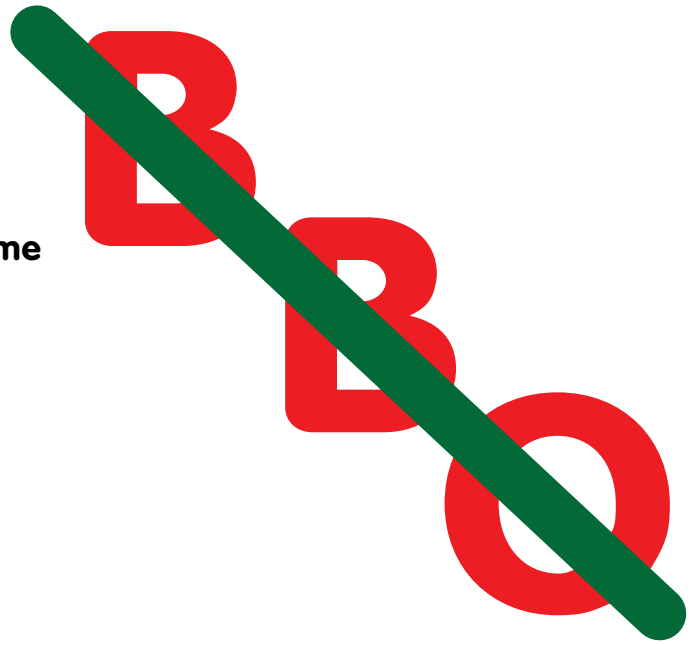
Chego Pork Belly \$22
fried egg, radish, broccoli, cotija, peanuts

Uni Dynamite Rice \$29
salmon roe, sriracha, yuzu, sesame

Kimchi Carbonara \$24
garlic, parmesan, cilantro, bacon

Birria Ramen \$24
braised beef, onion, cilantro

Pork Belly Hot Pot \$19
kimchi, pork belly, poached egg*, tofu



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L.A.-ISH

Kogi Short Rib Tacos \$19

korean BBQ, salsa roja,
cilantro-onion-lime chili soy slaw

Street Corn \$13

lime juice, tajin, cotija, cilantro

Slippery Shrimp \$26

crispy rock shrimp, chili mayo, walnuts

Eggplant Schnitzel \$18

dijon, soy, mirin

Aguachile \$28

scallop*, chicharron, avocado, tomatillo, kiwi



VEGAS-ISH

Cowboy Chop \$165

34 oz. bone-in ribeye*, gochujang maitre d'hotel butter

Grilled Whole Fish \$80

jalapeño ponzu, garlic veggies

Buttermilk Fried Chicken \$39

honey mustard, sweet & sour chili, b&b pickles


Tostada-Yada-Yada \$24

shrimp, jalapeño, chermoula, mango

Tempura Relleno \$28

maitake kogi, avo crema, miso black bean

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DESSERTS

Medjool Date Cake \$13
sticky toffee, caramel ice cream

Strawberry Shorty \$13
strawberry shortcake, lemon freeze

Best Friend Sundae \$22
chocolate sauce, marshmallow, brownie bites

Supa Dupa Shaved Ice \$18
coconut, raspberry, assorted fresh fruit, boba, sesame

Gochujang Pot De Crème \$14
spicy pecans, whipped cream^{GF}

SWEET DRINKS

SODAS \$6

Pepsi

Diet Pepsi

Mist Twist

Root Beer

Brisk Unsweetened Iced Tea

Mountain Dew

Lemonade

VIRGIN SLUSHIES \$10

Cola

Pineapple Whip

Frosé

Orange Creamsicle

MOCKTAILS \$11

Pink Fizz

fresh watermelon juice, lime,
watermelon syrup, soda water

Green Fizz

fresh cucumber juice, lime,
agave nectar, soda water

TEA \$6

Green

Jasmine

Chamomile

ESPRESSO \$6

DOUBLE ESPRESSO \$8



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