



Let's eat, drink & play

In Korean, Barn Joo means drinks accompanied with your meal. We want to create a warm and welcoming venue to eat, drink and enjoy what our Barn Joo family has to offer.

COLD

Barn Joo Salad 반주 샐러드 13
mixed greens, quinoa, seasonal fruits, almond, corn, boiled egg, croutons, parmesan cheese

Supplement +5 :

- Bulgogi
- Chicken
- Crunchy Tofu
- Tri-color Hwe

Choice of dressing :

- Sweet Soy Vinaigrette
- Yuzu Sesame
- Chojang

Shrimp Ceviche • 새우장 15
tiger shrimp, citrus soy sauce, uni, pico de gallo, nori rice balls

Tuna Mayo • 참치마요 13
tuna, mayonnaise, cucumber, shallots, garlic butter bruschetta

Fried Tiger Roll 13
• 프라이드 타이거 롤
tuna, salmon, avocado, kani, chili mayo, eel sauce

Shrimp Tempura Roll 10
• 새우튀김롤
shrimp, avocado, kani, cucumber, quinoa, spicy mayo, eel sauce

TAPAS

Truffle Fries ✓ • 송로버섯 감자튀김 9
russet potato, truffle essence
+ Parmesan Cheese +1

Fried Asparagus ✓ • 아스파라거스 10
asparagus, sesame batter

Corn & Cheese ✓ • 옥수수 & 치즈 13
corn, assorted seasonal vegetables, mayonnaise, melted mozzarella cheese

Crunchy Tofu ✓🌶️ • 두부김치 10
tofu, kimchi

Dumpling (Three pieces) • 만두 9
house made dumplings

CHOICE OF: **Vegetable** ✓ / **Pork** / **Shrimp**

CHOICE OF: **Steamed** / **Fried**

CHOICE OF (FRIED): **Soy Garlic** / **Hot & Spicy**

Fried Chili Shrimp • 칠리새우 11
shrimp, sweet & spicy chili sauce

Calamari & Nuts • 오징어 땅콩 10
wasabi buttermilk batter, calamari, roasted peanuts

Soft Shell Crab • 게 튀김 10
panko batter, soft shell crab, tartare sauce and pico de gallo

Wings (Six pieces) • 치킨 날개 12
CHOICE OF (FRIED): **Soy Garlic** / **Hot & Spicy**

Spicy Charred Chicken 🌶️ • 치즈불닭 13
chicken, assorted vegetables, gochujang, mozzarella cheese

Nacho Belly • 나초 삼겹살 15
porkbelly, tortilla chips, soybean paste, scallion cabbage salad

SHARE

Buns (Two pieces) • 번 14

CHOICE OF:

- Crispy Chicken
- Galbi
- Fish 🌶️

Tacos (Two pieces) • 타코 14
with guacamole, pico de gallo and sour cream

CHOICE OF:

- Bulgogi
- Spicy Pork 🌶️
- BBQ Chicken
- Garlic shrimp

Japchae • 잡채
lightly cooked fresh vegetables, sweet potato glass noodles

CHOICE OF:

- Veggie ✓ **GFA** 16
- Beef 16
- Seafood 🌶️ 18

Jeon • 전

CHOICE OF:

- Veggie ✓ 18
- Seafood 21

Katsu • 까스

CHOICE OF:

- Fish 16
montauk fluke, panko bread, corn flake
- Chicken 16
chicken, panko bread, corn flake

MAIN

Vegetable wrap set +3

red leaf lettuce, perilla leaf, bell peppers, cucumber

Side of Rice +2

brown or white rice

Spicy Pork 🌶️ • 제육볶음 23

berkshire pork belly, spicy ginger chili sauce, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms

BBQ Chicken • 닭구이 23

chicken, soy sauce marinade, truffle essence, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms

Bulgogi • 불고기 23

ribeye, soy sauce marinade, truffle essence, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms

Pork Jowl • 향정살구이 25

pork jowl, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms

NY Bites • 갈비 스테이크 31

short rib, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms

Galbi-Jjim • 갈비찜 31

short ribs, carrots, dates, chestnuts, truffle essence, glass noodles

HOTSTONE BOWL

Served in signature sizzling bowl with rice, sautéed vegetables, raw egg, topped with mixed pepper and vegetables

CHOICE OF:

• Bulgogi • 불고기 18

• Spicy Pork 🌶️ • 제육볶음 18

• BBQ Chicken • 치킨 18

• Tofu & Mushroom 🌿 **GFA** • 두부&버섯 18

• Spicy Seafood 🌶️ • 매운해물볶음 19

• Galbi • 갈비 19

• Assorted Fish Roe • 알밥 19

BIBIMBAP

Served cold with nori rice, fresh greens, fish roe, raw egg

CHOICE OF:

• Uni **GFA** • 우니 비빔밥 21
raw sea urchin

• Hwe • 회덮밥 21
sashimi (tuna, salmon, fluke)

• Ebi • 새우 비빔밥 18
soy sauce cured langostino shrimp

HOT POT

Seafood Ramen 🌶️ • 짬뽕라면 21

calamari, shrimp, clams, onion, red pepper, green pepper, bok choy, spinach, broth

Choice of **white** or **red** 🌶️

Seafood Kalguksu • 해물칼국수 21

hand cut noodles with seafood broth, shrimp, calamari, manila clams and mussels

Fisherman's Stew • 누룽지탕 21

manila clams, jumbo shrimp, mussels, calamari, puffed rice, seafood broth

Choice of **white** or **red** 🌶️

Bulgogi Hot Pot • 뚝배기 불고기 21

bulgogi, glass noodles, vegetables, rice cake in beef broth

Korean Army Stew 🌶️ • 부대찌개 23

dashi broth, kimchi, ramen noodle, ham, baked beans, beef meatballs, pork sausage, egg, mixed vegetables, mixed mushrooms, mozzarella cheese

🌿 Vegetarian / **GFA** Gluten Free options available upon request. Please ask your server.

Max 4 credit cards per group • 20% service charge for parties of 6 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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DRINK MENU

Korean Spirits

- Soju (Chum Churum) 14**
- **Original** 17.5% abv
 - **Peach** 14% abv
 - **Yuzu** 14% abv
 - **Apple** 12% abv

- Bok Bun Ja 16**
Black raspberry wine 16% abv

SAKE

- One Cup Ozeki Junmai 8**
Japan. 14% abv. 180 ml

- Shoin Junmai Ginjo 37**
Shoin Sake Brewery in Yamaguchi, Japan.
14.5% abv. 500 ml

- Chiyomusubi Tokubetsu Junmai 45**
Chiyomusubi Sake Brewery in Tottori, Japan.
15.5% abv. 750 ml

DRAFT BEER

- Sapporo 7**
Lager,
Japan 5% abv

- Flower Power 9**
IPA, Ithaca
7.5% abv



BOTTLE BEER

- Kloud 8**
Lager, Korea 5% abv

- Tsingtao 8**
Lager, China 4.8% abv

- Stella 8**
Lager, Belgium 5% abv

- Fat Tire 8**
Amber Ale, Fort Collins,
Colorado 5.2% abv

WINE

SPARKLING wine

- Prosecco 11/44**
Stella Di Notte, Torresella, Italy

ROSE wine

- Sparkling 10/40**
Rose Ruffino, Italy

- Rose 12/48**
M. Chapoutier Belleruche,
Cote du Rhone France 2016

WHITE wine

- Riesling 11/44**
Relax, Qualitatswein Mosel,
Germany 2017

- Sauvignon Blanc 11/44**
Prophecy, Marlborough,
New Zealand 2017

- Pinot Grigio 12/48**
Gabbiano Promessa,
Delle Venezie, Italy 2017

- Chardonnay 12/48**
Storypoint, Sonoma County,
California 2015

RED wine

- Pinot Noir 12/48**
Bonterra, Mendocino County,
California 2016

- Cabernet Sauvignon 12/48**
Chateau Souverain,
California 2016

- Malbec 13/52**
Broquel, Mendoza,
Argentina 2017

SPIRITS

2OZ POUR

VODKA

- Grey Goose 13**
Ketel One 12
Titos 13
Ultimate 11

GIN

- Hendrick's 13**
Bombay Sapphire 13
Beefeater 11

RUM

- Bacardi 13**
Captain Morgan 13
Cruzan 11

TEQUILA

- Patron Silver 17**
Don Julio 17
Lunazul 11

SINGLE MALT SCOTCH

- Macallan 12yr 22**
Macallan 18yr 68
Oban 14yr 26
Glenlivet 12yr 20
Johnnie Walker Black 15
Johnnie Walker Blue 52

JAPANESE

- Yamazaki 12yr 27**
Hibiki Harmony 24

AMERICAN WHISKEY BOURBON/RYE

- Basil Hayden 17**
Woodford Reserve 13
Maker's Mark 13
Jack Daniel 13
Evan Williams 11
RittenHouse Rye 11

IRISH

- Jameson 13**

COCKTAILS

15

- Barn Joo Maid**
Choice of Vodka, tequila,
or rum, mint, cucumber,
fresh lime juice, simple
syrup

- Bee Line**
Ultimate Vodka, honey,
fresh lemon juice,
lavender bitters

- Cucumber Gintini**
Gin, fresh lime juice,
angostura bitters,
muddled cucumbers

- Drunken Tiger**
Suntory Toki Whiskey,
turmeric syrup, lemon
juice, ramazzotti, orange
bitters, angostura bitters

- Elder Fashioned**
Evan Williams Bourbon,
St.Germain, orange
bitters

- Jalapeño Margarita**
Jalapeño infused Tequila,
fresh lime juice, organic
agave syrup, citrus salt

- Mojito**
Cruzan aged rum, fresh
lime juice, mint leaves,
club soda

- Smoked Manhattan**
Rittenhouse Rye whisky,
sweet vermouth, scotch
essence, angostura
bitters

- Seoul Mule**
Soju, Domaine de
Canton, ginger beer,
fresh lime juice,

- Volstead**
Ultimate Vodka,
St.Germain, fresh lime
juice, strawberry simple
syrup

- HOMEMADE SODAS 5** Hibiscus Lemonade Sparkling Yuzu 
SODAS 3 Coke / Diet Coke / Sprite
Ginger Ale / Seltzer Water