

---

# WELCOME TO BARN JOO

---



## WHAT BARN JOO MEANS

*Barn Joo* brings together two ideas at the heart of who we are: “Barn” (An agricultural building used for storage) and “Joo” – which means drinks in Korean. In Korean culture, the word Joo may bring a sense of accompaniment—like a drink shared with a meal or music that complements a moment. This spirit of togetherness defines who we are. We strive to create a warm and inviting space where food, drinks, and good company come together in harmony.

## OUR STORY

Established in the Flatiron District in 2013, Barn Joo began with a goal: to bring Korean-inspired cuisine beyond the boundaries of K-Town. We introduced a new king of dining—where farm-to-table freshness blends with Korean flavors, shared over tapas-style dishes and meticulously crafted cocktails. Here at Barn Joo it’s not just about food, it’s about creating a space where meals, drinks and music come together.

Stay connected with Barn Joo for the latest updates, special events, and exclusive deals. Follow us on social media to see what’s happening. You won’t want to miss what we’re cooking up next!



# TODAY'S SPECIALS

## RAW BAR SPECIAL

### OYSTERS

Happy Hour (3pm-6pm) – 1/pc

After Hours – 2/pc

OR

### COCKTAIL SHRIMP

1.75/pc

6 Piece Minimum

AVAILABLE ALL DAY!



Limited oysters per person.  
Please check with your server.



Follow us on social media for the latest updates, special offers, and exclusive rewards. Post and tag us on Instagram for a chance to win a surprise prize!



## FOOD SPECIALS

### WAGYU BEEF COMBO 85

**KBBQ ONLY** Ribeye, farmer's basket, banchan, Chef's dipping sauces / + Half Bottle of La Crema Pinot Noir



### SMOKY SHRIMP SPECIAL 22

Garlic butter grilled shrimp with a touch of rosemary and smokiness flavor

## DRINK SPECIALS

### WHISPERING ANGEL ROSÉ 24

Crisp, smooth, and refreshingly dry with a clean finish (325ml, Half a Bottle)

### STRAWBERRY MATCHA 23

Premium grade matcha, milk, strawberry, vanilla, infused vodka, fat washed gin



Book your next reservation with us! Book a reservation of 15 people or more, and get a free bottle of sparkling wine!



# DRINKS

## WINE

### RED

<b>GNARLY HEAD CABERNET</b>	17 / 62
<b>LA CREMA PINOT NOIR</b> 375 mL	17 / 30
<b>CAMILIA NIETO SENETINER MALBEC</b>	18 / 69
<b>WEATHER SONOMA PINOT NOIR</b>	74
<b>JOHN ANTHONY NAPA VALLEY CABERNET</b>	115

### WHITE

<b>NOBLE VINES 152 PINOT GRIGIO</b>	17 / 62
<b>DASHWOOD SAUVIGNON BLANC</b>	19 / 72
<b>CARMEL ROAD CHARDONNAY</b>	19 / 72
<b>WEATHER SONOMA COAST CHARDONNAY</b>	75

### ROSE

<b>NOBLE VINES 515 ROSE</b>	17 / 62
<b>WHISPERING ANGEL</b> 375 mL	26
<b>RUFFINO PROSECCO ROSE</b>	18 / 65

### SPARKLING

<b>FRANCIS FORD COPPOLA DIAMOND COLLECTION PROSECCO</b>	17 / 62
<b>HENRIOT BRUT CHAMPAGNE</b>	110

## SOFT DRINKS

### HOMEMADE SODAS 6

Lemonade / Hibiscus Lemonade / Strawberry  
Lemonade / Ginger Limeade / Lychee Soda +3

### SODAS 5

Coke / Diet Coke / Dr. Pepper / Sprite /  
Ginger Ale / Club Soda / Ginger Beer +2 /  
Grapefruit Soda +2

### JUICES 5

Orange / Pineapple / Cranberry

### SAN BENEDETTO 9

Sparkling Water / Still Water

## KOREAN INSPIRED

### KTOWN FLAVORED SOJU 20

K-Pear, Perilla + Lime / Yuzu +  
Elderflower / Grape + Ginger Transfusion

### SOJU 18

Chum Churum Original / Pineapple +2 /  
Peach +1 / Lychee +2 / Apple +1

### HOMEMADE INFUSED SOJU 20

K-Pear / Apple & K-Pear +1

### MAKKU 12

Mango / Passion Fruit

### MAKGEOLLI 20

Original / Banana +1 / Peach +1

### SELTZERS 11

JUMO Cucumber Mint / Peach Lychee /  
Mango / Lunar Hard Seltzer +1 / Lychee  
Lunar +1 / Blood Orange +1

## BEERS

### SAPPORO LAGER 9

### SIXPOINT PILSNER 9

### FIDDLEHEAD IPA 9

### ALLAGASH WHITE ALE 10

### STELLA 10

### LAGUNITAS IPA 10

## BOTTLED BEERS

### JEJU PELLONG ALE 10

### TERRA 12

### DAEPYO 10

### KOREAN PALE ALE 10

### BREAKFAST STOUT 12

### BLACK CHERRY CIDER 10

### PINEAPPLE CIDER 10

### KIRIN LIGHT 10

---

# COCKTAILS

---

## SMOKY ANGEL'S FASHIONED 23

Angel's Envy Bourbon, Peach & Walnuts Bitters, Sugar Cane

## DRUNKEN TIGER 21

Suntory Toki Whisky, Turmeric, Lemon Juice, Herbstura

## PURPLE RAIN 21

Bombay Gin, Rum, Lavender Infused Vodka, Triple Sec, Lemon Juice, Touch of Spirit

## DON OEE 19

Calirosa blanco tequila, cucumber, lime, ancho reyes bitters, tajin rim

## FANCY SLUSHIE 20

Ask your server for the current slushie

## OFF K-TOWN 19

K-town Yuzu elderflower soju, Natterjack whiskey, lemon

## JIRISAN 20

Sipsmith strawberry Gin, aperol, honey, lemon

## BEELINE 19

42 Below Lavender Infused Vodka, Honey, Lemon & Butterfly Pea Flowers

Add Applewood smoke to your cocktail: +2

## SANGRIA 18

Red Wine, Orange Liqueur, Simple Syrup, Cinnamon, Citrus, Lime Soda

## ROSE QUEEN 19

Lunar Yuzu Hard Seltzer, Lemon, Mint, Strawberry/Rosemary Syrup and a touch of Bourbon

## CHANDON GARDEN SPRITZ 18

Sweet in the Mouth it's an Infusion of Bitter, Orange and Herbs with Wine-Based Bubbly

## MI CAMPOBRAVO MARGARITA 18

Mi CampoBravo Reposado, fresh lime, agave, with a smoky salt rim – [Add a Flavor \(+2\)](#): Strawberry / Hibiscus / Ginger / Lychee / Coconut Pineapple – [Make it Spicy \(+1\)](#)

## ADIOS AMIGO 19

Rosa Luna Mezcal, Chipotle Honey, Grenadine, Lime Juice, Angostura Bitters

## BIRTHDAY SHOT 12

Rumchata, House Infuse Rittenhouse Rye Whiskey

---

## NON-ALCOHOLIC DRINKS

---

## MO-NO-JITO 16

## NO-GARITA 16

## OLIVE YOU 16

Seedslip, lime, agave, olive

## LYRE'S SPRITZ 16

Rich aromas of rhubarb and bitter orange, with herbal notes and soft bitterness.

## ASAHI 8

Non-Alcoholic Asahi

## LAGUNITAS 8

Non-Alcoholic Lagunitas IPA

Show us your drink! Tag us on Instagram for exclusive updates and a chance at winning a prize!



Cheers!



# SHARE & TAPAS

FROM THE FARM TO YOUR PLATE — NO MSG, EVER.

## BARN JOO SALAD 23

mixed greens, quinoa, black olives, seasonal fruits, almond, corn, boiled egg, croutons, parmesan, cheese. ( choice of yuzu ginger or yogurt dressing )

Choice of (+6): Crunchy Tofu  / Galbi / Bulgogi / Spicy Pork  / Chicken / Shrimp

## TRUFFLE FRIES 10

hand cut potatoes, granulated garlic, truffle essence

## POTATO CROQUETTES 13

panko, mashed potatoes, green beans, topped with katsu sauce

## FRIED ASPARAGUS 13

asparagus, sesame seeds, spicy mayo  
(Make it sautéed +5)

## FRIED DUMPLINGS 14

Choice of glaze soy garlic / hot & spicy  
Choice of: Vegetable  / Beef

## CHICKEN WINGS 16

Choice of soy garlic / hot & spicy / citrus  
salt & pepper

## CRUNCHY TOFU 15

fried tofu with a spicy glaze and caramelized kimchi

## POPCORN CHICKEN 16

chicken thigh, black sesame seed, roasted peanuts, béchamel sauce

## SHRIMP TEMPURA 19

panko, lemon aioli, tartar sauce, pico de gallo

## CALAMARI & PEANUTS 19

fried calamari, peanuts, paprika, tartar sauce

## MUSHROOMS 18

garlic butter, mushrooms, oyster, cremini, shiitake

## TTEOK & CHEESE 21

rice cake, sweet corn, quinoa, fontina, cheddar, parmesan cheese, truffle essence, crostini

## BULGOGI SPICY RICE CAKE 23

rice cake, gochujang, kabocha squash, onions, peppers, almonds, sesame seed, scallion, carrots [ add cheese +2 ]

## TUNA MAYO TARTARE 21

{ cold } tuna, pickled radish, sesame oil, mayo, honey with crostini

## SALMON TARTARE 23

{ cold } salmon, cucumber, pickled radish, mayo, guacamole, fish roe with crostini



## FRIED TIGER ROLL 21

tuna, salmon, avocado, pickled radish, kani, topped with eel sauce & spicy mayo



## SHRIMP TEMPURA ROLL 21

shrimp tempura, avocado, cucumber, pickled radish, kani, sweet potato crunch, fish roe, topped with eel sauce & spicy mayo.

## TACOS 18

served with lettuce, guacamole, pico de gallo, sour cream and limes – Choice of:  
Bulgogi / Spicy Pork  / Chicken / Crispy Fish / Shrimp 

## STEAMED BUNS 16

scallion coleslaw, pickled radish, cucumber, tartar sauce – Choice of: Bulgogi / Spicy Pork  / Crispy Chicken / Crispy Fish  / Duck

## KOREAN PANCAKE 23



scallion, red onion, bell peppers  
Choice of: Scallion  / Kimchi +3 / Seafood +4

# ENTRÉES

FROM THE FARM TO YOUR PLATE — NO MSG, EVER.

## RICE

### SIZZLING STONE BOWL BIBIMBAP 24

five grain, purple rice with broccoli, carrots, radish, zucchini, mushrooms, bean sprouts, fried quinoa, sunny side up egg – **Choice of:** Tofu & Mushroom  **GFA** / Galbi +6 / Bulgogi / Spicy Pork  / Chicken / Duck +6 / Eel (no egg) +6

### UNI BIBIMBAP **GFA** 30

{ cold } california sea urchin, kimchi, crispy quinoa, capelin roe, sunny side up egg  
[ make it paella +3 ]

### SASHIMI BIBIMBAP **GFA** 29

{ cold } salmon, tuna, white fish, fish roe, fried quinoa, caramelized kimchi, micro greens, white rice, pickled radish & pico de gallo

### KIMCHI FRIED RICE 26

kimchi, mixed veggies, fried quinoa, mozzarella cheese, sunny side up egg



**Add:** Beef +6 / Spicy Pork +6

### SEAFOOD PAELLA • serves 2-3 65

shrimp, mussels, calamari, five grain, purple rice, fish roe, lemon aioli [Add a half bottle of wine for only: +10]

## NOODLES

### JAPCHAE 24

sweet potato glass noodles stir-fry  
**Choice of:** Vegetable  **GFA** / Bulgogi +6 / Seafood  **GFA** +6

### FISHERMAN'S SOUP 30

hand-cut thin noodle, beef broth, blue crab, mussels, shrimp, mix seafood

### YUK-GAE-JANG 29

hand-cut thin noodle, beef broth, shredded beef, bracken, bean sprout, egg, scallion, ramen noodles

### KIMCHI CREAMY SHRIMP 29

udon, shrimp, kimchi, béchamel, mushroom heavy cream, baby octopus, clams, calamari, crab meat, sweet potato crunch, crostini, fish roe

### KOREAN ARMY STEW 28

hand-cut thin noodle, beef broth, kimchi, ham, sausage, meatball, mixed vegetables, mixed mushroom, mozzarella cheese, spinach, sunny side up egg

## MAIN

### CHILI SHRIMP **GFA** 34

shrimp, fresh corn, parmesan, sweet potato crunch, onion, zucchini, lemon aioli, sour cream

### BRAISED OCTOPUS 39

octopus, marble potatoes, black bean, shishito peppers, ginger, bean sprouts, gochujang chili sauce

### PORK BELLY 38

pickled onion, white kimchi, pickled cabbage, chayote pickles, pico de gallo, ssamjang sauce, chicharron

### NY BITES 45

marinated short rib, marble potatoes, sweet potato crunch, grilled lemon, kabocha squash, hemp seeds, butter sautéed mushrooms

### BRAISED SHORT RIBS 46

p.a. amish grass fed short ribs, pine nuts, chestnuts, mushroom, peppers, sweet potato puree, kabocha squash

### SUNDUBU SOUP 29

scallion, beef broth, bean sprouts, soft tofu, bracken, mushrooms

**Add:** Beef / Seafood (+6)

## SIDES

### HOMEMADE KIMCHI 6

### HOMEMADE PICKLES 6

### RICE ( **Choice of:** White / Multigrain ) 4

 Vegetarian

 Vegan

 Spicy

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

Max 4 credit cards per group  
20% service charge for parties of 5

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



Try our Sizzling Stone Bowl Bibimbap Special. Each set comes with our house salad, shrimp tempura, sashimi rolls and pickles. Only available Monday through Friday 12pm-4:30pm.

# KOREAN BBQ

## BEEF

C · O · M · B · O

Short Rib

Skirt Steak

Ribeye

Marinated Short Rib



Small **160** • Large **180**

## PORK

C · O · M · B · O

Pork Jowl

Pork Belly

Pork Butt

Marinated Pork Rib

Small **140** • Large **160**

## UPGRADE +30

*With any COMBO order, you will get to choose from:*

**COMBO #1** 2 Angel's Envy Old Fashioned  
2 Scoops of Vanilla Ice Cream

**COMBO #2** 1 Bottle of Soju  
2 Scoops of Vanilla Ice Cream

each combo comes with

### Sides

Corn Cheese  
Egg Soufflé  
Sundubu Soup

### Farmer's Basket

a basket full of  
lettuce

### Ban-Chan

Kimchi  
House Salad  
Scallion Salad  
Radish Pickle  
Pickled Radish Wraps

### Chef's Dipping Sauces

Salt  
Soy Sauce **GFA**  
Ssamjang



### Beef



a la carte

Prime Short Rib ..... 51  
Prime Skirt Steak ..... 49  
Prime Ribeye ..... 49  
Prime Marinated Short Rib..... 51



### Pork

a la carte

Thick Cut Pork Belly Rib..... 49  
Chef's Cut Pork Jowl ..... 47  
Thick Cut Pork Butt ..... 47  
Marinated Pork Short Ribs... 49



### Chicken

a la carte

Spicy Chicken ..... 49  
Marinated Chicken ..... 47



### Seafood

a la carte

Black Tiger Shrimp... 49

Mix any 3 à la carte items and enjoy 25% off any bottle of wine!

**Vegetables** Fresh Sweet Corn ... 9 / Mushroom ... 9 / Shishito Peppers ... 9 / Zucchini ... 9

**Sides** Multi Grain Rice ... 4 / White Rice ... 4



# DESSERTS

FROM THE FARM TO YOUR PLATE — NO MSG, EVER.



## SPECIAL

**BINGSU** KOREAN SHAVED ICE 25  
shaved milk ice, sweet red bean,  
blackberry, strawberry, mochi,  
caramel and vanilla ice cream

## DESSERT

**CHURROS** 14  
vanilla gelato with homemade  
churros and honey

**BOURBON BREAD PUDDING** 16  
dulce de leche gelato, bourbon syrup,  
cereal flakes and mint whipped cream

**DOUBLE CHOCOLATE CUBE** 15  
white chocolate and fresh cream,  
crunchy hazelnut layer, sponge cake  
coated with layer of dark chocolate  
and strawberry marmalade

## ICE CREAM

**SINGLE SCOOP GELATO** 5.5

- Cappuccino
- Chocolate
- Green Tea
- Pistachio
- Vanilla Bean
- Dulce de Leche
- Coconut *dairy free (sorbet)*
- Strawberry *dairy free (sorbet)*
- Lemon *dairy free (sorbet)*

**ICE CREAM TRIO** 13  
choose any three options from above

## TEA

*teas by: in pursuit of tea*

**EARL GREY** 5  
*tasting notes:*  
citrus, rich, bold

**JASMINE PEARLS** 5  
*tasting notes:*  
sweet, white flower, nutty

**LEMON GINGER** 5  
*tasting notes:*  
warming, soothing, honey

**MINT** 5  
*tasting notes:*  
soothing, refreshing, sage

**GENMAICHA** 5  
*tasting notes:*  
toasty, grassy, comforting

**OOLONG** 5  
*tasting notes:*  
fragrant, pine, sweet



Don't forget to try our famous Bingsu; shaved milk ice piled high with sweet red bean, blackberry, strawberry, mochi, caramel, and a scoop of vanilla ice cream. A refreshing Korean classic that hits the spot.

Show us your dessert! Tag us on Instagram for exclusive updates and a chance at winning a prize!

