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# WELCOME TO BARN JOO

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## 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-5pm) – 1.50/pc

After Hours – 2.50/pc

OR

### COCKTAIL SHRIMP

Happy Hour (3pm-5pm) – 1.75/pc

After Hours – 2/pc

**6 Piece Minimum**

AVAILABLE ALL DAY!



Limited oysters per person.  
Please check with your server.



Want to get rewarded just for eating? Ask your server about our collaboration with the Blackbird app.



## BUTCHER'S FRESH CUT

### WAGYU BEEF COMBO 90

For Two:

**KBBQ ONLY** Ribeye, farmer's basket, banchan, Chef's dipping sauces

**+ Truffle Fries To Start**

**+ Add a Bottle of La Crema Pinot Noir (375 ml) for ONLY \$10**



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

Glass / Bottle

<b>GNARLY HEAD CABERNET</b>	17 / 66
<b>LA CREMA PINOT NOIR</b> 375 mL	17 / 34
<b>CAMILIA NIETO SENETINER MALBEC</b>	18 / 69
<b>WEATHER SONOMA PINOT NOIR</b>	74
<b>JOHN ANTHONY NAPA VALLEY CABERNET</b>	195

### WHITE

<b>NOBLE VINES 152 PINOT GRIGIO</b>	17 / 66
<b>DASHWOOD SAUVIGNON BLANC</b>	19 / 72
<b>CARMEL ROAD CHARDONNAY</b>	19 / 72
<b>WEATHER SONOMA COAST CHARDONNAY</b>	75

### ROSE

<b>SOFIA ROSE</b>	17 / 66
<b>WHISPERING ANGEL</b> 375 mL	32
<b>FRANCIS FORD PROSECCO ROSE</b>	18 / 65

### SPARKLING

<b>FRANCIS FORD COPPOLA DIAMOND COLLECTION PROSECCO</b>	17 / 66
<b>HENRIOT BRUT CHAMPAGNE</b>	125

## SOFT DRINKS

<b>HOMEMADE SODAS</b>	6
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Lemonade / Hibiscus Lemonade / Strawberry  
Lemonade / Ginger Limeade / Lychee Soda +3

<b>SODAS</b>	5
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Coke / Diet Coke / Dr. Pepper / Sprite /  
Ginger Ale / Club Soda / Ginger Beer +2 /  
Grapefruit Soda +2

<b>JUICES</b>	5
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Orange / Pineapple / Cranberry / Grapefruit

<b>SAN BENEDETTO</b>	10
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Sparkling Water / Still Water

## KOREAN INSPIRED

<b>KTOWN SOJU</b>	22
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Yuzu + Elderflower (Limited Time)

<b>SOJU</b>	18
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Chum Churum Original  
Soon Hari Peach +2 / Lychee +2 /  
Strawberry +2 / Pineapple +2

<b>HOMEMADE INFUSED SOJU</b>	20
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K-Pear / Apple & K-Pear +1

<b>MAKGEOLLI</b>	20
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Original / Banana +1 / Peach +1

<b>LUNAR SELTZERS</b>	12
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Lychee / Yuzu

## DRAFT BEERS

**Micheladas** +3 - Tajín rim, lime and hot sauce

**SoMaek** +3 - Add a shot of Soju to your beer

<b>SAPPORO LAGER</b>	9
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<b>SIXPOINT PILSNER</b>	9
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<b>FIDDLEHEAD IPA</b>	9
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<b>ALLAGASH WHITE ALE</b>	10
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<b>STELLA</b>	10
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<b>LAGUNITAS IPA</b>	10
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## BOTTLED / CANNED BEERS

<b>TERRA</b> (Limited Time)	13
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<b>DAEPLYO</b> (Korean Beer)	11
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<b>SEVENBRÄU PALE ALE</b> (Korean Beer)	11
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<b>BREAKFAST STOUT</b>	12
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<b>SEASONAL CIDER</b>	10
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Ask your server for details

<b>KIRIN LIGHT</b>	10
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<b>LAGUNITAS</b> (Non-Alcoholic)	10
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<b>ASAHI</b> (Non-Alcoholic)	10
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# COCKTAILS

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Add Applewood smoke to your cocktail: +2

## SMOKY ANGEL'S FASHIONED 23

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

## DRUNKEN TIGER 21

Suntory Toki Whisky, Turmeric, Lemon  
Juice, Herbstura

## WILD PALOMA 21

Basil Infused Casa Lotos Sotol, Fresh  
Lime, Splash of Grapefruit Soda

## KIMCHI MARY 23

Bombay Sapphire Gin, Lemon, and Our  
in-house made Kimchi

## FANCY SLUSHIE 21

Ask your server for the current slushie

## PURPLE TEASE 23

Empress Gin, Lime, and Fresh Lychee

## TIGERS MULE 22

Ovo vodka, Fresh Turmeric, Lemon,  
Splash of Ginger Beer

## BEELINE 20

Ovo Lavender Infused Vodka, Honey,  
Lemon & Butterfly Pea Flowers

## NAMSAN 22

Yobo Kish Bliss, Fresh Lemon, Mint,  
bubbly, Splash of Bombay Sapphire Gin

## ROSE QUEEN 20

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

## BLACK PINK 22

Banana Makgeolli, Fresh Strawberry and  
Angel's Envy bourbon

## BARN JOO-RITA 21

Casa Lotos Sotol, fresh lime, agave, with a  
smoky salt rim – Add a Flavor (+1):  
Strawberry / Hibiscus / Lychee / Coconut  
Pineapple (+2) – Make it Spicy (+1)

## PURPLE RAIN 22

Bombay Gin, Rum, Lavender Infused  
Vodka, Triple Sec, Lemon Juice.

## DEMON HUNTER 22

Soju, Splash of Casa Lotos Sotol, Fresh  
Mint, Cucumber, Lemon, Bitters

## LYCHEE MIMOSA 22

Fresh Lychee and Francis Ford Coppola  
Sparkling Wine

## BIRTHDAY SHOT 12

Rumchata, House Infuse Rittenhouse  
Rye Whiskey

## NON-ALCOHOLIC DRINKS

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## MO-NO-JITO 17

## NO-GARITA 17

## OLIVE YOU 17

Seedslip, lime, agave, olive

## GHIA SPRITZ 17

Touch of rosemary and a twist of yuzu  
with a splash of bubbles.  
(Make it a Sangria +1)

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Want a free shot? Show us your  
drink and tag us on Instagram for  
exclusive updates and a chance at  
winning a prize!

*Terms and Conditions Apply\**



Cheers!

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# 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 14

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

## FRIED ASPARAGUS 15

asparagus, sesame seeds, spicy mayo

## FRIED DUMPLINGS (3 pc) 15

Choice of: glaze soy garlic / hot & spicy

Choice of: Vegetable  / Beef

## CHICKEN WINGS (6 pc) 17

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

## CRUNCHY TOFU 16

fried tofu with a spicy glaze and caramelized kimchi

## POPCORN CHICKEN 16

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

## SHRIMP TEMPURA 20

panko, lemon aioli, tartar sauce, pico de gallo

## CALAMARI & PEANUTS 20

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 or seafood +4 ]

## 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 (8 pc) 22


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

## SHRIMP TEMPURA ROLL (8 pc) 22



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

## TACOS (3 pc) 18


served with lettuce, guacamole, pico de gallo, sour cream and limes.

Choice of: Bulgogi / Spicy Pork  / Chicken Crispy Fish / Shrimp 

## STEAMED BUNS (2 pc) 17

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: Vegetable  / Kimchi +3 / Seafood +4

# ENTRÉES

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

## RICE

### SIZZLING STONE BOWL BIBIMBAP 26

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 / Seafood Mix (no egg)  +7

### UNI BIBIMBAP **GFA** 31

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

### SASHIMI BIBIMBAP **GFA** 30

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

### KIMCHI FRIED RICE 27



kimchi, mixed veggies, fried quinoa, mozzarella cheese, sunny side up egg  
**Add:** Beef +6 / Spicy Pork +6

### SEAFOOD PAELLA • serves 2-3 70

shrimp, mussels, calamari, five grain, purple rice, fish roe, lemon aioli [Add half bottle of win or bottle of Original Soju: +10]

## NOODLES

### JAPCHAE 25

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 30

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

### KOREAN ARMY STEW 31

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 ) 5

 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

## BUTCHER'S SPECIALS



### BEEF

C • O • M • B • O

Short Rib

Skirt Steak

Ribeye

Marinated Short Rib



Small **176** • Large **195**

### PORK

C • O • M • B • O

Pork Jowl

Pork Belly

Pork Butt

Marinated Pork Rib

Small **165** • Large **178**

## UPGRADE +25

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

### COMBO #1

2 Non-Alcoholic Cocktails  
2 Scoops of Vanilla Ice Cream

### COMBO #2

1 Bottle of Soju **OR** Makegeoli  
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

# BUTCHER'S SPECIAL



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

**Vegetables** Fresh Sweet Corn ... 10 / Mushroom ... 10 / Shishito Peppers ... 10 / Zucchini ... 10

**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 & COFFEE

*teas by: in pursuit of tea*

**EARL GREY** 6  
*tasting notes:*  
citrus, rich, bold

**JASMINE PEARLS** 6  
*tasting notes:*  
sweet, white flower, nutty

**LEMON GINGER** 6  
*tasting notes:*  
warming, soothing, honey

**MINT** 6  
*tasting notes:*  
soothing, refreshing, sage

**COLD BREW** 9

## PAW MENU

*Barn Joo is a pet friendly establishment*

**OLI'S CHICKEN** 15  
Grilled chicken breast, no seasoning

**BURGER-NO-BURGER** 19  
Ground beef patties, no seasoning

**STEAMED VEGGIES** 12  
Seasonal vegetables

**SASHIMI FOR DA DOGS** 17  
White rice, tuna, salmon, white fish

