



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 15
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 13
• 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 13
asparagus, sesame batter

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

Crunchy Tofu ✓🌶️ • 두부김치 13
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 13
shrimp, sweet & spicy chili sauce

Calamari & Nuts • 오징어 땅콩 12
wasabi buttermilk batter, calamari, roasted peanuts

Soft Shell Crab • 게 튀김 12
panko batter, soft shell crab, tartare sauce and pico de gallo

Wings (Six pieces) • 치킨 날개 14
CHOICE OF (FRIED): **Soy Garlic** / **Hot & Spicy**

Spicy Charred Chicken 🌶️ • 치즈불닭 14
chicken, assorted vegetables, gochujang, mozzarella cheese

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

SHARE

Buns (Two pieces) • 번 15

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** 17
- Beef 17
- Seafood 🌶️ 19

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 25

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

BBQ Chicken • 닭구이 25

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

Bulgogi • 불고기 26

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

Pork Jowl • 향정살구이 27

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

NY Bites • 갈비 스테이크 35

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

Galbi-Jjim • 갈비찜 35

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 26

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

Choice of **white** or **red** 🌶️

Seafood Kalguksu • 해물칼국수 25

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

Fisherman's Stew • 누룽지탕 26

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

Choice of **white** or **red** 🌶️

Bulgogi Hot Pot • 떡배기 불고기 27

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

Korean Army Stew 🌶️ • 부대찌개 28

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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DRAFT BEER

- Sapporo** 8
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
- Asahi Super Dry** 9
Lager, Japan, 5.2% abv

S A K E

- One Cup Ozeki Junmai** 9
Japan. 14% abv. 180 ml
- Shoin Junmai Ginjo** 37
Shoin Sake Brewery in Yamaguchi, Japan. 14.5% abv. 500 ml

HOMEMADE SODAS 6



- Lemonade
- Hibiscus Lemonade
- Sparkling Yuzu

SODAS 3

- Coke / Diet Coke
- Sprite
- Ginger Ale
- Seltzer Water

Korean Spirits

SIGNATURE SOJU COCKTAIL

with signature candy rocks

9 glass

36 bottle



Midtown Forsythia

Soju, St. germain, lychee juice, orange juice

Purple Rain

Soju, apple liqueur, grape juice, sour, St. germain

Passionate Barn Joo

Soju, passion fruit juice, triple sec, coconut rum, grenadine

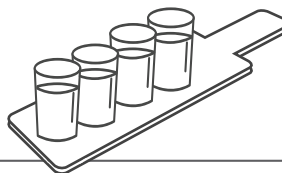
Cucumber Cooler

Soju, sour, St. germain, muddles cucumber

BARN JOO HARMONY

One of each of our Signature Soju Cocktails

30



Soju (Chum Churum) 15

- **Original** 17.5% abv
- **Peach** 14% abv
- **Yuzu** 14% abv
- **Apple** 12% abv

Yuzu Makgeoli 9

Yuzu, Korean rice wine, sprite

Makgeoli 16

Unfiltered rice wine, 6% abv

Bok Bun Ja 16

Black raspberry wine 16% abv

COCKTAILS

Elder Fashioned

Evan Williams Bourbon, St. germain, orange bitters

Smoked Manhattan

Rittenhouse Rye whisky, sweet vermouth, scotch essence, angostura bitters

Jalapeño Margarita

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

Barn Joo Maid

Choice of Vodka, tequila, or rum, cucumber, mint, fresh lime juice, simple syrup

Volstead

42 Below Vodka, St. germain, strawberry simple syrup, fresh lime juice

Cucumber Gintini

Beefeaters Gin, fresh lime juice, angostura bitters, muddled cucumbers

Bee Line

42 Below Vodka, honey, fresh lemon juice, lavender bitters

Seoul Mule

Soju, Domaine de Canton, fresh lime juice, ginger beer

Mak Sour

Evan Williams Bourbon, Makgeoli, simple syrup, fresh lemon juice, Malbec

Drunken Tiger

Suntory Toki Whiskey, turmeric syrup, lemon juice, ramazzotti, angostura bitters, orange bitters

Mojito

Cruzan aged rum, fresh lime juice, mint leaves, club soda



WINE

SPARKLING wine

Prosecco Stella Di Notte, Torresella, Italy 11/44

ROSE wine

Sparkling Rose Ruffino, Italy 11/44

Rose Prophecy, vin de France 12/48

WHITE wine

Riesling Relax, Qualitatswein Mosel, Germany 12/48

Sauvignon Blanc Prophecy, Marlborough, New Zealand 13/52

Pinot Grigio Gabbiano Promessa, Delle Venezie, Italy 12/48

Chardonnay Storypoint, Sonoma County CA 12/48

RED wine

Pinot Noir Bonterra, Mendocino County California 2016 12/48

Cabernet Sauvignon Chateau Souverain, California 2016 12/48

Malbec Mendoza Argentina 2017 13/52

SPIRITS

2OZ POUR

VODKA

Grey Goose 13
Ketel One 12
Titos 13
42 Below 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
Glenlievet 12yr 20
Johnnie Walker Black 15
Johnnie Walker Blue 52

JAPANESE

Suntory
Whiskey Toki 17

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



Find us also in Union Square + Nomad!

BARN JOO

UNION SQUARE: Oysters + Tabletop KBBQ
NOMAD: Open hand rolls and various a la carte!

35 Union Square W., New York, NY 10003
816 6th Avenue, New York, NY 10001