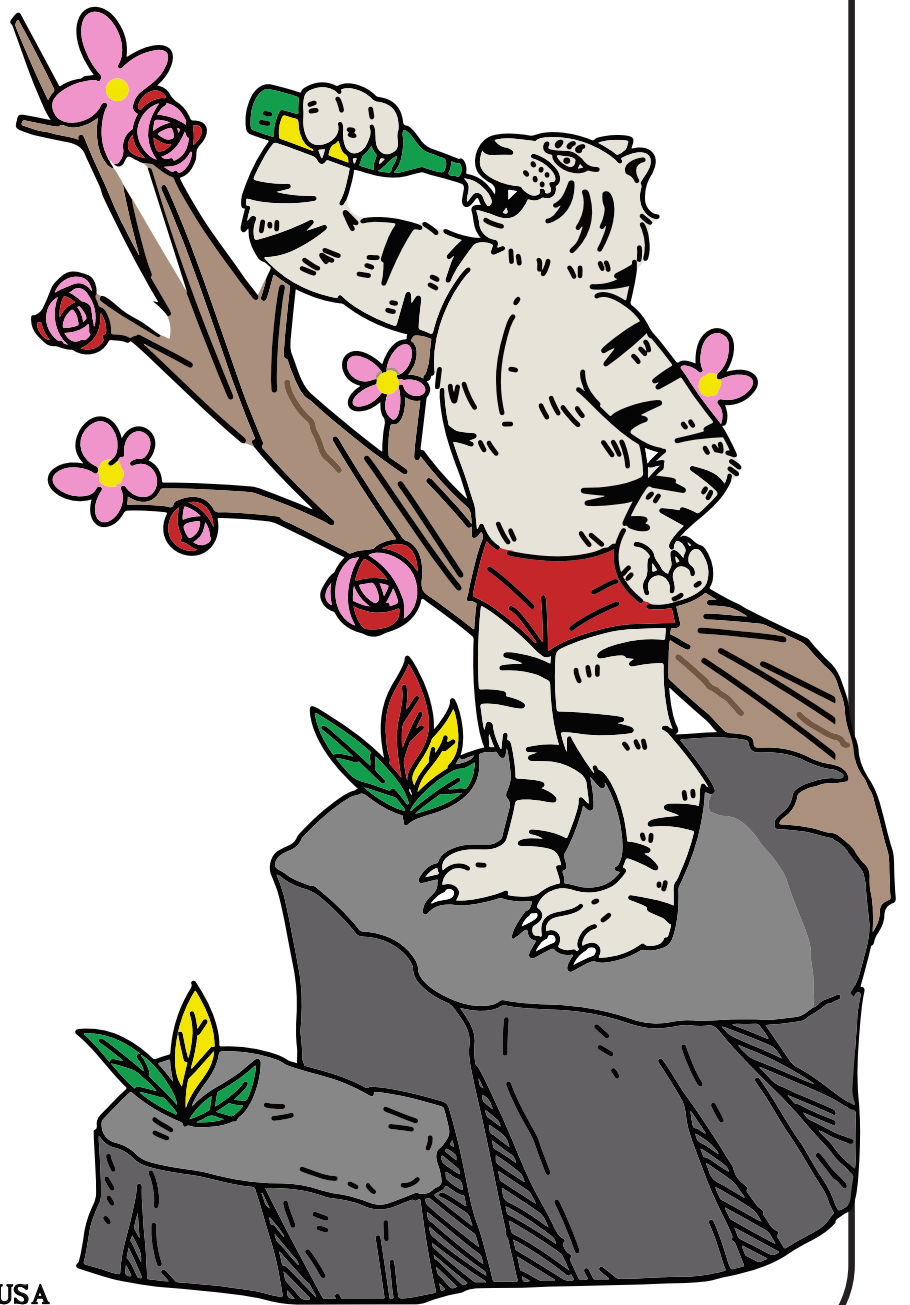


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BUSHWICK



ALL DAY

436 JEFFERSON ST  
BROOKLYN, NY 11237  
WWW.NOWONUSA.COM @NOWON.USA

## COCKTAILS

\$16

### LYCHEE KEEN

rosemary vodka, tarragon

### DIBS

gin, elderflower, vanilla

### CRAZY RICH AZN

butterfly tea soju, bubbles, violette

### BIG HEAD

kimchi tequila, aperitif, orange

### MONKBERRY MOON DELIGHT

mezcal, yuzu, eggwhites  
thai basil

### FRAP STAR

espresso vodka, miso, vanilla

### SEASONAL COCKTAIL

ask about it!

## CRAFT SOJU

### INFUSED JINRO

seasonal flavors  
made in house  
\$8/\$20\*

### SEOUL NIGHT, 23%

floral, plum, smooth  
\$11/\$49 btl

### SULSEAM MIR, 40%

umami, vanilla, velvety  
\$17/\$100 btl

### JINRO IS BACK, 17%

korean classic  
\$7/\$20 btl

### SOLSONGJU DAMSOU, 40%

pine, spruce  
\$12/\$54\*

### TOKKI SOJU, 40%

tapioca pudding vibes  
\$17/\$77\*

### HAN WOM MAE, 13%

golden plum, honey  
\$10/\$45 btl

### WON SOJU, 40%

sweet steamed rice,  
vanilla  
\$13/\$46 btl

### SAMHAE SOJU-GA, 45%

aromatic, savory, nutty  
\$17/\$100 btl

### GOLDEN BARLEY, 17%

fragrant grains,  
stonefruit  
\$10/\$45 btl



SOJU FLIGHT  
\$20



\*available as a carafe (10.5oz)



## WINE

\$14/\$55

### AUPA

red, blend, 13%  
chile

### OTU

sauvignon blanc, 13%  
new zealand

### CONQUILLA

cava, 11.5%  
spain

### QUINTA DE UNIHUE

red, pais, 13%  
chile

### MONT-REDON

rosé, 13%  
france

## BEER

add a shot +5

### TALL BOYS & CANS

\$10

#### PEACH BERRY PUNCH

fruit sour, 6%  
talea beer co.  
williamsburg, bk

AL DENTE  
pilsner, 5%  
talea beer co.  
williamsburg, bk

TERRA  
lager, 4.5%  
south korea  
\$9

#### EDWARD LIZARDHANDS

douple ipa, 8.0%  
kcbc  
bushwick, bk

MEDALLA  
lager, 4.2%  
puerto rico  
\$6

MAKKU  
unfiltered rice beer, 6%  
makku  
south korea



Ask About  
Our Drinking  
Games!

#### SUN UP

hazy ipa, 6.5%  
talea beer co.  
brooklyn, ny

### DRAFT

\$10 / \$40

#### VENOMOUS

west coast ipa, 6.9%  
kcbc  
brooklyn, ny

#### SOUR HOUR

sour weisse 5%  
lic beer project  
queens, ny

#### LIGHT & TIGHT

lager, 3.9%  
sunday beer company  
brooklyn, ny

#### BUSHWICK PILSNER

pilsner, 5.5%  
braven brewing co.  
brooklyn, ny

#### SEASONAL BEER

ask about it!

## ZERO-PROOF COCKTAILS

\$12

add a shot +5

#### G&T

grape, lemongrass, lime, tonic

#### ORANGE THEORY

honey, chili oil, turmeric,  
citrus, almond

#### MATCHA OASIS

coconut, leches, piña,  
lime, mint

#### K-POP PUNCH

horchata, hibiscus, piña,  
citrus, almond, cinnamon

## N/A BEER

\$9

#### FREE WAVE

ipa  
athletic brewing, ct, us

#### UPSIDE DAWN

golden ale  
athletic brewing, ct, us

## N/A WINE

\$12 / 48

#### PRIMA PAVÉ

blanc de blancs, it

#### PRIMA PAVÉ

rosé brut, it

# MIXTAPES

- \* MINIMUM TWO GUESTS.
- REQUIRES FULL TABLE PARTICIPATION
- \*\* SHARE ONE ITEM FROM EACH COURSE



## THE E·P·

\$39 / PER PERSON (5 COURSE)

- \* LIL' BABY KALE SALAD
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY GARLIC BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)

## THE CLASSIC

\$49 / PER PERSON (7 COURSE)

- \* WHIPPED RICOTTA TOAST
- \* BROCCOLINI a la 'CAESAR'
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY GARLIC BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)
- \* CHEF'S CHOICE OF DESSERT



## STARTERS

WHIPPED RICOTTA TOAST <sup>VG</sup> housemade focaccia, citrus jam, chili oil	\$13	CHARRED SHISHITOS <sup>V</sup> roasted bean sauce, lemon	\$13
MARINATED CUKES <sup>V.GF</sup> tofu, celery, pickled jalapeño, chimichurri	\$12	'CHOPPED CHEESE' RICE CAKES spiced beef, soy - pickled jalapeño, parmesan	\$18
LIL' BABY KALE SALAD <sup>VG</sup> chicory, pickled daikon, candied walnuts, ginger sesame dressing	\$15	NOWON FRIED CHICKEN soy garlic or spicy gochujang	\$18
BROCCOLINI a la 'CAESAR' charred, black sesame, candied anchovy, parmesan	\$15	VEGAN 'SHROOM NOODS <sup>V.GF</sup> glass noodles, all the 'shrooms, zucchini, soy garlic, sesame	\$21

V = VEGAN, VG = VEGETARIAN, GF = GLUTEN - FREE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness \*

# CLASSICS

## LEGENDARY CHEESEBURGER

smashed double,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$21



## JAE'S CHICKEN BUN

double fried chicken thigh,  
gochujang glaze  
soy-pickled jalapeño,  
parmesan, peanut,  
cabbage slaw

\$20

## DRY-AGED STEAK BURGER

8 oz. single stack,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$26

## SMOKED TRUFFLE BURGER

smashed double,  
black truffle paté,  
kimchi sauce,  
smoked mozz, onion

\$27

## EXTRAORDINARY TOTS VG,GF

honey garlic butter  
OR  
curry-spiced

\$11



## ADD-ON

Egg +3

Bacon +5

Gluten Free Bun +2

Mozzarella +2

Black Truffle Pate +6



## WOOD FIRED PIZZA

### **KINDA KOREAN MARGHERITA** VG \$20

gochu-red sauce, mozzarella, chili oil, basil

### **BANBAN BURRATA** \$23

roasted kimchi, basil, scallion oil

### **BUSHWICK BULDAK** \$24

gochujang fire-roasted chicken,  
rice cakes, mozzarella, cilantro

### **YEARLY TRADITION** \$26

pulled brisket, rice cakes, garlic, egg,  
toasted seaweed

### **K-TOWN SMOKESHOW** VG \$22

k-bbq shrooms, smoked mozzarella,  
garlic chive, shallot

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# SPIRITS



## VODKA

WODKA	\$12
SUPERGAY	\$13
TITO'S	\$15
KETEL ONE	\$16
NIKKA COFFEY	\$17

## GIN

ASKUR	\$12
HAYMAN'S LONDON DRY	\$14
ROKU	\$14
HENDRICK'S	\$17
JUNG ONE	\$22

## WHISKEY

REDEMPTION RYE	\$12
OLD OVERHOLT 114-PROOF RYE	\$12
PINHOOK HARD GUY RYE MUNNY	\$15
SUNTORY TOKI	\$16
HIBIKI HARMONY	\$25
TAKAMINE, 8YR.	\$25
HILLROCK ESTATE, SOLERA - AGED	\$25

## SCOTCH

BLACK BOTTLE	\$12
LAPHROAIG SELECT	\$18
BRUICHLADDICH, CLASSIC LADDIE	\$18

## RUM

WHALER'S	\$10
ACHARANDA URAPAN BLANCO RUM	\$12
DON PAPA, SMALL BATCH	\$14

## TEQUILA

TEPOZAN BLANCO	\$14
CENTENARIO REPOSADO	\$14
CASAMIGOS BLANCO	\$17
TRES GENERACIONES AÑEJO	\$20

## MEZCAL

LOS VECINOS DEL CAMPO, ESPADIN	\$12
DEL MAGUEY	\$14
400 COÑEJOS ESPADIN-TOBALA	\$16
YUU BAAL, JOVEN PECHUGA	\$18

## COGNAC

HENNESSY V.S.	\$18
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## LIQUEUR

SUZE	\$12
CAFFO RED BITTERS	\$12
CAPELLETTI APERITIVO	\$12
YELLOW CHARTREUSE	\$20
NONINO AMARO	\$20

