

# 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 (12pm-5pm) – 1.75/pc  
After Hours – 2.75/pc

OR

### COCKTAIL SHRIMP

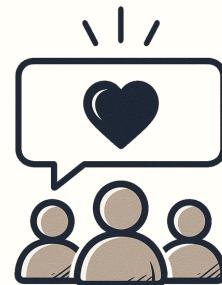
Happy Hour (12pm-5pm) – 1.75/pc  
After Hours – 2.75/pc

**6 Piece Minimum**

AVAILABLE ALL DAY!



Limited oysters per person.  
Please check with your server.



Follow us and get details on our  
holiday hours.



## BUTCHER'S FRESH CUT

### WAGYU BEEF COMBO 102

For Two:

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

- + Truffle Fries To Start
- + 1 Glass of Riesling

+ Add a Bottle of La Crema Pinot  
Noir for **ONLY \$18**



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>
<b>DASHWOOD SAUVIGNON BLANC</b>
<b>CARMEL ROAD CHARDONNAY</b>
<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
Lemonade / Hibiscus Lemonade / Strawberry Lemonade / Ginger Limeade / Lychee Soda +3	
<b>SODAS</b>	5
Coke / Diet Coke / Dr. Pepper / Sprite / Ginger Ale / Club Soda / Ginger Beer +2 / Grapefruit Soda +2 <b>Jarritos</b> Guava +3 / Mandarin +3	
<b>JUICES</b>	5
Orange / Pineapple / Cranberry / Grapefruit	
<b>SAN BENEDETTO</b>	10
Sparkling Water / Still Water	

## KOREAN INSPIRED

<b>KTOWN SOJU</b>	22
Yuzu + Elderflower (Limited Time)	
<b>SOJU</b>	18
Chum Churum Original	
Soon Hari Peach +2 / Lychee +2 /	
Strawberry +2 / Pineapple +2	
<b>HOMEMADE INFUSED SOJU</b>	20
K-Pear / Apple & K-Pear +1	

<b>MAKGEOLLI</b>	20
Original / Banana +1 / Peach +1	
<b>LUNAR SELTZERS</b>	12
Lychee / Yuzu	

## DRAFT BEERS

<b>Micheladas</b> +3 - Tajín rim, lime and hot sauce	
<b>SoMaek</b> +3 - Add a shot of Soju to your beer	
<b>SAPPORO LAGER</b>	9
<b>SIXPOINT PILSNER</b>	9
<b>FIDDLEHEAD IPA</b>	9
<b>ALLAGASH WHITE ALE</b>	10
<b>STELLA</b>	10
<b>LAGUNITAS IPA</b>	10

## BOTTLED / CANNED BEERS

<b>TERRA</b> (Limited Time)	14
<b>DAE PYO</b> (Korean Beer)	11
<b>SEVENBRÄU PALE ALE</b> (Korean Beer)	11
<b>BREAKFAST STOUT</b>	13
<b>SEASONAL CIDER</b> Ask your server for details	10
<b>KIRIN LIGHT</b>	10
<b>LAGUNITAS</b> (Non-Alcoholic)	10
<b>ASAHI</b> (Non-Alcoholic)	10

# COCKTAILS

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

## LYCHEE LOVE TEA 23

Angel's Envy Bourbon, Fresh lychee, lemon and Bubbles.

## APRICOT FIZZ 23

Old Forester, Apricot & applet brandy, Fresh Lemon and Egg Whites & chocolate Mole bitters

## TIGERS MULE 22

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

## BEELINE 20

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

## MIDNIGHT SPRINTS 22

Miraflores Chicha liqueur, Hibiscus, Orange blossom and Coppola Prosecco

## 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

## MO-NO-JITO 17

## GINGER COOLER 17

Seedslip, Ginger and Lime

## 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)



Cheers!



# SHARE & TAPAS

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

<b>BARN JOO SALAD</b>	23	<b>MUSHROOMS</b>	18
mixed greens, quinoa, black olives, seasonal fruits, almond, corn, boiled egg, rice cake crackers, parmesan, cheese. ( choice of yuzu ginger or yogurt dressing ) <u>Choice of (+6):</u> Crunchy Tofu  / Galbi / Bulgogi / Spicy Pork  / Chicken / Shrimp		garlic butter, mushrooms, oyster, cremini, shiitake	
<b>TRUFFLE FRIES</b>	10	<b>TTEOK &amp; CHEESE</b>	21
hand cut potatoes, granulated garlic, truffle essence		rice cake, sweet corn, quinoa, fontina, cheddar, parmesan cheese, truffle essence	
<b>POTATO CROQUETTES</b>	14	<b>BULGOGI SPICY RICE CAKE</b>	23
panko, mashed potatoes, green beans, topped with katsu sauce		rice cake, gochujang, kabocha squash, onions, peppers, almonds, sesame seed, scallion, carrots [ add cheese +2 or seafood +4 ]	
<b>FRIED ASPARAGUS</b>	15	<b>TUNA MAYO TARTARE</b>	21
asparagus, sesame seeds, spicy mayo		{ cold } tuna, pickled radish, sesame oil, mayo, honey with rice cake crackers	
<b>FRIED DUMPLINGS</b> (3 pc)	15	<b>SALMON TARTARE</b>	23
<u>Choice of:</u> glaze soy garlic / hot & spicy <u>Choice of:</u> Vegetable  / Beef		{ cold } salmon, cucumber, pickled radish, mayo, guacamole, fish roe with rice cake crackers	
<b>CHICKEN WINGS</b> (6 pc)	17	<b>FRIED TIGER ROLL</b> (8 pc)	22
<u>Choice of:</u> soy garlic / hot & spicy / citrus salt & pepper		tuna, salmon, avocado, pickled radish, kani, topped with eel sauce & spicy mayo	
<b>CRUNCHY TOFU</b>	16	<b>SHRIMP TEMPURA ROLL</b> (8 pc)	22
fried tofu with a spicy glaze and caramelized kimchi		shrimp tempura, avocado, cucumber, pickled radish, kani, sweet potato crunch, fish roe, topped with eel sauce & spicy mayo.	
<b>POPCORN CHICKEN</b>	16	<b>TACOS</b> (3 pc)	18
chicken thigh, black sesame seed, roasted peanuts, béchamel sauce		served with lettuce, guacamole, pico de gallo, sour cream and limes. <u>Choice of:</u> Bulgogi / Spicy Pork  / Chicken Crispy Fish / Shrimp	
<b>SHRIMP TEMPURA</b>	20	<b>STEAMED BUNS</b> (2 pc)	17
panko, lemon aioli, tartar sauce, pico de gallo		scallion coleslaw, pickled radish, cucumber, tartar sauce – <u>Choice of:</u> Bulgogi / Spicy Pork  / Crispy Chicken / Crispy Fish  / Duck	
<b>CALAMARI &amp; PEANUTS</b>	20	<b>KOREAN PANCAKE</b>	23
fried calamari, peanuts, paprika, tartar sauce		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, shredded egg – **Choice of:** Tofu & Mushroom / Galbi +6 / Bulgogi / Spicy Pork / Chicken / Duck +6 / Seafood Mix (no egg) +7

### UNI BIBIMBAP 31

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

30

### SASHIMI BIBIMBAP

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

### KIMCHI FRIED RICE 28

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 wine or bottle of Original Soju: +10]

## NOODLES

### JAPCHAE 25

sweet potato glass noodles stir-fry

**Choice of:** Vegetable / Bulgogi +6 / Seafood +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 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, 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

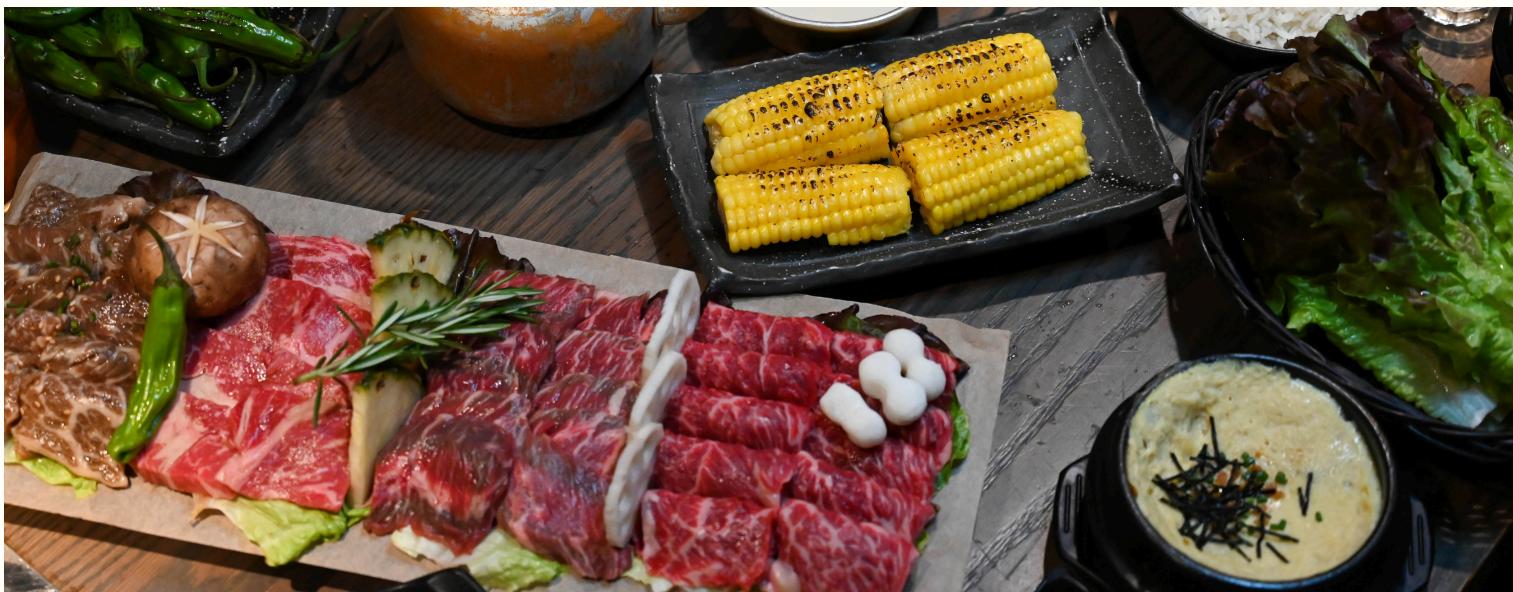
Gluten Free options available upon request. Please ask your server.

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.

# KOREAN BBQ

## BUTCHER'S SPECIALS



### BEEF C O M B O

- Short Rib
- Skirt Steak
- Ribeye
- Marinated Short Rib



CERTIFIED  
USDA  
PRIME  
BEEF

Small **186** · Large **205**

### PORK C O M B O

- Pork Jowl
- Pork Belly
- Pork Butt
- Marinated Pork Rib

Small **179** · Large **192**

### 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

- Homemade Kimchi
- House Salad
- Scallion Salad
- Radish Pickle
- Pickled Radish Wraps

#### Chef's Dipping Sauces

- Oven Baked Salt
- Homemade Soy Sauce
- Ssamjang (soy bean paste)

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## BUTCHER'S SPECIAL

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**Beef**

a la carte

Prime Short Rib .....	54
Prime Skirt Steak .....	52
Prime Ribeye .....	52
Prime Marinated Short Rib.....	54

**Pork**

a la carte

Thick Cut Pork Belly Rib.....	50
Chef's Cut Pork Jowl .....	50
Thick Cut Pork Butt .....	50
Marinated Pork Short Ribs...	52

**Chicken**

a la carte

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

**Seafood**

a la carte

Black Tiger Shrimp...	49
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**Vegetables** Fresh Sweet Corn ... 13 / Mushroom ... 13 / Shishito Peppers ... 13 / Zucchini ... 13**Sides** Multi Grain Rice ... 5 / White Rice ... 5

# DESSERTS

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



## SPECIAL

<b>BINGSU</b>	KOREAN SHAVED ICE	25
shaved milk ice, sweet red bean, blackberry, strawberry, mochi, caramel and vanilla ice cream		

## DESSERT

<b>CHURROS</b>	14
vanilla gelato with homemade churros and honey	
<b>BOURBON BREAD PUDDING</b>	16

## ICE CREAM

<b>SINGLE SCOOP GELATO</b>	5.5
<ul style="list-style-type: none"><li>Cappuccino</li><li>Chocolate</li><li>Green Tea</li><li>Pistachio</li><li>Vanilla Bean</li><li>Dulce de Leche</li><li>Coconut <small>dairy free (sorbet)</small></li><li>Strawberry <small>dairy free (sorbet)</small></li><li>Lemon <small>dairy free (sorbet)</small></li></ul>	
<b>ICE CREAM TRIO</b>	13

choose any three options from above



## TEA & COFFEE

*teas by: in pursuit of tea*

<b>EARL GREY</b>	6
<i>tasting notes:</i> citrus, rich, bold	
<b>JASMINE PEARLS</b>	6
<i>tasting notes:</i> sweet, white flower, nutty	
<b>LEMON GINGER</b>	6
<i>tasting notes:</i> warming, soothing, honey	
<b>MINT</b>	6
<i>tasting notes:</i> soothing, refreshing, sage	
<b>COLD BREW</b>	10

## PAW MENU

*Barn Joo is a pet friendly establishment*

<b>OLI'S CHICKEN</b>	15
Grilled chicken breast, no seasoning	
<b>BURGER-NO-BURGER</b>	19
Ground beef patties, no seasoning	
<b>STEAMED VEGGIES</b>	12

Seasonal vegetables

<b>SASHIMI FOR DA DOGS</b>	17
White rice, tuna, salmon, white fish	

