

EXECUTIVE CHEF ANDREW LIM
수석 셰프 임진의

PERILLA
KOREAN AMERICAN STEAKHOUSE

DINNER | PATIO
테라스 저녁식사

FIRST BITES

SALMON TARTARE*	12
CURED SALMON, SMOKED TROUT ROE	
A5 WAGYU*	18
GOLDEN KALUGA CAVIAR*	

PETITE SALADS

CAESAR	12
LITTLE GEM, PARMESAN CRISPS, MILK BREAD CROUTONS	
MIXED GREENS	12
CUCUMBER, RADISH, GINGER VINAIGRETTE, HERBS	
CHICKEN +6 SALMON +8 PRIME SKIRT+10	

SEAFOOD

COLD

SHRIMP COCKTAIL	15
GOCHUJANG COCKTAIL SAUCE	
RAW OYSTERS*	30
6 PC, WHITE KIMCHI MIGNONETTE	

SMALL PLATES

KIMCHI FOCACCIA	12
SESAME-GIM HONEY BUTTER	
FRIED MANDU 만두	10
5PC, VEGETABLE • PORK	
GARLIC CHIVE PANCAKE 부추전	15
PERILLA, FINGER CHILE	
TTEOKBOKKI 떡볶이	18
STIR FRIED GOCHUJANG, RICE CAKE, CHEESE	
GARLIC CHICKEN +4 MARINATED SHORT RIB +6	
JAPCHAE 잡채	20
GLASS NOODLE, EGG RIBBON	
GRILLED PORK RIBS 돼지	20
BLACK BEAN SAUCE, FINGER CHILE, HERBS	
STEAK TARTARE TOAST	14
PRESERVED LEMON-GOCHUJANG VINAIGRETTE	

caviar service

GAMTAE, SMOKED CRÈME FRAICHE,
GARLIC CHIVE MUCHIM, DANMUJI

12

SMOKED TROUT ROE*	25
<i>Oncorhynchus mykiss</i>	
GOLDEN KALUGA*	50
<i>Huso dauricus x acipenser schrenkii</i>	
GOLDEN OSETRA*	75
<i>Acipenser gueldenstaedtii</i>	
BELUGA HYBRID*	105
<i>Acipenser huso huso, Baerii</i>	

LARGE PLATES

DOUBLE SMASH BURGER	24
DRY-AGED, AMERICAN CHEESE, ONION, PICKLE, PICKLED PEPPER AIOLI, FRIES	
CAULIFLOWER STEAK	24
CHILI CRISP, CARROT SALAD	
ARCTIC CHAR*	32
BIG GLORY BAY, ORANGE KOSHO, ORANGE-CHILI BROTH	

STEAK FRITES

CHIMICHURRI, BEEF FAT FRIES, AIOLI

8 OZ PRIME SKIRT* 34

8 OZ WAGYU HANGER* 60

16 OZ 60-DAY DRY-AGED RIBEYE* 105

SIDES

BEEF FAT FRIES 감자튀김	12
PARMESAN, CHIVE, AIOLI	
GAMJA JORIM	14
POTATO PAVE, SWEET SOY, SESAME	
BRUSSELS SPROUTS 브뤼셀	14
RAISIN, APPLE, FERMENTED HONEY	
CHARRED BROCCOLI 브로콜리	14
DOENJANG BAGNA CAUDA, SESAME TOFU WHIP, PUFFED BARLEY	
CORN CHEESE 콘치즈	18
HUITLACOCHÉ, ROASTED POBLANO, COTIJA CHEESE	
GRILLED MUSHROOMS 버섯	16
TAMARI CARAMEL, CHIVE	

*every check includes a 3% optional surcharge to help assist our team with healthcare benefits

*notice to consumers: please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment

*these items are served raw, undercooked or cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



PERILLA
KOREAN AMERICAN STEAKHOUSE

COCKTAILS

18

PLANK WALKER

A tropical refresher to revive the weary sailor.

Jamaican pot still rum, falernum, toasted
banana, spanish vermouth, tropical spices

GENMAICHA MULE

An earthy, vibrant and unexpected mule variation

Blended 3 year pot still rum, tepache syrup, blended rice,
green tea, ginger, aromatic bitters, carbonation, mint crown

KOREAN MAGPIE

A complex, herbal, boozy sipper - limit 2 per guest

Absinthe blanc, apricot liqueur, baijiu,
american mountain floral liqueur, violet endive

THE CHAIRMAN

For the boss in us all

Johnnie walker high rye, straight bourbon, shiitake,
house bitters, absinthe blanc, double citrus swath

SUMMER IN SEOUL MARTINI

A clean, direct, sunny martini

Korean soju, london dry gin, bergamot, fortified
wine melange, sherry, grapefruit oil, begonia

VIVA LA VIDA

A little heat, a little sweet, a lot of love

Blanco tequila, espadin, red bell pepper,
pineapple, lime, habaero, piña frond

DRINKING IN THE TALL GRASS

*A bourbon paloma? A basil brown derby?
A boozy citrusy soda? Yes to all three!*

A blend of whiskies, basil eau de vie, mead, grapefruit,
cardamom, citric acid, carbonation, kinomi leaves

ESPRESSO MARTINI

A new classic...try it again, for the first time

Coconut fat washed vodka, rum, arabica,
chicory, mizunara oak, smoked salt, demerara

PERILLA IN OAXACA | 22

an old fashioned story, poured with fresh insights

PERILLA private label vago tepeztate mezcal, solsongju damsoul soju,
demerara, aromatic bitters. smoked pine needles

BY THE GLASS

SPARKLING

CATTIN, BRUT CATTIN, CRÉMANT D'ALSACE, NV	16
LE MONDE, ROSÉ SPUMANTE, PINOT NERO, NV	16
G. CHIQUET, TRADITION 1ER CRU, BRUT, NV	25

WHITE

PEDRO MÉNDEZ, ALBARINO, 2023	16
DOG POINT VINEYARDS, SAUVIGNON BLANC, 2024	16
LE MONDE, PINOT GRIGIO, 2023	16
FAILLA, SONOMA COAST CHARDONNAY, 2022	22
RICHTER, W. SONNENUHR, RIESLING SPÄTLESE, 2021	20

ROSÉ

TIBERIO, CERASUOLO, ABRUZZO, 2023	16
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RED

REEVE, YA MOON, PINOT NOIR, 2023	16
DAMILANO, MARGHE, NEBBIOLO, 2022	17
TURLEY, OLD VINE, ZINFANDEL, 2022	20
TRAPADIS, LES GARRIGUES, GRENACHE, 2020	16
LAPOSTOLLE, ALEXANDRE, CABERNET SAUVIGNON, 2022	18

SLUSHIES

MELON SOUR 신멜론 18

PLUM WINE, MELON LIQUEUR, PINEAPPLE, LIME JUICE

ADD A FLOAT OF WON MAE PLUM SOJU +\$5

STRAWBERRY MILK 딸기 우유 18

KETEL ONE VODKA, HOUSE MADE YOGURT SOJU,
STRAWBERRY, ITALIAN APERTIVO

BEER

MARZ HAN MAEKJU INTERNATIONAL LAGER 12
CHICAGO | 16OZ | 5.3% ABV

HOPEWELL TANKBEER UNFILTERED LAGER 12
CHICAGO | 16OZ | 4.4% ABV

BURNT CITY TWO HEADED BOY UNFILTERED PILSNER 12
CHICAGO | 16OZ | 5.3% ABV

MOODY TONGUE ORANGE BLOSSOM BELGIAN BLONDE 12
CHICAGO | 16OZ | 5.4% ABV

HOPEWELL GOING PLACES IPA 12
CHICAGO | 16OZ | 6.8% ABV

SPITEFUL GOD DAMN PIGEON ROBUST PORTER 12
CHICAGO | 16OZ | 8.2% ABV

ERIS PEDESTRIAN DRY CIDER 10
CHICAGO | 12OZ | 6% ABV

BEST DAY BREWING NA KOLSCH 8
CALIFORNIA | 12OZ | >0.5% ABV