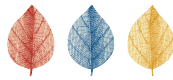


EXECUTIVE CHEF ANDREW LIM



PERILLA  
KOREAN AMERICAN STEAKHOUSE

LUNCH

PETITE SALADS

FULL-SIZE SALAD +4  
CHICKEN +6 SALMON +8 PRIME RIBEYE\* +14

- CAESAR** 12  
LITTLE GEM LETTUCE, PARMESAN CRISPS,  
MILK BREAD CROUTONS
- MIXED GREENS** 12  
CUCUMBER, RADISH, HERBS, GINGER VINAIGRETTE


DUMPLINGS

SERVED WITH SOY DIPPING SAUCE

- VEGETABLE** 12
- PORK** 13

MAINS

- NYREE'S FAMOUS PANCAKES** 14  
DOUBLE-STACKED LEMON-RICOTTA PANCAKES,  
WHIPPED BUTTER, PERILLA MAPLE SYRUP
- BREAKFAST SANDWICH** 16  
CHOICE OF: BULGOGI SAUSAGE OR BACON  
EGG, CHEESE, HOMEMADE ENGLISH MUFFIN,  
PEPPER AIOLI, SERVED WITH HASHBROWN
- BIBIMBOP\* 비빔밥** 19  
RICE, VEGETABLES, BEAN SPROUTS, FRIED  
EGG, GOCHUJANG BIBIMBOP SAUCE  
CHICKEN +6 SALMON +8 PRIME RIBEYE\* +14
- STIR-FRIED GLASS NOODLES 잡채** 20  
SAUTÉED VEGETABLES, EGG RIBBON
- CHILLED SOBA NOODLES & KIMCHI** 21  
SOY, GOCHUJANG, MEDIUM EGG, GIM
- SALMON BOWL\* 회덮밥** 21  
RICE, CURED SALMON, GOCHUJANG  
BIBIMBOP SAUCE
- FRIED CHICKEN SANDWICH** 21  
PICKLED PEPPERS, GOCHUJANG AIOLI,  
SLAW, FRIES
- STEAK & EGGS\*** 42  
WAGYU SKIRT STEAK, CHIMICHURRI,  
WHITE RICE OR MIXED GREENS
- STEAK FRITES\*** 42  
WAGYU SKIRT STEAK, MINARI CHIMICHURRI,  
BEEF FAT FRIES



**KOREAN LUNCH TRAY**  
RICE, SOUP, ASSORTED BANCHAN

CHOICE OF:  
**MACKEREL**  
**GARLIC CHICKEN**  
**PRIME RIBEYE\* +4**  
28

*double smashburger* 24

DRY AGED PRIME BEEF, AMERICAN CHEESE,  
ONION, PICKLES, SESAME BUN, SERVED  
WITH BEEF FAT FRIES

STEWES

SERVED WITH RICE

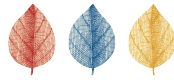
- SOONDUBU\* 순두부찌개** 20  
BRAISED SHORT RIB, POACHED EGG,  
SERVED WITH BAECHU KIMCHI
- SULLUNG TANG 설렁탕** 20  
SOMYEON NOODLES, BRAISED TENDON,  
BRAISED BEEF, SERVED WITH KKAJDUGI

SIDES

- FRIED EGG\*** 4
- BREAKFAST POTATOES** 6
- HOMEMADE ENGLISH MUFFIN** 8
- PUBLICAN TOAST & JAM** 8
- BEEF FAT FRIES** 9
- BACON** 9
- YOGURT PARFAIT** 14

*korean milk donut* 9  
FRIED MILK BREAD, CREAM FILLING, SEASONAL FRUIT

*black sesame canele* 6  
BLACK SESAME AND COCONUT CANELE



PERILLA  
KOREAN AMERICAN STEAKHOUSE

COCKTAILS

**CHARGING STATION 15**

*a coconut cold brew with a spicy kick to get ya goin*  
vodka, coconut liqueur, cold brew, organic cane sugar, coconut cream, heavy cream, habanero

**CHAMPAGNE SUPERNOVA 15**

*a low ABV bubbly sipper with bright lemon notes*  
italian bianco vermouth, champagne syrup, citric acid, salted lemon, carbonation

**THE CHAIRMAN 회장님 18**

*curiously familiar, deceptively complex - our house old fashioned*  
johnnie walker high rye scotch, straight bourbon, shiitake, house bitters, absinthe blanc

**TRILATERAL SUMMIT 18**

*a refreshing blend of three spirits from three neighboring nations*  
korean soju, japanese yuzu liqueur, chinese baijiu, lime oleo saccharum

*kimchi bloody mary*  
김치 블러디 메리 15  
SOJU, KIMCHI BLOODY MIX, FURIKAKE

**SLUSHIE**  
18  
**STRAWBERRY MILK**  
KETEL ONE, HOUSE YOGURT SOJU, STRAWBERRY, ITALIAN APERTIVO

BY THE GLASS

**SPARKLING**

CATTIN, <i>BRUT CATTIN</i> , CRÉMANT D'ALSACE, NV	16
G. CHIQUET, <i>TRADITION 1ER CRU</i> , BRUT, NV	25
KRUG, <i>GRAND CUVÉE, 171 ÉME ÉDITION</i> , BRUT, NV	50
LAETITIA, BRUT ROSÉ, NV	18

**WHITE**

COLUMNA, ALBARIÑO	18
FAILLA, SONOMA COAST CHARDONNAY	22
FOUCHER-LEBRUN, CHENIN BLANC	15
PAULINE PABIOT, SAUVIGNON BLANC	22

**RED**

CHÂTEAU PIERRE 1ER, MERLOT	22
DAMILANO, <i>MARGHE</i> , NEBBIOLO	17
LAME DELISLE BOUCARD, CABERNET FRANC	16
LAPOSTOLLE, <i>ALEXANDRE</i> , CABERNET	18
REEVE, <i>YA MOON</i> , PINOT NOIR	16

BEER

<b>MARZ HAN MAEKJU</b> international lager   CHICAGO   16OZ   5.3% ABV	12
<b>HOPEWELL PEACH CUT</b> sour ale   CHICAGO   16OZ   4.5% ABV	12
<b>MOODY TONGUE ORANGE BLOSSOM</b> belgian blonde   CHICAGO   16OZ   4.4% ABV	12
<b>HOPEWELL RIDE OR DIE</b> pale ale   CHICAGO   16OZ   5.5% ABV	12
<b>HOPEWELL GOING PLACES</b> ipa   CHICAGO   16OZ   6.8% ABV	12
<b>GO BREWING SUSPENDED IN A SUNBEAM</b> NA pilsner   NAPERVILLE   16OZ   0.46% ABV	12
<b>ERIS PEDESTRIAN</b> dry cider   CHICAGO   12OZ   6% ABV	10

METRIC COFFEE

<b>EN MASSE</b> french press   cherry, nougat, wildflowers	9
<b>DECAFFEINATED</b> french press   fig, dried orange, bakers chocolate	9
<b>SINGLE-ORIGIN</b> french press   pomegranate, lemon sorbet, cocoa	11
<b>COLD BREW</b> iced   cherry, nougat, wildflowers	8

VOLITION TEA

<b>BEAUTY'S WAIST</b> green   sea salt, sweet cream, pine resin	7
<b>HIGH MOUNTAIN DRAGON WELL</b> green   sugarcane, chestnut, earth	7
<b>BIG RED ROBE</b> wulong   milk, apple, pear, cardamom	7
<b>CHAMOMILE BLOSSOM</b> herbal   wild flowers, honey, mint	7

RARE TEA CELLAR

<b>DUBLIN BREAKFAST</b> black   cream, malt, honey	7
<b>WILD DRIED THAI BANANA</b> bananas foster, dulce de leche, butterscotch	10

JUICE

<b>APPLE JUICE</b>	5
<b>PINEAPPLE JUICE</b>	7
<b>ORANGE JUICE</b>	7

BOTTLED SODA

<b>DIET COKE</b>	6
<b>MEXICAN COKE</b>	8
<b>MEXICAN SPRITE</b>	8

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

\*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