

EXECUTIVE CHEF ANDREW LIM



PERILLA
KOREAN AMERICAN STEAKHOUSE

BRUNCH

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

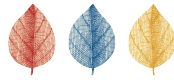
- SOONDUBU* 순두부찌개** 20
BRAISED SHORT RIB, POACHED EGG,
SERVED WITH BAECHU KIMCHI
- SULLUNGTANG 설렁탕** 20
SOMYEON NOODLES, BRAISED TENDON,
BRAISED BEEF, SERVED WITH KKAJDUGI

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



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

kimchi bloody mary

김치 블러디 메리

15

SOJU, KIMCHI BLOODY MIX, FURIKAKE

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

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	50

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

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

METRIC COFFEE

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

VOLITION TEA

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

RARE TEA CELLAR

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

JUICE

APPLE JUICE	5
PINEAPPLE JUICE	7
ORANGE JUICE	7

BOTTLED SODA

DIET COKE	6
MEXICAN COKE	8
MEXICAN SPRITE	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