

EXECUTIVE CHEF ANDREW LIM

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

BREAKFAST SANDWICH	16
CHOICE OF: BULGOGI SAUSAGE OR BACON EGG, CHEESE, HOMEMADE ENGLISH MUFFIN, PEPPER AIOLI, SERVED WITH HASHBROWN	
SPICY AVOCADO TOAST	15
PUBLICAN SOURDOUGH, GOCHUJANG AIOLI, CUCUMBER, RADISH	
BIBIMBOP* 비빔밥	19
RICE, VEGETABLES, BEAN SPROUTS, FRIED EGG, GOCHUJANG BIBIMBOP SAUCE CHICKEN +6 SALMON +8 PRIME RIBEYE* +14	
SALMON BOWL* 회덮밥	21
RICE, CURED SALMON, GOCHUJANG BIBIMBOP SAUCE	
STEAK & EGGS*	38
DENVER STEAK, CHIMICHURRI, WHITE RICE OR MIXED GREENS	
STEAK FRITES*	38
DENVER STEAK, 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	PUBLICAN TOAST & JAM	8
BREAKFAST POTATOES	6	BEEF FAT FRIES	9
HOMEMADE ENGLISH MUFFIN	8	BACON	9

korean milk donut 9

FRIED MILK BREAD, CREAM FILLING, SEASONAL FRUIT

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 21

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

kimchi bloody mary 16

김치 블러디 메리

SOJU, KIMCHI BLOODY MIX, FURIKAKE

BY THE GLASS

SPARKLING

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

WHITE

COLUMNA, ALBARIÑO	18
FAILLA, SONOMA COAST, CHARDONNAY	22
DENIS MEUNIER, 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
PEAY, WEST SONOMA COAST, PINOT NOIR	26

BEER

MARZ <i>HAN MAEKJU</i> international lager CHICAGO 16OZ 5.3% ABV	13
HOPEWELL <i>POCHA</i> korean-style lager CHICAGO 16OZ 5.0% ABV	13
MOODY TONGUE <i>ORANGE BLOSSOM</i> belgian blonde CHICAGO 16OZ 4.4% ABV	13
HOPEWELL <i>RIDE OR DIE</i> pale ale CHICAGO 16OZ 5.5% ABV	12
HOPEWELL <i>GOING PLACES</i> ipa CHICAGO 16OZ 6.8% ABV	13
GO BREWING <i>SUSPENDED IN A SUNBEAM</i> NA pilsner NAPERVILLE 12OZ 0.46% ABV	12
ERIS <i>PEDESTRIAN</i> dry cider CHICAGO 12OZ 6% ABV	10

METRIC COFFEE

EN MASSE drip cherry, nougat, wildflowers	5
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	6
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