



Turntable Rock

2018

Turntable in New York

Cafe & Lounge

Chicken

Choice of plain or soy-garlic

KFC (Korean Fried Chicken)

S 5pcs \$11

M 11pcs \$19

Food

Starter

Calamari Salad \$12

Kale and mesclun salad with fried calamari, spicy sauce & sweet mayo, lemon vinaigrette

Seasonal Water melon Salad \$11

Baby arugula, watermelon, feta cheese, mint, almond slices, champagne vinaigrette

Fish & Chip \$16

Fried flounder and fries served with homemade tartar sauce, spicy mayo, & ketchup

Queen Shrimp \$9

Fried popcorn shrimp with choice of gochujang or wasabi aioli

Kimchi Fries \$13

Shoestring fries topped with sautéed kimchi, applewood bacon, jalapeno, cilantro and sour cream

Crispy Popcorn Chicken \$14

Boneless sweet-chili tossed chicken & orange zest

Shishito Peppers \$7

Sautéed shishito peppers with soy sauce glaze and lime zest

Truffle Fries \$8

Truffle essence, parmesan cheese, chive

Dumplings \$7 for 5pcs

Choice of veggie or pork
Tossed with homemade sweet chili sauce, scallion, sesame seed

Fried Oyster \$10 for 3pcs

Fried oyster, katsuobushi, Japanese mayo, katsu sauce

Griddle

Ain't slider \$10 Add bacon \$2

Brioche bun, 4oz beef patty, lemon aioli, gochujang bbq sauce, lettuce, pickle, red onion, tomato, white cheddar slice.

T.P hotdog \$11

Brioche bun, Brooklyn Grassfed beef sausage, pickled vegeslaw, chipotle aioli, cilantro

Naked Hotdog (2pcs) \$13

Brooklyn grass-fed beef sausage, pickled veggieslaw, chipotle aioli, dijon mustard

Spicy pork taco \$13 for 2 tacos

Corn tortilla, gochujang, marinated pork shoulder, sesame leaf, scallion, pickled radish, sesame seed

Aloha bulgogi taco \$13 for 2 tacos

Corn tortilla, marinated thinly sliced beef brisket, pineapple, scallion, red onion, queso

5th Ave Taco (2pcs) \$14

Stir-Fried Spicy Pork: corn tortilla, gochujang marinated pork, perilla leaf, scallion, pickled radish, shallot chips
Aloha Bulgogi: corn tortilla, soy sauce marinated thinly slices beef brisket, pineapple, scallion, red onion, queso sauce

Sides

Shishito Pepper \$7

Sautéed shishito peppers, soy sauce glaze, lime zest

Truffle fries \$8

Truffle scent fries, Parmesan cheese, chive

Dumplings (5pcs) \$7

Choice of veggie or pork
Gyoza dumplings with vinaigrette soy sauce, scallion, sesame seeds

Fried oyster (3pcs) \$10

Breaded oyster, katsuobushi with katsu sauce and wasabi aioli

Drinks

Can Beers

Coors Light, Heineken, Corona \$6

Samuel Adams, Brooklyn Lager, \$7

Blue Moon, Lagunitas Summer Ale,

Wolffer Cider Dry Rose,

Harpoon IPA, Schofferhofer,

Montauk Ale, Sixpoint

Bottled Beers

Kronenbourg 1664 Blanc, \$8

Allagash, Lagunitas IPA,

Duvel \$10

Sake

One Cup Ozeki Junmai \$7

(16% ALC, 180ml)

Ozeki Ikezo Jelly Sake Peach, Yuzu \$9

(5.5% ALC, 180ml)

Nezumi Otoko Jungin \$13

(16% ALC, 180ml)

Oyaji Gokuraku \$13

(16% ALC, 180ml)

Kitaro Jungin \$13

(16% ALC, 180ml)

Kuroushi Omachi Sake \$13

(16% ALC, 180ml)

Red Wine

Merlot \$9(g)/\$40(btl)

Tilla, Mendoza, Argentina 2017

Pinot Noir \$12(g)/\$52(btl)

Wine by Joe, Dundee, OR 2015

Cabernet Sauvignon \$12(g)/\$52(btl)

Twenty Bench, Napa Valley, CA 2016

White Wine

Pinot Grigio \$9(g)/\$40(btl)

Zenato, Veneto, Italy 2017

Sauvignon Blanc \$11(g)/\$44(btl)

Nautilus, Marlborough, NZ 2017

Viognier Blend \$12(g)/\$52(btl)

Domaine de Saint Cosme, Rhone Valley, FR 2016

Riesling \$17(g)/\$70(btl)

Domaine Ostertag, Alsace, FR 2016

Sparkling Wine

Sparkling Rose \$11(g)/\$44(btl)

Pol Clement, FR NV

Champagne \$90(btl)

Moët & Chandon Imperial, Champagne, FR NV

Champagne \$96(btl)

Veuve Clicquot Brut, Champagne, France NV

Spirits

Vodka

Absolut \$14

Ciroc \$14

Grey Goose \$14

Ketel One \$14

Russian Standard \$14

Tito's \$14

Gin

Bombay Sapphire \$14

Tanqueray \$14

Hendrick's \$14

Tequila

1800 Silver \$15

Jose Cuervo Gold \$12

Don Julio Blanco \$20

Montelobos Mescal Joven \$15

Roca Patron Silver \$22

Patron Citronge Pineapple \$10

Rum

Bacardi \$14

Malibu Coconut \$12

Captain Morgan \$12

Whiskey

Bulleit Bourbon \$12

Bulleit Rye \$12

Crown Royal \$12

Fireball Cinnamon \$12

Hibiki Harmony \$24

Jack Daniel Black \$20

Jack Daniel Honey \$16

Jameson Irish Whiskey \$12

Makers Mark \$14

Woodford Reserve \$14

Scotch

Dewar's White Label \$12

Glenlivet 12yr \$20

Johnnie Walker Black \$16

Macallan 12yr \$22

Macallan 18yr \$88

Oban 14yr \$26

Glenfiddich 12yr \$20

Cognac

Hennessy Very Special \$16

D'usse VSOP \$20

Liqueur

Campari Aperitivo \$11

Fernet Branca \$13

Grand Marnier \$13

HpnotiQ \$11

Jagermeister \$11