



## Wines by the Glass

All Served From  
Magnums

### CHAMPAGNE

#### **Veuve Fourny \$25**

NV 1er Cru, Vertus, Blanc de Blancs,  
Brut Nature

### ROSÉ

#### **Fontsainte Gris de Gris \$12**

2016 Corbières, France

#### **Domaine Tempier \$24**

2016 Bandol, France

### WHITE

#### **Champalou \$14**

2016 Cuvée des Fondraux, Vouvray, France

#### **Rijckaert \$19**

2015 Les Vercherres, Vieilles Vignes,  
Viré-Clessé, Burgundy, France

### RED

#### **Prebende \$14**

2015 Beaujolais, Burgundy, France

#### **Neyers \$25**

2015 Left Bank Red, Napa Valley,  
California



## Classic & Vintage Cocktails

### **Sour \$15**

With your choice of: Mezcal, Apricot &  
Apple Brandy, or Amaretto.  
Fresh Citrus, Simple, Eggwhite

### **Scofflaw \$15**

Rittenhouse Rye, Dolin Blanc, Dolin Dry,  
Lemon, Pomegranate, Chrysanthemum

### **Martinez \$15**

Spring 44 Old Tom Gin, Sweet Vermouth  
Blend, Maraschino, Aged Citrus Bitters

### **COTE Old Fashioned \$15**

Ballantine's 12yr Blended Scotch Whisky,  
Spiced Oleo-Saccharum, Bitters

### **Mai Tai \$15**

Neisson Blanc Agricole Rum,  
Diplomatico Mantuano Rum, Lime,  
Orgeat, Curacao Blend

### **Vesper \$15**

Fords Gin , Industry Standard Vodka,  
Giacomo Borgogno Bianco Vermouth

## Seasonal Cocktails

### **Seoul-Side \$15**

Hwayo 25 Soju, East India Solera Sherry,  
Lime, Mint

### **Sloe Down Fizz \$15**

Plymouth Sloe Gin, Contratto Bianco  
Vermouth, Velvet Falernum, Lemon,  
Cardomaro, Club Soda

### **Hibiscus Swizzle \$15**

Plantation 3 Star Rum, Hamilton Black  
Pot Still Rum, Hibiscus Liqueur, Lime,  
Italian Aperitif Blend



Shareable Appetizers | 함께하는 에피타이저

Crudités | 15

제철야채  
Duo of dipping sauces

Steak Tartare | 18

육회  
Prime top-round,  
pickled mustard seed, pear

Wedge Salad | 14

아삭한 썬지 샐러드  
Iceburg lettuce, bacon, tomato,  
house dressing

Fluke Crudo | 18

쫄깃한 광어회  
Duo of dipping sauces

Shrimp Cocktail | 16

칼데일 새우  
Soft poached and chilled prawn,  
gochujang cocktail sauce

Korean “Bacon” | 16

바삭한 통 삼겹구이  
Crispy heritage pork jowl,  
korean spicy mustard

Butcher’s Feast

Our chef’s favorite cuts  
from our dry-aging room.

고기 한상

We kindly ask that everyone  
at the table participate.

Ban-Chan

반찬  
Seasonal accompaniments

Scallion Salad

파무침  
Mixed greens, gochujang vinaigrette

Red Leaf Lettuce  
with Ssam-jang

상추와 쌈장



• “Trust Us” •

USDA Prime Beef Feast

- 45 per person -

Four of our favorite cuts  
(changes daily)

ADD TO YOUR FEAST

Farmer’s Basket | 18

A basketful of seasonal vegetables,  
pickles, crudités, and dipping sauces

Savory Egg Soufflé

계란찜

Two Stews

Spicy Kimchi Stew | 김찌찌게  
Savory Dwen-jang Stew | 된장찌게  
(served with rice)

Seasonal  
Soft Serve

아이스크림



Savory Accompaniments | 식사

Fermented Soy Stew (from casserole) | 14

짭조름한 된장찌게  
Deeply savory stew with Anchovy consommé,  
zucchini, tofu, and potato

Kimchi Stew (from casserole) | 14

얼큰한 김치찌게  
Spicy and tart stew with kimchi,  
pork belly, and gochugaru

San-che Bibimbop | 22

담백한 산채 비빔밥  
Assortment of mountain roots and vegetables with rice,  
and gochujang - a monk’s delight!

Dol-sot Bibimbop | 22

돌솥 비빔밥  
Assortment of mountain roots and vegetables with rice,  
fried egg and gochujang in sizzling earthenware

Jan-chi Somyun | 14

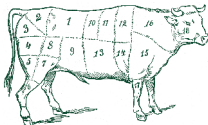
뜨끈한 잔치 국수  
Korean angel hair with piping hot,  
clean anchovy broth

Bi-bim Somyun | 14

상큼한 비빔국수  
Cold and refreshing Korean angel hair  
with fruits and vegetables, gochujang vinaigrette

More Meat for Your Meal | 단품고기

• Prime Cuts •



Dry-Aged Ribeye .... 숙성 등심 ..... 42

Dry-Aged Sirloin .... 숙성 채끝 ..... 38

Tenderloin ..... 부드러운 안심 ... 44

\* See menu reverse for more about our meat.

• Specialty Cuts •

“The Flatiron” ..... 부채살 ..... 34

COTE Steak ..... 살치살 ..... 36

Hanger Steak ..... 토시살 ..... 30

Skirt Steak ..... 안창살 ..... 32

COTE Galbi (Marinated Shortrib)  
..... 꽃양념갈비 ..... 35



Market Fish | MP

제철 생선  
Includes Butcher’s Feast  
accompaniments





## Our Promise of Quality



좋은 품질에 약속

At COTE, we carefully select and source beef that is USDA Prime grade or above, and is aged in our in-house dry-aging room for a minimum of seven days, allowing it to develop its optimal flavor and tenderness.

Our pork is carefully sourced from local heritage pork farms that raise animals with dignity and care. At COTE, each cut of meat is pre-sliced and cooked individually, increasing the **Maillard Reaction**: the grilled, caramelized surface area that makes the food more delicious!

If you are not satisfied with our meat for any reason, please let us know so we can find a way to satisfy you.

## Prime Cuts



Ribeye

숙성 등심



Tenderloin

부드러운 안심



Sirloin

숙성 채끝

## Specialty Cuts



"The Flatiron"

부채살



Hanger Steak

토시살



COTE Steak

살치살



Skirt Steak

안창살



COTE Galbi (Marinated Shortrib)

꽃양념 갈비

\***The Maillard Reaction** (*\may-YAR\*) is a chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavor. Seared steaks, pan-fried dumplings, cookies and other kinds of biscuits, breads, toasted marshmallows, and many other foods undergo this reaction. It is named after French chemist Louis-Camille Maillard, who first described it in 1912 while attempting to reproduce biological protein synthesis.

