



그리고 ③ 차

21/2

건 배

7/7

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A dry Chopin Family Reserve Martini to get the party started! 짠

... a bottle of Champagne, a magnum if two people are drinking!



VICTORIA JAMES Director of Beverage



... 2 bottles a day to keep the doctor away, white then red Burgundy!



...Rosé

all day!

SONDRE KASIN Principal Bartender

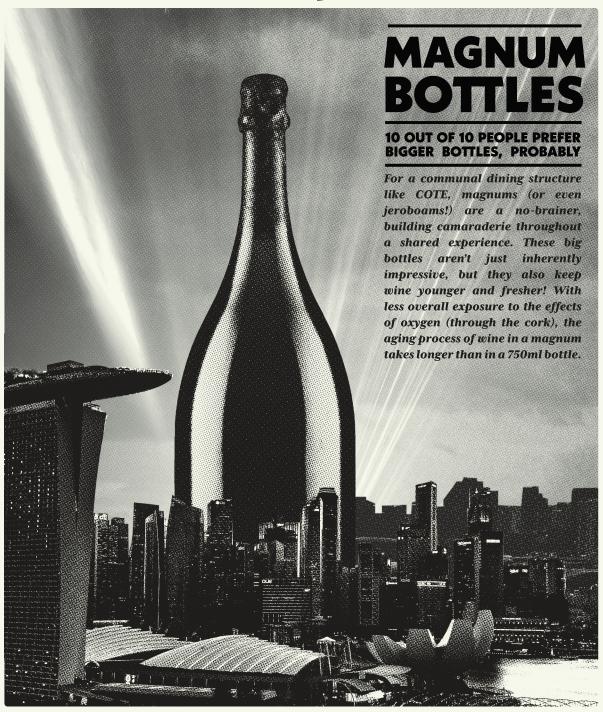
MIA VAN DE WATER Master Sommelier, Director of Education



go with a steakhouse classic- a perfect Gin Martini!

DAVID SHIM Executive Chef

TONIGHT, GO BIG



SPARKLING & ROSÉ WINES BY THE GLASS

Sparkling

Augustí Torello Mata Cava

2019 Brut Reserva, Catalonia, Spain 20/31

Pierre Paillard Champagne

Les Parcelles, Grand Cru, Extra Brut, Champagne, France 35 / 55

Laculle Frères Rosé Champagne

Le Petit Point Rouge, Brut Nature, Champagne, France 30 / 45

Dom Pérignon Champagne

2013 Brut, Champagne, France 95

Taittinger Comtes de Champagne

2013 Blanc de Blancs, Brut, Champagne, France 95

Rosé

Château du Seuil Rosé

2022 Coteaux d'Aix en Provence, France 18 / 27



You're in good hands with our pink wine selections. In fact, Victoria wrote the book on the history of Rosé.



Rudi Pichler Grüner Veltliner

2021 Federspiel, Wachau, Austria **24** / **35**

Peter Lauer Riesling

2021 Fass 6 Senior, Mosel, Germany **26 / 40**

Pascal Jolivet Sauvignon Blanc

2021 Attitude, Loire, France 20 / 31

Héritiers du Comtes Lafon Viré-Clessé

2019 Chardonnay, Burgundy, France 28/40

Pricing is for a 150 mL pour or 235 mL XL pour (a.k.a. party glass)





RED WINE

BY THE GLASS

Jean Foillard Morgon

2021 Gamay, Beaujolais, France **21**/**33**

Bachelet-Monnot Bourgogne Rouge

2021 Pinot Noir, Burgundy, France 28 / 44

Fontodi Chianti Classico

2020 Sangiovese, Tuscany, Italy 28 / 44

J.L. Chave Selections Côtes-du-Rhône

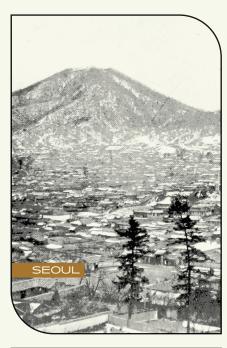
2019 Mon Coeur, Rhône, France 24/38

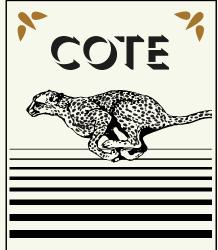
Ministry of Clouds Tempranillo-Grenache

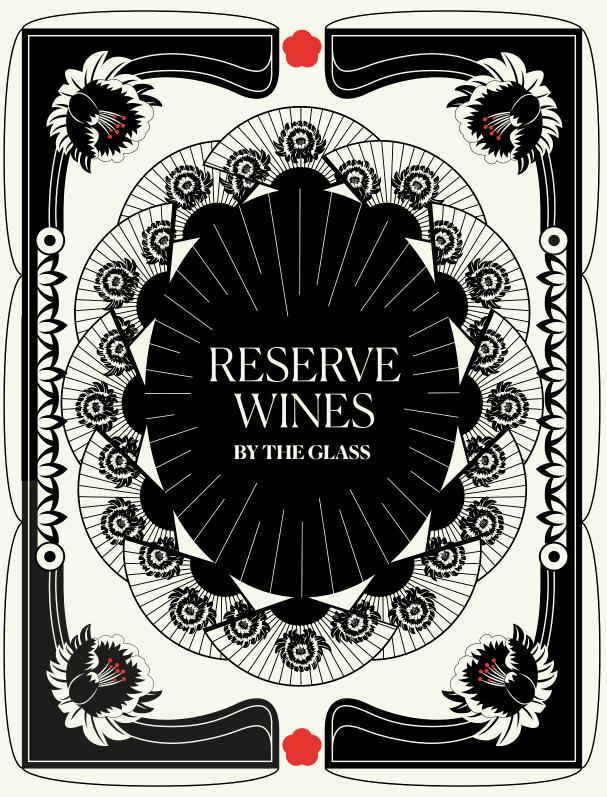
2021 McLaren Vale, South Australia 24 / 38

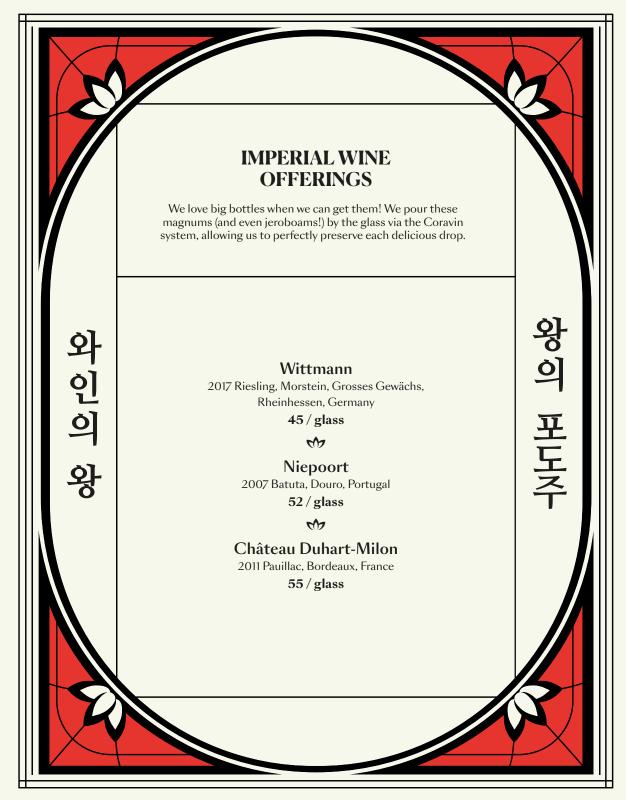
Le Marquis de Calon-Ségur

2021 Cabernet Sauvignon Blend, Saint-Estèphe, Bordeaux, France 30 / 47









OCKAILS 1

Proper Vodka Martini

Chopin Potato Vodka, Noilly Prat, Orange Bitters 25

MARTINIS



Proper Gin Martini

Fords Gin, Noilly Prat, Orange Bitters 25

Gibson

Hendrick's Gin, Noilly Prat, Orange Bitters, Pickled Onions 23

Vesper

Tanqueray Gin, Ketel One Vodka, Cocchi Americano 23

CLASSICS



COTE Fashioned

Michter's US*1 Bourbon, Oleo Saccharum, Angostura & Orange Bitters 25



Manhattan

Maker's Mark Bourbon, Cocchi Storico di Torino, Angostura Bitters **22**



Hemingway Daiquiri

Havana Club 7 Rum, Maraschino, Pomelo, Lime 22



Esteban

Los Siete Misterios Doba Yej, Umeshu Dento, Cocchi Rosa 22



COTE Sling

Sipsmith Gin, Cherry Heering, Korean Red Ginseng, Lemon, Pineapple





The Gimlet

Hwayo 41 Soju, Chopin Gold Vodka, Lemongrass, Makrut Lime

22



RESERVE COCKTAILS

OUR BAR TEAM HAS MIXED, STIRRED, AND AGED THE BEST INGREDIENTS TO DELIVER THE MOST LUXURIOUS AND HIGH-END COCKTAILS ON THE MARKET.

Godfather

Macallan Sherry Oak 12 Years, Disaronno, Peychaud's Bitters

32

Henny & Dior

Hennessy X.O., Grand Marnier, Lemon, Champagne

60

Family Reserve Martini

Chopin Family Reserve, Noilly Prat, Caviar

58

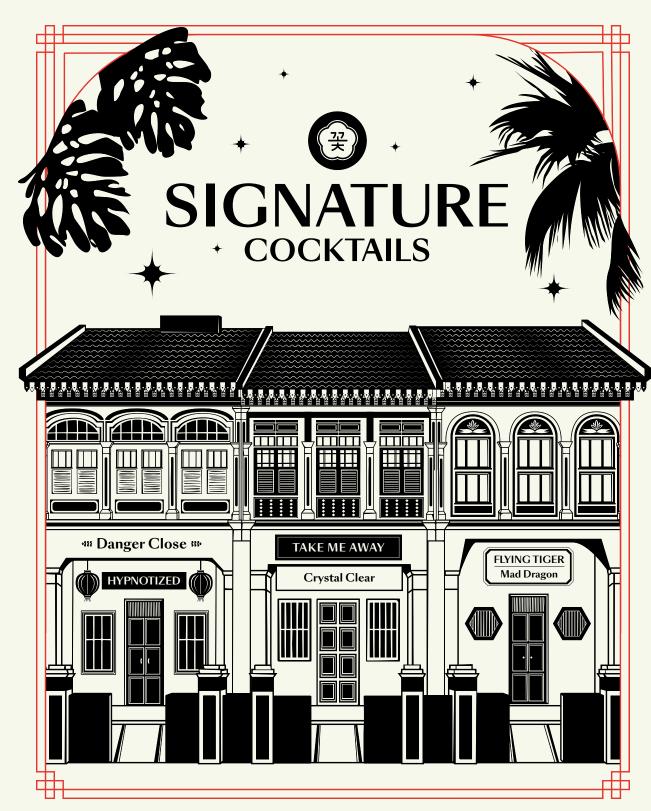
Monte Carlo

Hibiki Harmony, D.O.M Bénédictine,

Angostura Bitters

30

NEVER DRINK A 'NORMAL' DRINK AGAIN.





Danger Close

Patron Silver Tequila, Martini Riserva Ambrato, Hibiscus "Live life on the edge"

22



Hypnotized

Grey Goose Vodka, Watermelon, Lemon, Fino Sherry "Full of electrolytes"

22



Take Me Away

Hendrick's Gin, Tokki Soju, Fermented Cucumber, Tonic "Refreshing and herbal"

22



Crystal Clear

Naked Malt Whisky, Peach, Toasted Oat, Honey, Lime "Peachy, Honey and Nakey!"

23



Flying Tiger

Suntory Kakubin, Tokki Soju Gold, Honey, Shiso, Nashi Pear Soda "A brisk and layered highball" 22

22



Mad Dragon

Bombay Sapphire Gin, Mancino Sakura Vermouth, Campari, Cherry Japonaise Cordial, Lemon, Saline "Garden of dreams"

22

NO ABV REMEDIES



THE ULTIMATE SOLUTION FOR THOSE LOOKING TO EXTEND THE NIGHT

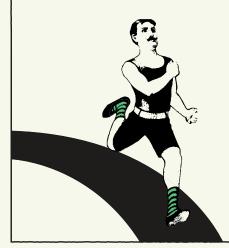
Partea

Cherry Japonaise Tea, Ginger, Manuka Honey 12



Concentrate

Shot of Korean Red Ginseng



ANTI HANGOVER

Finesse

Coconut Water, Raspberry, Earl Grey, Lemon

12

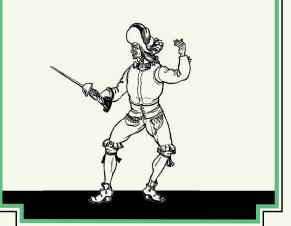


Quencher

Watermelon, Coconut Water, Lemon

12



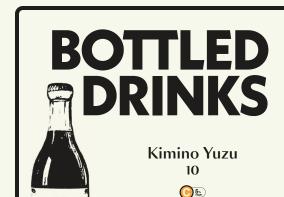


Zero Alcohol

Non Alcoholic BEER

Heaps Normal Another Lager Australia 12





Kimino Ume



FINE LOOSE LEAF TEAS & TISANE

Imperial Pu-Erh

Yunnan, China

8

French Earl Grey

Assam, India

Sencha

Uji, Japan **8**

Dragon Well

Zhejiang, China 8 **Jasmine Oolong**

Fujian, China 8

Chrysanthemum

China 8





HISTORY OF Soju is better with friends OF THE STORY OF

57 BCE - 668 CE

The Three Kingdoms period, a drink called *Mi-inju* (미인주) "Beauty of the Pearl," was a fermented brew made by women chewing grain and spitting it out.

13TH CENTURY

Genghis Kahn introduced the Arabian araq to Mongolia and then his grandson Kublai Khan, first emperor of the Yuan Dynasty brought it to Korea. Koreans started distilling their rice brew.

1392-1910

Joseon era governments banned commercial sales of soju to maintain order. Moonshine was then made in homes, controlled by women. They made enough for their households in small batches.

1910

Japan annexed Korea, and outlawed soju and home brewing. Thousands of family recipes disappeared forever.

1963

Goal to turn South Korea from one of the poorest nations to a thriving modern economy. Commercial soju distillation returns.

1965

Grain Management Law. Rice famine led to diluted soju made with tapioca, sweet potato, and grains. Artificial sweeteners were added. Green bottle soju is born!

1998

Alcohol by volume drops to 23%

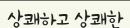
2015

Jinro soju the largest spelling spirit worldwide!

TODAY

Traditional distilled craft soju has been making a comeback. Revivals and innovations are returning Korea to a land where over 170 types of liquor can be enjoyed again!





Soju is essentially the Korean equivalent of vodka, it is distilled, so make sure to enjoy it responsibly!

Most importantly, enjoy with good friends and good food—cheers- 건배 geonbae!





You can order soju neat as a shot, on the rocks, or with ice, soda, and a slice of lemon!



OUR OFFERINGS



Khee Soju 22

For that natural sweet flavor and elegant hints of rice glass 18 / bottle 118



ldo

A balanced and deeply flavored soju **bottle 80**



Hwayo 17

For younger and exclusive hints of freshness

bottle 100



Hwayo 41

For a little more kick and more layers - perfect to jumpstart the night

bottle 158



Tokki Gold

An aged soju with whisky tones - the perfect choice when you want something special

bottle 180



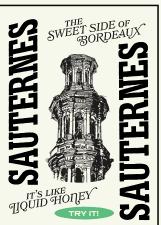




Transport yourself to a bygone era of elegance with our selection of post-dinner wines that capture the timeless essence of sophistication. Indulge in the allure of our carefully chosen wines, each one aged to perfection, ready to enhance your after-dinner experience.







G.D. Vajra 2021 Moscato d'Asti, Piedmont, Italy **18**

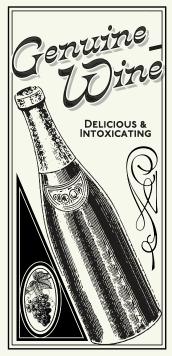
Justino's 1997 Verdelho, Madeira, Portugal **40**

d'Oliveiras 1986 Verdelho, Madeira, Portugal 75

d'Oliveiras 1850 Verdelho, Madeira, Portugal **665**

d'Oliveiras 1968 Boal, Madeira, Portugal 125

d'Oliveiras 1907 Malvasia, Madeira, Portugal **315**





THE WINE OF ROUALTU

As seen on the Most Expensivest Sh*t with our boy, 2Chainz, sip one of the rarest wines in the world, historically reserved only for Kings—and their mistresses

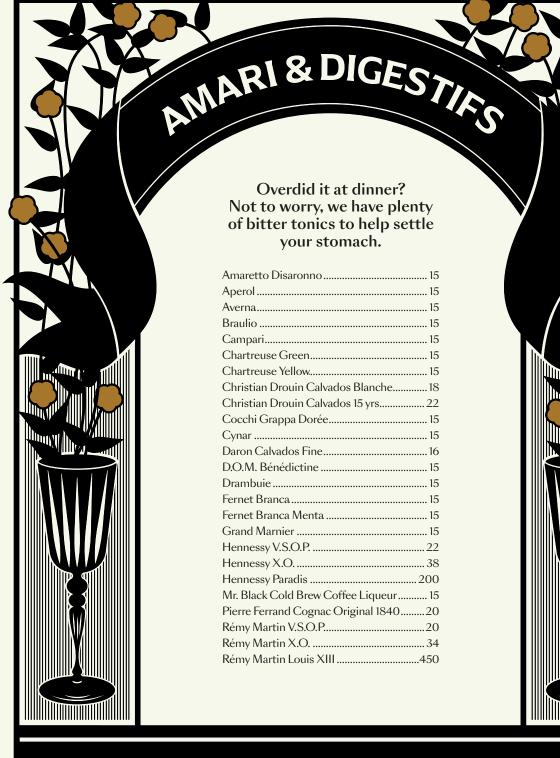
HAVE YOUR DESSERT AND DRINK IT TOO



Try a dessert wine today!

Try a dessert wine today! These sweet and delicious wines are the perfect way to end a meal or enjoy a special occasion. With so many different flavors to choose from, there's sure to be a dessert wine that everyone will love.





AFTER DINNER DRINKS



Espresso Martini

Grey Goose Vodka, Mr. Black, Averna, Espresso 22

Vieux Carré

Hennessy V.S.O.P., Angel's Envy Bourbon, D.O.M Bénédictine, Cocchi Storico di Torino 25

Midnight City

Don Julio Reposado, Crème de Menthe, Fernet Branca 22

Skyline

Plantation Pineapple Rum, Cynar, Cocchi Storico di Torino 22

Keep the party going, get that espresso martini!

