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BEVERAGE

COTE

• KOREAN STEAKHOUSE •

MENU

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SIMON KIM
Proprietor

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

짠



VICTORIA JAMES
Director of Beverage

Gimonnet
COTE
COLLECTION
Champagne -
our favorite!

Rudi Pichler Grüner Veltliner
- so zesty and refreshing!



SONDRE KASIN
Principal Bartender

...Rosé
all day!

go with a steakhouse
classic- a perfect
Gin Martini!



MIA VAN DE WATER
Master Sommelier,
Director of Education



DAVID SHIM
Executive Chef

TONIGHT, GO BIG

MAGNUM BOTTLES

10 OUT OF 10 PEOPLE PREFER BIGGER BOTTLES, PROBABLY

For a communal dining structure like COTE, magnums (or even jeroboams!) are a no-brainer, building camaraderie throughout a shared experience. These big bottles aren't just inherently impressive, but they also keep wine younger and fresher! With less overall exposure to the effects of oxygen (through the cork), the aging process of wine in a magnum takes longer than in a 750ml bottle.



SPARKLING & ROSÉ

WINES BY THE GLASS

Sparkling

Celler Kripta Cava

2021 Brut Reserva, Catalonia, Spain
20 / 31

Taittinger Champagne

Brut Réserve, France
35 / 55

Devaux Rosé Champagne

Cœur des Bar, Brut, France
33 / 42

Charles Heidsieck Champagne

2014 Blanc des Millénaires, Brut, France
80

Billecart-Salmon Champagne

2012 Cuvée Nicolas François, Brut, France
100

Rosé

Arnot-Roberts Rosé

2023 Touriga Nacional, California, U.S.A
25 / 35

Txomin Etxaniz Rosé

2024 Txakoli, Getariako Txakolina, Basque Country, Spain
18 / 27



Prices are subject to 10% service charge and prevailing government taxes.

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

WHITE WINE

BY THE GLASS

Markus Molitor Riesling Kabinett

2023 Kinheimer Rosenberg, Mosel, Germany

26 / 40



Feudi di San Gregorio Fiano

2023 Campanaro, Campania, Italy

24 / 38



Gitton Père et Fils Pouilly-Fumé

2022 Clos Joanne d'Orion, Loire, France

23 / 32



Wasenhaus Chardonnay

2023 Baden, Germany

28 / 40

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

포도 나무에서



C O T E

RED WINE

BY THE GLASS

Château Cambon

2022 Brouilly, Beaujolais, France

24 / 37

Domaine Confuron-Gindre Bourgogne

2023 Pinot Noir, Burgundy, France

28 / 44

Fontodi Chianti Classico

2021 Sangiovese, Tuscany, Italy

28 / 44

Domaine Gramenon Côtes du Rhône

2023 Poignée de Raisins, Rhône Valley, France

20 / 28

Ministry of Clouds Tempranillo-Grenache

2023 McLaren Vale, South Australia

24 / 38

Piora Cabernet Sauvignon Blend

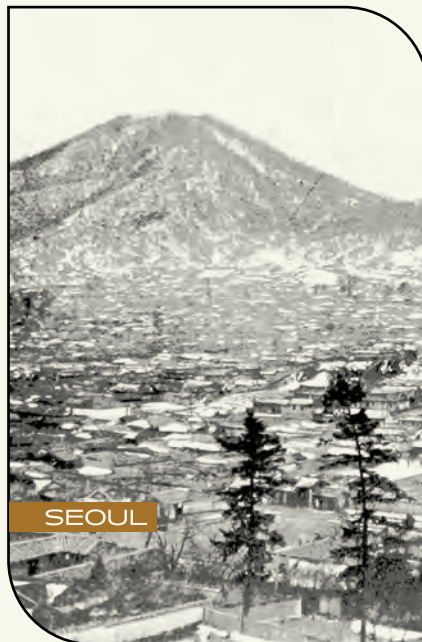
2021 Santa Ynez Valley, California, U.S.A.

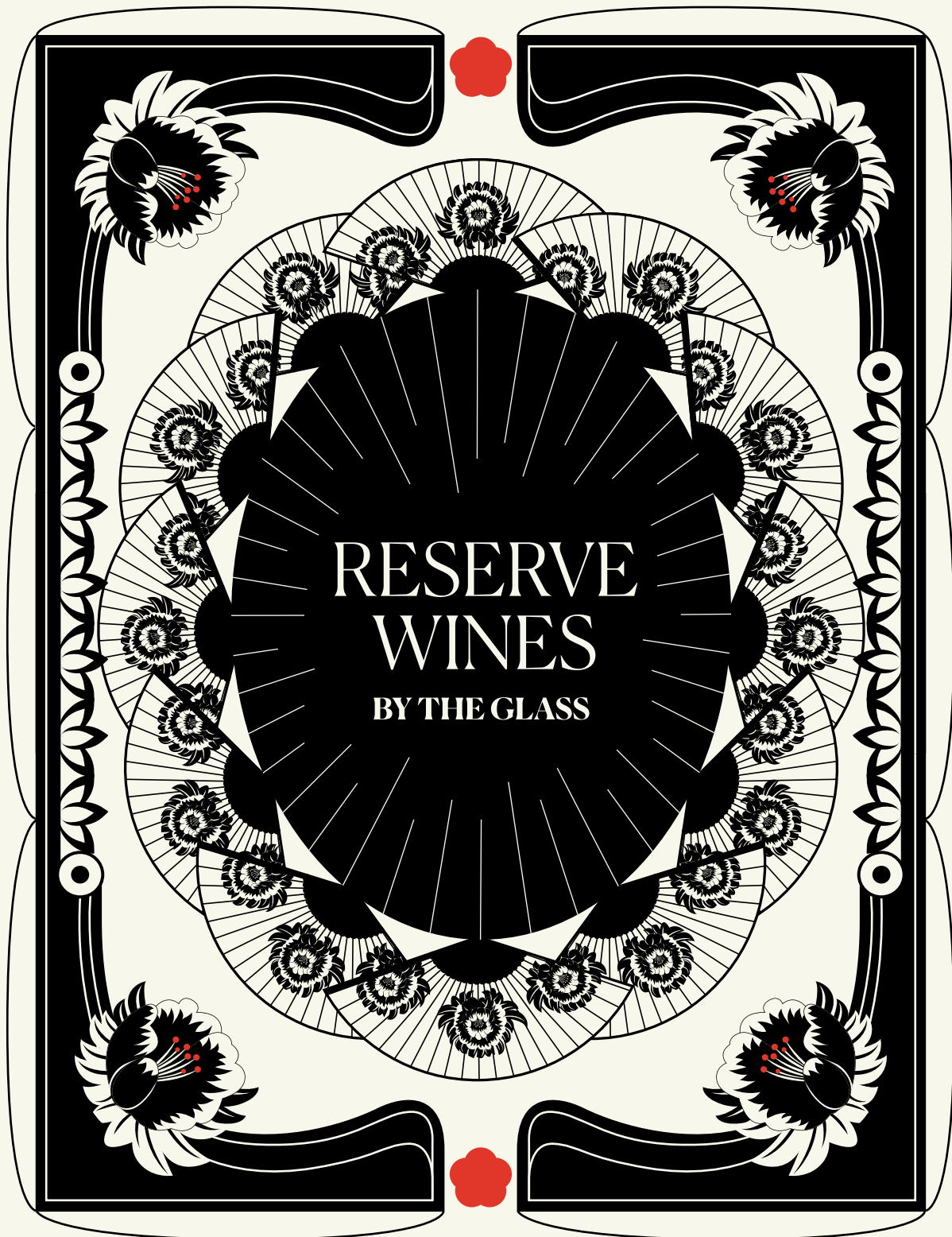
25 / 40

Silver Ghost Cabernet Sauvignon

2023 Napa Valley, California, USA

31 / 44





IMPERIAL WINE OFFERINGS

We love big bottles when we can get them! We pour these magnums (and even jeroboams!) by the glass via the Coravin system, allowing us to perfectly preserve each delicious drop.

Pierre Gimonnet

COTE COLLECTION, Blanc de Blancs,
Cuis, 1er Cru, Brut, Champagne, France

39 / glass



Niepoort

2016 Redoma Reserva Branco,
Douro, Portugal

32 / glass



Familia Torres

2007 Mas La Plana, Penedès,
Catalonia, Spain

48 / glass



ArPePe

2005 Ultimi Raggi, Sassella Riserva,
Valtellina Superiore, Lombardy, Italy

52 / glass



Bodega Muga

2011 Prado Enea,
Gran Reserva, Rioja, Spain

52 / glass

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와인
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COCKTAILS

MARTINIS



Proper Vodka Martini

Chopin Potato Vodka,
Noilly Prat
25

Proper Gin Martini

Fords Gin, Noilly Prat
25

Gibson

Hendrick's Gin,
Noilly Prat,
Pickled Onions
25

Vesper

Tanqueray Gin,
Ketel One Vodka,
Cocchi Americano
25

CLASSICS



Negroni

Ford's Gin, Campari,
Carpano Antica Formula
22



Daiquiri

Havana Club 3 Rum,
Lime, Sugar
22



COTE Sling

Sipsmith Gin, Cherry Heering,
Korean Red Ginseng, Lemon,
Pineapple
22



Jungle Bird

Havana Club 7 Rum,
Campari, Pineapple, Lime
22



Midori Sour

Midori Melon, Monkey 47 Gin,
Lime, Egg White
22



Cosmopolitan

Ketel One Vodka, Cointreau,
Cranberry, Lemon
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 12yr,
Disaronno, Peychaud's Bitters
30

COTE Fashioned

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

Family Reserve Martini

Chopin Family Reserve,
Noilly Prat, Caviar
40

Penicillin

Bowmore 12yr Sherry Cask,
Laphroaig 10, Ginger, Honey, Lemon
25



NEVER DRINK A 'NORMAL' DRINK AGAIN.





Why So Beefy?

Beef Jerky Infused Iichiko Shinwa Shochu,
La Tomato Liqueur, Apple & Tomato, Ginger,
Lime, Soda, Beef Jerky, Lime Gel

23



Pear Pressure

Sultan Dream Tea-Infused
The Glenlivet 12yr, Pear Soda

23



Ondeh Velvet

Bacardi Syr, Glutinous Rice,
Gula Melaka, Coconut Cream,
Lemon, Pandan

23



Red Affair

Gochujang Infused Código 1530 Blanco,
Cointreau, Glutinous Rice Syrup,
Lime, Beef Tendon Puff

23



Midnight Sip

Black Glutinous & Rosemary Infused
Fords Gin, Coconut, Lime, Vanilla,
Sweet Potato Foam

23



Sarang Mango

Won Soju, Grey Goose Vodka,
Sapporo Lager, Mango, Coconut Milk Mix,
Lime, Saline, Soju Mango Sorbet

23



Soursop Silk

Soursop Infused Monkey 47 Gin, Soju Yogurt,
Bianco Vermouth, Plum Sherry, Gochujang
Distillate, Sour Grapefruit, Wakamomo Peach

23



Petal & Melon

Patron Silver Tequila, Midori Melon,
Watermelon, Yogurt, Lemon,
Strawberry Rose Soda

23



Milk Me Away

Maker's Mark Bourbon, Thai Milk Tea,
Pu'er Tea, Vanilla, MSG,
Angostura & Orange Bitters

23



Banana Noir

Clarified Banana Havana Club 7 Rum,
Banana Cordial, Lemon,
MSG, Banana Caviar

23

NO ABV REMEDIES

ENERGY ⚡

THE ULTIMATE SOLUTION FOR THOSE
LOOKING TO EXTEND THE NIGHT

Partea

Cherry Japonaise Tea,
Ginger, Manuka Honey

16



Lemonade

Lemon, Lime, Orange,
Grapefruit, Soda

12



ANTI HANGOVER

Finesse

Coconut Water, Raspberry, Earl
Grey, Lemon

16



Quencher

Watermelon,
Coconut Water, Lemon

16



Easy Tomorrow 상쾌환

Legit, you will never
have a hangover again

8



Zero Alcohol

Non Alcoholic BEER

TINY XPA
Non-Alcoholic >0.5%
New Zealand
16

All the flavor
without the
fuss!

BOTTLED DRINKS



The NON No.3 
Toasted Cinnamon & Yuzu
18 / glass

The NON No.5 
Lemon Marmalade & Hibiscus
18 / glass

FINE LOOSE LEAF TEAS & TISANE

Imperial Pu-Erh
Yunnan, China
8

Sencha
Uji, Japan
8

Jasmine Oolong
Fujian, China
8

French Earl Grey
Assam, India
8

Dragon Well
Zhejiang, China
8

Chrysanthemum
China
8



맛있는

시원한



BEER



BREW

PREMIER PINTS



만족스러운

재미있는



KBBQ STYLE

Draft Beer



Sapporo Premium

Lager, Japan

18

Bottled Beer



Noam Beer

Lager, Bavaria

18



Koshihikari Echigo

Lager, Japan

20



Suntory The Premium Malt's

Pilsner, Japan

22



HISTORY OF SOJU



상쾌한

57 BCE – 668 CE

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

13TH CENTURY

Genghis Khan 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 selling 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!

HOW TO DRINK SOJU



상쾌하고 상쾌한

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!

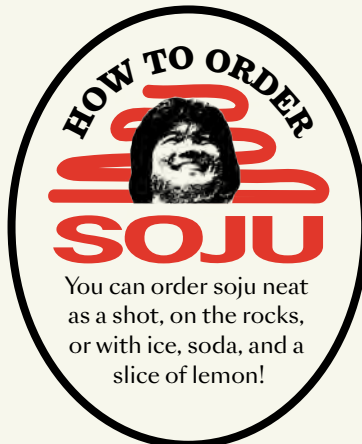
병 속의 마법

ELIXIR

NEW HOPE FOR ALL



COTE LIMITED



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



OUR OFFERINGS



SOJU

Khee Soju 22
For that natural sweet flavor
and elegant hints of rice
glass 18 / bottle 118

✱

Won Soju
For that robust rice flavour with a spicy finish
bottle 80

✱

Jinro Ilpoom Soju
For elegant rice flavour with a smooth finish
bottle 100

✱

Hwayo 17
For younger and exclusive hints of freshness
bottle 100

✱

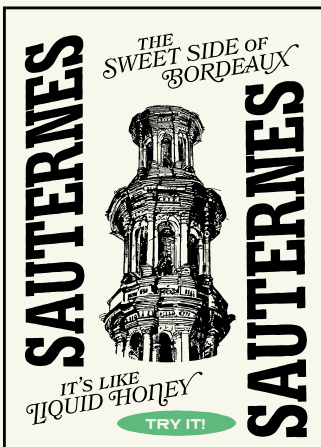
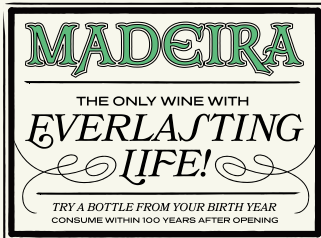
Hwayo 41
For a little more kick and more layers -
perfect to jumpstart the night
bottle 158

다이어트 군밤이든 군고추장 소주는 삶의 문제에 대한 답이다



POST DINNER WINE

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
2024 Moscato d'Asti, Piedmont, Italy
18

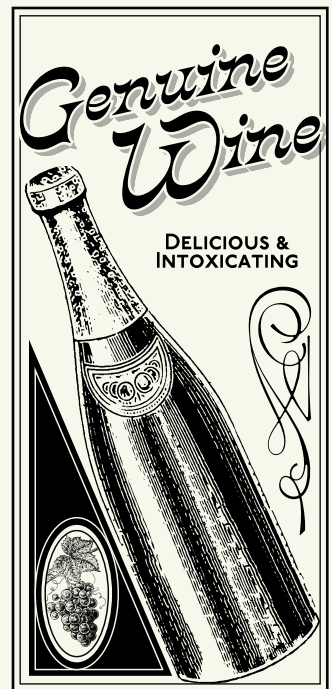
Justino's
2008 Verdelho, Madeira, Portugal
40

D'Oliveira
1986 Verdelho, Madeira, Portugal
75

D'Oliveira
1850 Verdelho, Madeira, Portugal
665

D'Oliveira
1968 Boal, Madeira, Portugal
125

D'Oliveira
1907 Malvasia, Madeira, Portugal
315



THE
WINE
OF
ROYALTY

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

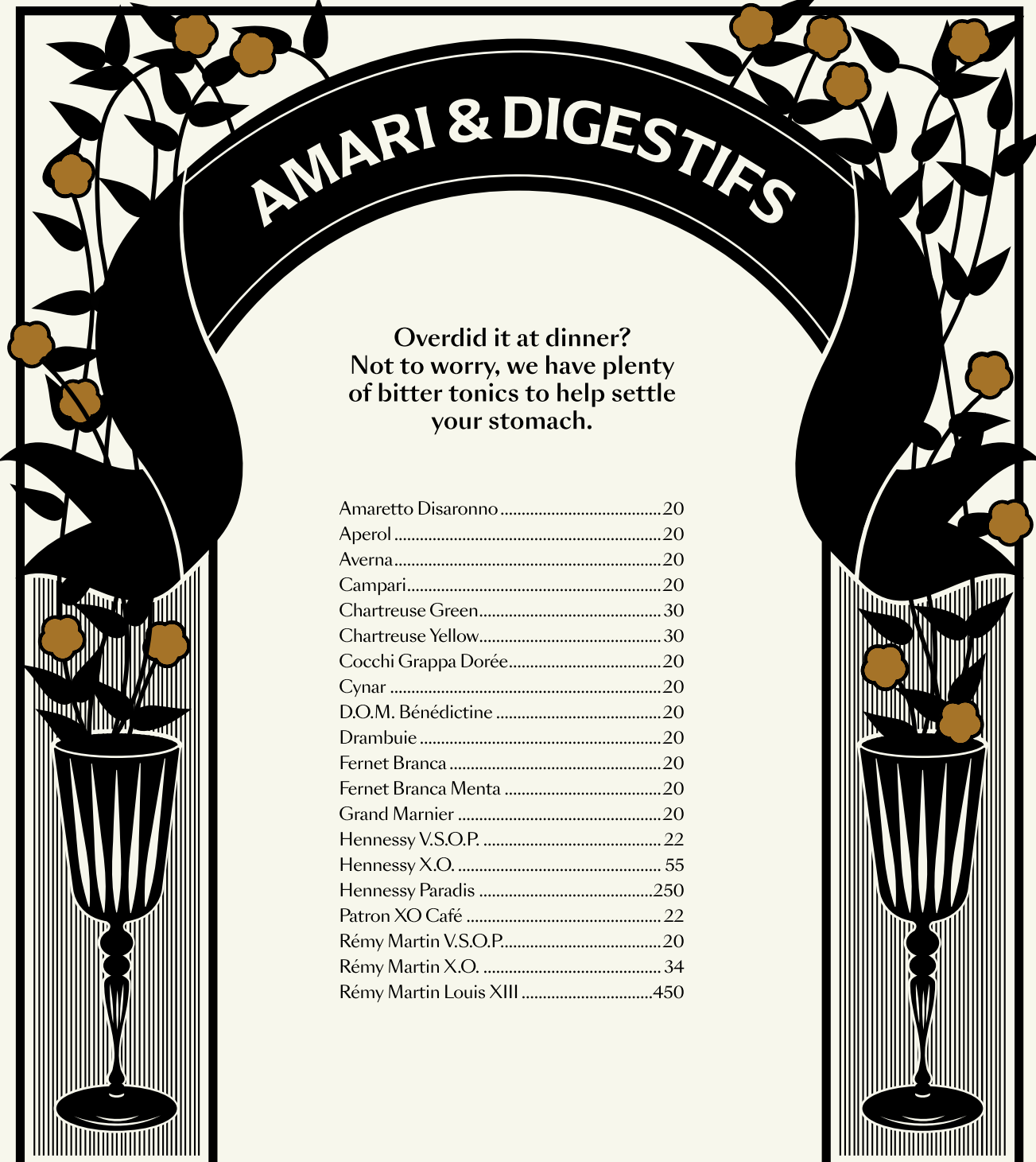
HAVE YOUR DESSERT AND DRINK IT TOO



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.





AMARI & DIGESTIFS

Overdid it at dinner?
Not to worry, we have plenty
of bitter tonics to help settle
your stomach.

Amaretto Disaronno	20
Aperol	20
Averna	20
Campari	20
Chartreuse Green	30
Chartreuse Yellow	30
Cocchi Grappa Dorée	20
Cynar	20
D.O.M. Bénédictine	20
Drambuie	20
Fernet Branca	20
Fernet Branca Menta	20
Grand Marnier	20
Hennessy V.S.O.P.	22
Hennessy X.O.	55
Hennessy Paradis	250
Patron XO Café	22
Rémy Martin V.S.O.P.	20
Rémy Martin X.O.	34
Rémy Martin Louis XIII	450

AFTER DINNER DRINKS

