



환영합니다

케이비큐

WELCOME TO KBO

FAVORITES 인기메뉴

F1. GOGI MANDU 고기만두.....	8
A perfect starter, these juicy pork and vegetable filled dumplings will ensure that your KBQ meal gets going in the right direction.	
F2. KIMCHI MANDU 김치 만두🔥.....	10
A flavor explosion with every bite, these traditional dumplings stuffed with tangy kimchi and pork filling are steamed perfectly to make these special to only Korea.	
F3. KOREAN CORN CHEESE 콘치즈 GF.....	7
A side dish that will make you wonder why you never had corn with cheese, this dish is a combination of sweet corn and melted cheese to make a perfect starter for anyone.	
F4. JAPCHAE 잡채.....	12
Known as a must have dish during the Korean holidays, this festive glass noodle stir fry is tossed with colorful vegetables and seasoned beef for an amazing taste.	
F5. GOCHU TWIGIM 고추튀김🔥.....	10.5
A perfect pairing for any dish, these chili peppers are deep fried to mellow out the spice but are lusciously filled with a savory pork stuffing to satisfy your taste buds.	
F6. DUBU KIMCHI 두부김치.....	13
This dish is dedicated to the kimchi addict and comes with a mound of perfectly caramelized kimchi and pork belly that is served with fried tofu for a perfect pairing.	
F7. JEON 전.....	
A pancake like no other, this popular dish is eloquently pan fried to give it a beautiful crisp and is heartily mixed with your choice of topping to make you happy that you didn't ask for syrup. (Add Mozzarella Cheese \$2)	
SHRIMP KOREAN PANCAKE (새우전).....	14
GREEN ONION KOREAN PANCAKE (파전).....	12
KIMCHI KOREAN PANCAKE (김치전)🔥.....	12

F8. TTEOK-BOKKI 떡볶이.....	14
The most popular food on the streets of Korea, this dish is prepared with soft and chewy tubes of rice cake, flavorful fish cake, chunks of beef brisket, and is combined with an addicting sweet and spicy sauce to make this beloved by all Koreans. (Add noodles \$3) (Add Mozzarella Cheese \$2)	
F9. GYERAN JJIM 계란찜 GF.....	7.5
An egg lover's dream, this fluffy cloud of steamed eggs has a custardy texture which has been artistically seasoned to have you digging for more with every bite.	
F10. BULDAK 불닭🔥🔥🔥.....	14
Literally meaning fire chicken, this chicken challenges all the spice lovers to set their hearts on fire but is topped with oozing mozzarella to cool off their heads. (Add Noodles \$3)	
F11. SUNDUBUJJIGAE 순두부찌개🔥🔥.....	15.5
A soup that will heal any soul, this comfort food is simmered to perfection, balanced with silky soft tofu and assorted vegetables, blended with a comforting spicy broth, and is paired with your choice of seafood or beef. (Add Noodles \$3)	
F12. VOLCANO KIMCHI BOKKEUM BAP 김치볶음밥🔥🔥.....	13.5
A fried rice dish overflowing with flavor, this favorite is Korea's special rendition of fried rice but is enhanced with aged kimchi and bacon that is served in a volcanic eruption of egg lava flow. (Add Beef \$3)	
F13. BIBIMBAP 비빔밥🔥.....	16
Known as one of Korea's most iconic dishes, this entree is mixed (bibim 비빔) with a kaleidoscope of vegetables, steamed rice (bap 밥), marinated beef, fried egg, and secret gochujang sauce to make it truly a culinary work of art to satisfy anyone's hunger. (Hot Clay Pot \$2) [SALAD OPTION AVAILABLE!]	

FRIED CHICKEN 후라이드 치킨

Ask any Korean and they will say KFC stands for Korean Fried Chicken. With the unmatched double-fried crisp, juicy meat, and extraordinary flavors of South Korea infused in every bite, you too will see what all the hype is about.
 Choices - Soy Glaze (간장), Spicy (양념), Green Onion (파닭),
 or Half and Half (반반)

HALF CHICKEN 반마리.....	16
WHOLE CHICKEN 한마리.....	29

KOREAN BBQ 구이류

A thrill in every grill, the true Korean eating experience is to sit around an open fire and enjoy the camaraderie of cooking your own meat with the people you love. This unique culinary experience will help you appreciate every bite as you can choose what kind of meat you want and how you want it cooked.

Each order comes with steamed rice (sub KBQ fried rice \$2.50) and 4 traditional seasonal side dishes.

Lettuce wrap \$3. Cheese Fondue \$2.

K1. DEUNG-SHIM 등심 (10 oz).....	29
Ribeye steak	
K2. AN-SHIM 안심 (10 oz).....	35
Tenderloin steak	
K3. GALBI 갈비 (Bone in 18 oz).....	50
Marinated bone in short rib	
K4. SALCHISAL 살치살.....	33
Marinated boneless short rib	
K5. CHADOHL 차돌박이.....	24
Thinly sliced brisket	
K6. BULGOGI 불고기.....	29
Thinly sliced marinated ribeye w/onions	
K7. SAMGYEOPSAH 삼겹살.....	22
Pork belly	
K8. JEYUK BOKKEUM 제육볶음🔥.....	21
Spicy marinated pork w/onions	
K9. DAK 닭.....	22
Soy marinated chicken tenderloin	
K10. SEAFOOD PLATTER 해산물.....	33
Gochujang glazed wild scallops and shrimp	
K11. KBQ VEGETABLES 채소.....	8.5
Assorted mushrooms, onion, garlic, zucchini and Korean chili pepper perfect for grilling	

KBQ SPECIAL COMBO

Each combo serves 2-3 people and comes with 2 steamed rice, 4 traditional seasonal side dishes, and seasoned shredded green onions.

Lettuce wrap \$3. Rice paper \$3. Cheese Fondue \$2.

COMBO 1 (A GOOD VARIETY)	67
KBQ Vegetables + Deung-shim + Dak Galbi + Chadohl + Salchisal + Jeyuk Bokkeum	
COMBO 2 (KBQ PREMIUM MEATS)	81
KBQ Vegetables + An-shim + Samgyeopsahl + Galbi + Bulgogi + Jeyuk Bokkeum	

EXTRAS

ADD KBQ FRIED RICE	3.50	ADD KIMCHI JIGAE	5.00
ADD EXTRA GRILLING VEGETABLES	3.00	If you're looking for a stew to get your tastebuds tingling, this traditional dish of Korea will get the job done with a slowly simmered stew filled with Kimchi and pork. Perfect for the Kimchi lover!	
CHOOSE 1-2:			
- ONIONS	- MUSHROOMS		
- ZUCCHINI	- GARLIC		

HOT POT

Each order serves 2 - 3 people and comes with steamed rice, 4 traditional seasonal side dishes.

H1. TTUK-BAEGI BULGOGI 떡배기 불고기.....	40
A soup for the meat lover's soul, this hot pot is packed with tender slices of our special marinated ribeye, coupled with glass noodles, and simmered with perfectly paired vegetables in a broth that will have you begging for more.	
H2. BUDAE JJIGAE 부대찌개🔥.....	42
AKA Army Base Stew in Korean, this historical dish shows how Koreans persevered during the Korean War by combining meats donated from US soldiers with Korean ingredients to create a culinary masterpiece that has now become a fan favorite.	



BINGSU 빙수

Ever wonder what a cloud in the sky tastes like? This dessert known as bingsu is made from frozen milk that is shaved down to a unique soft texture and is decorated with a variety of different toppings to help you enjoy your first bingsu experience.

TRADITIONAL RED BEAN BINGSU <small>팥빙수</small>	11
SEASONAL FRUIT BINGSU <small>과일빙수</small>	13
STRAWBERRY CHEESECAKE BINGSU <small>딸기 치즈케이크빙수</small>	15
BROWNIE BINGSU <small>브라우니빙수</small>	14

KIDS DRINKS

SAC SAC ORANGE.....	4
MILKIS.....	4
MILKIS [ASSORTED FLAVORS].....	4
BANANA MILK.....	4

COCKTAILS 칵테일

HEART AND SEOUL.....	11
<small>Absolut Elyx, Rosewater, Lychee Sake, Hibiscus</small>	
RED LIGHT GREEN LIGHT.....	11.5
<small>Roku Gin, Sayuri Yuzu, Green Tea Shiso</small>	
IN YOUR AREA.....	11
<small>Vodka, Lychee Sake, Campari, Peyschauds, Pineapple</small>	
GANGNAM STYLE.....	11.5
<small>Patron, Ginger, Apricot, Lime</small>	

BEER LIST 맥주 목록

2ND SHIFT LITTLE BIG HOP.....	7
312.....	5
ANGRY ORCHARD.....	5
BLUE MOON.....	5
BUD LIGHT.....	4
BUDWEISER.....	4
COORS LIGHT.....	4
CORONA.....	5
DELIRIUM TREMENS.....	11
FOUNDERS BREAKFAST STOUT.....	7
GUINNESS.....	6
HALF ACRE DAISY CUTTER.....	7
HEINEKEN.....	5
HIGH NOON.....	7
LAGUNITAS IPA.....	5.5
LONG DRINK.....	6
M43.....	8.5
MILLER LITE.....	4
MODELO.....	5



SOJU 소주

Clear colorless distilled Korean alcohol made from rice or potato, typically consumed neat.

CHAMISUL <small>참이슬</small> ABV 16.9%.....	15
PEACH SOJU <small>복숭아</small> ABV 13%.....	14
GRAPE SOJU <small>청포도</small> ABV 13%.....	14
GRAPEFRUIT SOJU <small>자몽</small> ABV 13.5%.....	14

SOJU COCKTAIL 소주 칵테일

Full of flavor and easy on the alcohol. Enjoy them by yourself or with a friend, but remember to pour them one shot at a time. Jjan!

LEMON.....	SINGLE 12.....	GROUP 20
YOGURT.....	SINGLE 12.....	GROUP 20
STRAWBERRY.....	SINGLE 12.....	GROUP 20

WINE LIST AVAILABLE UPON REQUEST

PIPEWORKS LIZARD KING.....	7.5
PIPEWORKS NINJA VS. UNICORN.....	8
STELLA ARTOIS.....	5
TERRA (16 OZ) KOREAN LAGER.....	9

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTION!

맛있게 드세요

JOIN US!



EVERY WEDNESDAY NIGHT
FOR K NITES AT KBQ
DRINK AND WINE SPECIALS

TUES - THURS
4:30 TO 6:00PM
AYCE HAPPY HOUR