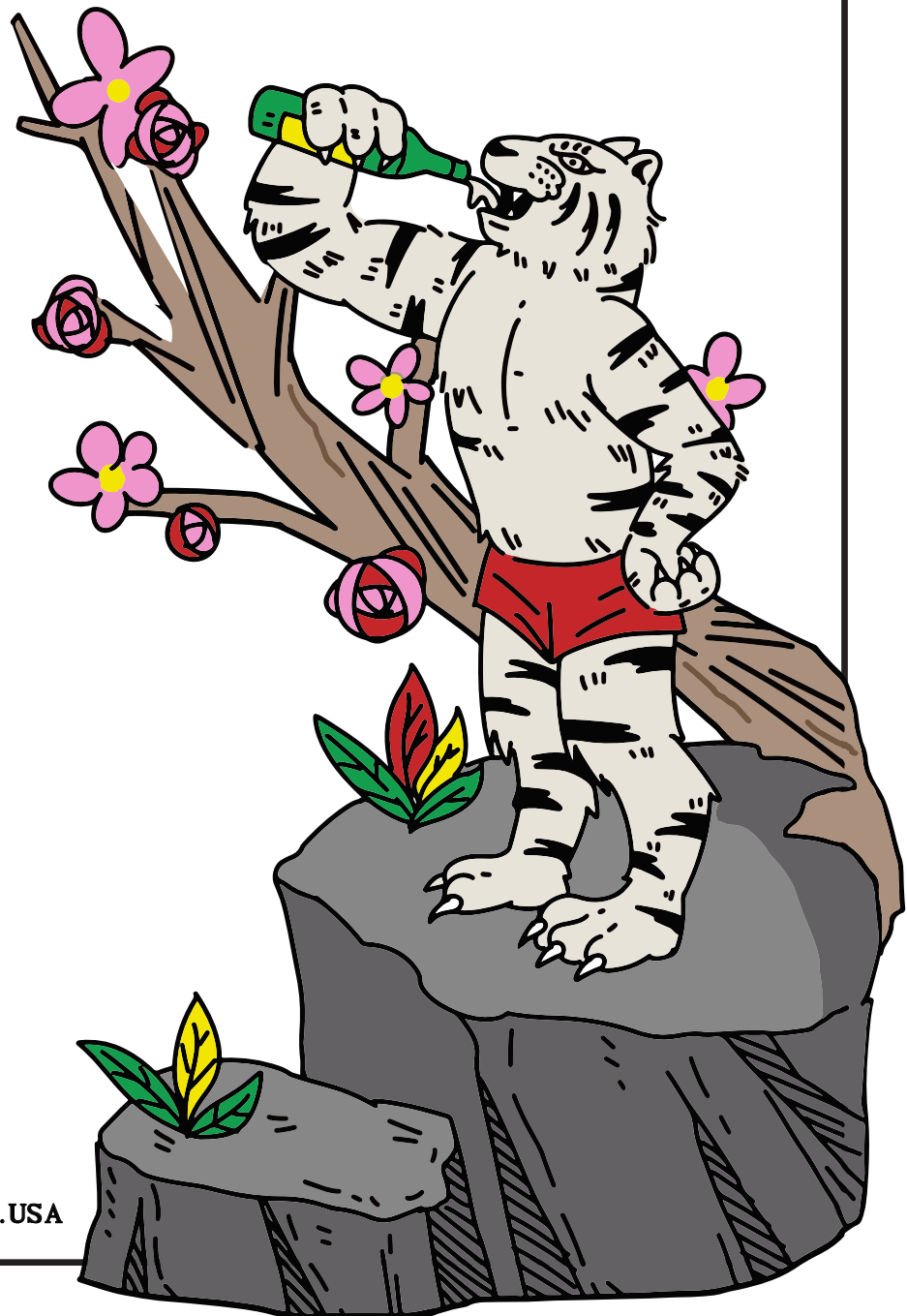


노원 NOWON 노원

BUSHWICK



 DINNER

436 JEFFERSON ST, BK, NY 11237  
WWW.NOWONUSA.COM @NOWON.USA

# BEVERAGES

## COCKTAILS

\$16

### LYCHEE KEEN

rosemary vodka, pear, lychee, tarragon

### DIBS

gin, elderflower, vanilla

### CRAZY RICH AZN

butterfly tea soju, pear, violette

### BIG HEAD

kimchi tequila, aperitif, orange

### MONKBERRY MOON DELIGHT

eggwhites, mezcal, anise,  
yuzu, thai basil

### FRAP STAR

espresso vodka, miso, five-spice

### SEASONAL COCKTAIL

please ask your server for more  
information

## ZERO-PROOF COCKTAILS

\$12

### G&T

grape, lemongrass, lime, tonic

### MATCHA OASIS

coconut, leches, pifia, lime, mint

### ORANGE THEORY

honey, chili oil, turmeric, citrus, almond

### K-POP PUNCH

horchata, almond, hibiscus, pifia,  
citrus, cinnamon

## CRAFT SOJU

### INFUSED JINRO

Seasonal Flavors  
Made in House  
\$7/\$20\*

### HAN WOM MAE

Golden Plum, Honey  
\$10/\$45 btl

### SULSEAM MIR 40

Umami, Vanilla, Velvety  
\$17/\$100 btl

### JINRO IS BACK

\$7/\$20 btl

### SOLSONGJU

DAMSOUL  
Pine & Spruce  
\$12/\$54\*

### TOKKI SOJU

Tapioca Pudding Vibes  
\$17/\$77

### GOLDEN BARLEY

Fragrant Grains,  
Stonefruit  
\$10/\$45 btl

### WON SOJU

Sweet Steamed Rice,  
Vanilla  
\$13/\$46 btl

\*available as a carafe (10.5oz)



## BEER

add a shot +5

### TALL BOYS & CANS

\$10

#### 'PEACH BERRY PUNCH'

Fruit Sour, 6%

Talea Beer Co.  
Williamsburg, BK

#### TERRA

Lager, 4.5%

South Korea

\$9

#### 'MAKKU'

Unfiltered Rice Beer, 6%

Makku

South Korea

#### 'AL DENTE'

Pilsner, 5%

Talea Beer Co.  
Williamsburg, BK

#### 'EDWARD LIZARDHANDS'

DIPA, 8.0%

KCBC

Bushwick, BK

#### MEDALLA

Lager, 4.2%

Puerto Rico

\$6

### DRAFT

\$10 / \$40

#### 'SUN UP'

Hazy IPA, 6.5%

Talea Beer Co.  
Brooklyn, NY

#### 'SOUR HOUR'

Sour Weisse 5%

LIC Beer Project  
Queens, NY

#### 'LIGHT & TIGHT'

Lager, 3.9%

Sunday Beer Company  
Brooklyn, NY

#### 'VENOMOUS'

West Coast IPA, 6.9%

KCBC  
Brooklyn, NY

#### 'BUSHWICK PILSNER'

Pilsner, 5.5%

Braven Brewing Co.  
Brooklyn, NY

#### SEASONAL BEER

Please ask your  
server for more  
information

### N/A BEERS

\$9

#### FREE WAVE

IPA

Athletic Brewing, CT, US

#### UPSIDE DAWN

Golden Ale

Athletic Brewing, CT, US

## WINE

\$14 / \$55

#### AUPA

Red, Blend, 13%

Chile

#### OTU

Sauvignon Blanc, 13%

New Zealand

#### CONQUILLA

Cava, 11.5%

Spain

#### QUINTA DE UNIHUE

Red, Pais, 13%

Chile

#### MONT - REDON

Rosé, 13%

France

#### CRISTALINO

Sparkling Rosé, 11.5%

Spain

### N/A WINE

\$12 / 48

#### PRIMA PAVÉ

Blanc de Blancs, IT

#### PRIMA PAVÉ

Rosé Brut, IT

# MIXTAPES

- \* MINIMUM TWO GUESTS.
- REQUIRES FULL TABLE PARTICIPATION
- \*\* SHARE ONE ITEM FROM EACH COURSE



## THE E·P·

\$39 / PER PERSON (5 COURSES)

- \* LIL' BABY KALE SALAD
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)

## THE CLASSIC

\$49 / PER PERSON (7 COURSES)

- \* WHIPPED RICOTTA TOAST
- \* CHARRED BROCCOLINI a la 'CAESAR'
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)
- \* CHEF'S CHOICE OF DESSERT



## STARTERS

WHIPPED RICOTTA TOAST housemade focaccia, citrus jam, chili oil	\$13	'CHOPPED CHEESE' RICE CAKES spiced beef, soy - pickled jalapeño, parmesan	\$18
MARINATED WINTER CUKES tofu, celery, pickled jalapeño, chimichurri	\$12	NOWON FRIED CHICKEN soy garlic or spicy gochujang	\$18
LIL' BABY KALE SALAD chicory, pickled daikon, candied walnuts, creamy miso dressing	\$15	VEGAN SHROOM NOODS (GF) glass noodles, all the 'shrooms, zucchini, soy garlic, sesame	\$21
CHARRED BROCCOLINI a la 'CAESAR' black sesame, candied anchovy, parmesan	\$15		

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness \*

# CLASSICS

## LEGENDARY CHEESEBURGER

smashed double,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$21



## DRY AGED STEAK BURGER

8 oz. single stack,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$26

## SMOKED TRUFFLE BURGER

smashed double,  
black truffle paté,  
kimchi sauce,  
smoked mozz, onion

\$27

## JAE'S CHICKEN BUN

double fried chicken thigh,  
soy-pickled jalapeño,  
parmesan, peanut,  
cabbage slaw

*\*make it vegetarian  
with tofu*

\$20

## EXTRAORDINARY TOTS

honey garlic butter  
OR  
curry-spiced

\$11

add egg +3

add bacon +5



**WOOD FIRED  
PIZZA**

**KINDA KOREAN MARGHERITA** \$20  
gochu-red sauce, mozzarella, chili oil, basil

**BUSHWICK BULDAK** \$24  
gochujang fire-roasted chicken,  
rice cakes, mozzarella, cilantro

**BANBAN BURRATA** \$23  
roasted kimchi, burrata, basil, scallion oil

**K-TOWN SMOKESHOW** \$22  
k-bbq shrooms, smoked mozzarella,  
garlic chive, shallot

**PAPA CHO-LEE-ZO** \$22  
housemade chorizo, sweet potato, egg, jalapeño

# SPIRITS



## VODKA

WODKA	\$12
SUPERGAY	\$13
TITO'S	\$15
KETEL ONE	\$16
NIKKA COFFEY	\$17

## GIN

ASKUR'S	\$12
HAYMAN'S LONDON DRY	\$14
ROKU	\$14
HENDRICK'S	\$17
JUNG ONE	\$22

## WHISKEY

BUFFALO TRACE	\$12
REDEMPTION RYE	\$12
OLD OVERHOLT 114-PROOF RYE	\$12
PINHOOK HARD GUY RYE MUNNY	\$15
SUNTORY TOKI	\$16
HIBIKI HARMONY	\$25
TAKAMINE, 8YR.	\$25
HILLROCK ESTATE, SOLERA - AGED	\$25

## SCOTCH

BLACK BOTTLE	\$12
LAPHROAIG SELECT	\$18
BRUICHLADDICH, CLASSIC LADDIE	\$18

## RUM

WHALER'S	\$10
ACHARANDA URAPAN BLANCO RUM	\$12
DON PAPA, SMALL BATCH	\$14

## TEQUILA

TEPOZAN BLANCO	\$14
COA REPOSADO	\$12
CENTENARIO REPOSADO	\$14
CASAMIGOS BLANCO	\$17
TRES GENERACIONES ANEJO	\$20

## MEZCAL

LOS VECINOS DEL CAMPO, ESPADIN	\$12
DEL MAGUEY	\$14
400 CONEJOS ESPADIN-TOBALA	\$16
YUU BAAL, JOVEN PECHUGA	\$18

## BRANDY & COGNAC

PEYRAT, ORGANIC SELECTION	\$12
HENNESSY V.S.	\$18

## LIQUEUR

SUZE	\$12
CAFFE RED BITTERS	\$12
CAPELLETTI APERITIVO	\$12
CAPELLETTI PASUBIO	\$12
CARDAMARO	\$12
CAPELLETTI AMARO ALTA VERDE	\$12
AMARO MONTENEGRO	\$16

