

SMALL PLATES

PALILGU WINGS 15

SOY GARLIC | SPICY YANGNYEOM

STEAK TARTARE * 육회 23

hand-cut prime beef*, asian pear, quail yolk*,
sesame oil, pine nuts, chips

+ JAPANESE UNI* 14

PORK BELLY AND KIMCHI SPRING ROLL 15

glass noodle, aged kimchi, nuoc cham

HAMACHI CRUDO* - GF 19

yellowtail, citrus ponzu, avocado

ROASTED BROCCOLI- GF, VG 12

garlic soy, gochujang vinegar sauce, almond

ENDIVE AND PEAR SALAD - GF, VG 15

asian pear, candied walnut, blue cheese, vinagrette

MINI CORN CHEESE - GF 6

mozzarella cheese

TRUFFLE FRIES 11

sea salt, black pepper, parmesan,
garlic aioli

SIMPLE FRIES gochujang aioli 8

PALILGU'S FAVORIT

WAGYU CHEESE BURGER^ 18



cheddar cheese, gochujang aioli,
cucumber kimchi, brioche bun

+ ORGANIC EGG* 3.5

+ MAPLE GLAZED NUESKE'S BACON 4.5

K-CLASSIC

OLD SCHOOL TTEOKPPOKI 떡볶이 8

gochujang, rice cake, fish cake, korean scallions,
sesame

+ CHEESE 2

MARKET STYLE KOREAN FRIED CHICKEN 시장통닭

HALF 24 | WHOLE 38

green circle chicken, pickled radish, yangnyeom
sauce, honey mustard, cabbage salad

MUSHROOM JAPCHAE 버섯잡채 - GF, VG 15

sweet potato noodle, wild mushrooms, sweet pepper,
green onion

+ WAGYU BULGOGI^ 6 + BAKED TERIYAKI TOFU -GF, VG 3.5

SEAFOOD AND SCALLION PANCAKE 해물 파전 16

gulf shrimp, japanese surume ika, fresno pepper, soy
dipping sauce

SPICY SQUID BOKKUM 오징어볶음 22

japanese surume ika, green onion, onion, korean
pepper, spicy gochujang sauce, sesame

+ BOKKUMBAP FRIED RICE SET 볶음밥 | 6



CHARCOAL GRILLED

LA GALBI 29

savory and sweet soy marinated bone in short rib,
sautéed onions, scallions
+ SSAM WRAP 4

PORK SHOULDER BOSSAM 목살보쌈 27

bincho grilled berkshire pork shoulder, ssam veggie
wrap, kimchi, ssamjang, pickled radish, onion sauce,
scallion salad

GRILLED CHICKEN THIGH 23

bincho grilled boneless skin on chicken thighs,
ssam veggie wrap, ssamjang
choice of salted or gochujang marinated

RICE, SOUP & MORE..

SPICY SOON DUBU JJIGAE 순두부 찌개

silken soft tofu, onion, zucchini, korean chili,
organic egg yolk*, served with steamed rice

PORK+ KIMCHI 20 WAGYU BEEF^ 22

OYSTER 22 MUSHROOM - VG 19

KIMCHI FRIED RICE 김치볶음밥 - GF, VG 19

scallions, organic sunny side egg*,
sesame, seaweed, chili

+ WAGYU BULGOGI^ 6 + SPICY PORK 5 + CHEESE 2

HOT STONE UNAGI RICE 28

bbq fresh water eel, seaweed, sesame oil,
sesame, sweet soy sauce

HOT STONE BIBIMBAP 돌솥 비빔밥 -GF, VG 19

classic vegetable banchan, seaweed, organic sunny
side egg*, sesame, gochujang sauce

+ WAGYU BULGOGI^ 6. + SPICY PORK 5

+ BAKED TERIYAKI TOFU - GF, VG 3.5

WAGYU YUKGAEJANG RAMEN (SPICY BEEF) 육개장 라면 25

wagyu beef broth^, fork-tender wagyu brisket^,
hakata style noodle, korean leek, royal fern, chili oil
+ AJITAMA EGG 1.50

WAGYU SOGOGI GUKBAP(BEEF RICE SOUP) 소고기국밥 25

clear wagyu beef^ broth,
fork-tender wagyu brisket, korean leek,
served with side of kimchi

SIDES

SSAM WRAP w/ SSAMJANG 4

NAPA KIMCHI 3

ROTATING BANCHAN (3 KINDS) 3

EXTRA SAUCE 1

STEAMED RICE 3.5

GF = items CAN BE made gluten free, VG = items CAN BE made vegan,

^ = american wagyu beef ,

*These items are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any dietary restrictions or food allergies.

PALILGU IS A CASHLESS RESTAURANT.

K- BEER

CASS FRESH 8
lager, 12oz, 4.5% ABV

KLOUD PREMIUM 8
pilsner, 12oz, 5% ABV

KUMIHO IPA 12
ipa, 16oz, 6.3% ABV

BUMPYO DARK 12
dark ale, 16oz, 4.5% ABV

BUMPYO PEACH ALE 10
fruit ale, 16oz, 4% ABV

DOKKAEBIER KOREAN RICE LAGER 10
lager with jasmine rice, 16oz, 5% ABV

DOKKAEBIER KIMCHI SOUR 10
sour ale with ginger, 16oz, 6.6% ABV

DOKKAEBIER YUZA BLONDE 12
blonde ale with yuza fruit, 16oz, 5% ABV

ASAHI DRAFT 10
rice lager, 5% ABV, jp



SOJU

CHUM CHURUM 18
16.5 % ABV, 375 ml

ANDONG SOJU 12/GL
40% ABV, 2 oz

WEST 32 10/GL
32 % ABV.2oz

SOON HARI 18
GREEN GRAPE,
PECACH,
YOGURT,
STRAWBERRY
375 ml

MAKKU MANGO 13
6% ABV, 12oz can

WOORISOO L RICE 10 GL
40% 6% ABV

SULSEAM RED MONKEY
15 GL / 30 BTL
10.8 % ABV

SHINPYEONG WHITE LOTUS
13 GL / 26 BTL
8% ABV

MAKGEOLLI



SIGNATURE COCKTAILS

PERILLA LAST WORD 14
perilla leaf infused gin, luxardo
maraschino liqueur, g      , lime

MELONA COLADA 13
vodka, honeydew liqueur, makgeolli, cream, lime

GAROSU BOULEVARD 14
bourbon, select aperitivo, figs, date honey tea

HOTEL DEL LUNA 13
peach vodka, mezcal, elderflower, lemon, peach nectar,
rosemary syrup, butterfly pea flower tea

DEMON HUNTER 13
banana puff inflused angostura white rum,
giffard banane, lime

MR. SUNSHINE 13
gin, pear brandy, korean pear, lime, thyme

STARFIELD LIBRARY 13
vodka, chinola passionfruit, makgeolli, lime

SCARLET HEART 14
tequila, mezcal, aperol, gochujang, pineapple, lime

SPIRIT-FREE
WEAK HERO 10
pathfinder, boricha, citron tea, lemon

WINE

NORTICO ALVARINHO 12 | 48
2024, minho, portugal

BABICH SAUVIGNON BLANC 14 | 54
2025, marlborough, new zealand

CASTELLER CAVA 13 | 52
nv,pened  s, spain

KLINKER BRICK ROS   13 | 52
2024, lodi, california

NOAH RIVER PINOT NOIR 13 | 52
2023, california

LA POSTA PIZELLA MALBEC 13 | 52
2024, mendoza, argentina

BONANZA CABERNET SAUVIGNON 15 | 60
NV, california

SAKE

KOKURIYU 'NINE-HEADED DRAGON' 14 / GL
junmai, fukui

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE 3

Q GINGER BEER 4

SAN PELLEGRINO GRAPEFRUIT OR LEMON 3

SAN PELLEGRINO SPARKLING WATER 5

MILKIS ORIGINAL OR STRAWBERRY 4.5

ICED OOLONG TEA 5

HOT TEA SELECTIONS 5
green tea,chamomile, hojicha, oolong, decaf green tea

