

GUI STEAKHOUSE & PRIME RIB PRESENTS

BAR92

Tonight's Program

ACT I · RAW BAR

add 1 oz caviar 79

CRUDO 29

Fish of the day, papaya salad,
tangerine vinaigrette

YOOKHWE 29

Prime filet mignon
steak tartare, gochujang,
seaweed chip

SHRIMP COCKTAIL 20

Lemon, gochujang (4 pc)

OYSTERS

*makgeolli mignonette &
black rice citrus soy*

East Coast ½ dz 21

West Coast ½ dz 24

ACT II · SMALL PLATES

GRILLED HOKKAIDO SCALLOP 29

Soy butter, wild mushrooms,
yuja ponzu, on the half shell

POPCORN TRUFFLE CHICKEN 15

Sambal aioli

GRILLED OCTOPUS 30

Gochujang, saffron aioli, frisée
salad, pimentón honey

GALBI MANDU TWIGIM 18

Fried glass noodledumpling,
truffle soy dip

GUI SLIDERS (2 PC) 13

Prime beef, brioche, gruyère,
tangerine coleslaw

PRIME CHEESE BURGER 19

House blend dry-aged prime beef,
brioche bun, tomato, lettuce,
caramelized onion

add organic egg 3 · bacon 5 · fries 5

DUCK PASTRAMI 25

Fig jam, mustard seed,
sourdough crostini

FOIE GRAS GÂTEAU 37

Jocheong brioche,
huckleberry, omija gelée



HEADLINER

GUI PRIME RIB DIP 27

7oz prime roast beef, caramelized onions,
peppers, yuzu horseradish cream,
white American cheddar, black garlic
au jus, sesame seed hero roll

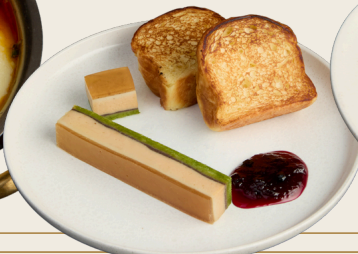
add fries 5

WAGYU KIMCHI CHEESE FRIED RICE 29

Sunny side jidori egg

SPICY RIGATONI 27

Ricotta cheese, gochujang,
tomato-vodka cream, parmesan



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

COCKTAIL MENU

BAR92 x GUI
STEAKHOUSE & PRIME RIB



Signature Cocktails



Mocktails Available

BRIGHT & REFRESHING



Opening Night 18

Zesty Korean ginger with a crisp lager kick.

VODKA · KOREAN GINGER PRESERVE · FRESH LIME · LAGER



Limelight 18

Basil, cucumber and lime garden-fresh refreshment.

HENDRICK'S GIN · FRESH BASIL · CUCUMBER · LIME · TONIC



Red Curtain 19

Tangy pomegranate with a jalapeño kick.

TEQUILA · POMEGRANATE HONGCHO · JALAPEÑO · LIME · SALT RIM



Intermission 19

Coconut and pineapple, brightened with yuja.

RUM · COCONUT · YUJA · PINEAPPLE

MOCKTAILS

The Understudies 12

Four Of Our Cocktails Step In Alcohol-Free, With The Same Flavors And None Of The Proof.

OPENING NIGHT · LIMELIGHT · RED CURTAIN · INTERMISSION

SPIRIT-FORWARD



Gui-Tini 22

Shiokombu-infused Golden Barley 40, dry vermouth, olive brine. Our umami take on the dirty martini.

GOLDEN BARLEY 40 · SHIO KOMBU · DRY VERMOUTH · OLIVE BRINE



Encore 22

Sweet-tart Korean plum with a whisper of smoke.

MAKER'S MARK · MAESIL PLUM · SMOKE · BITTERS · DRIED PLUM

★ BEST SELLER



Standing Ovation 22

Nutty, toasty bourbon. Made for steak + Olim Cold-Pressed Perilla Oil.

WOODFORD RESERVE · ROASTED CORN SILK TEA · DEMERARA · BITTERS



Stage Door 20

Bittersweet Negroni meets bright omija.

GIN · CAMPARI · SWEET VERMOUTH · OMIJA



Final Act 20

Bold espresso meets salted caramel.

VODKA · CRÈME DE CACAO · ESPRESSO · SALTED CARAMEL