
CHAM

Greetings
from Seoul.
At Bar Cham, we
transform Korea's ingredients
and traditions into refined cocktails,
and we are delighted to share
them with New York. Inspired
by six regions across Korea, each cocktail
showcases unique local ingredients and spirits,
offering a taste of the country's rich flavors and
heritage. We hope you enjoy our Regional Cocktails.

서울에서 한국의 맛과 이야기를 칵테일로 풀어내는 바 참입니다.
뉴욕에서 우리의 한 잔을 전할 수 있어 더없이 기쁩니다.
한국의 여섯 지역에서 영감을 받은 이번 칵테일
은 각 지역의 고유한 술과 식재료를 담아,
한국의 다채로운 풍미와 전통을
한 잔에 담아냈습니다.
바 참이 준비한 한국의 지역
칵테일을 편안한 마음
으로 즐겨주세요.




→
REGIONAL COCKTAILS
FROM SIX REGIONS OF KOREA

## SEOUL AND GYEONGGI-DO 서울과 경기도

Located in the heart of Korea, Seoul and Gyeonggi-do are where tradition meets innovation. Surrounded by fertile farmland producing grains, root vegetables, and honey, the region has also become the center of Korea's contemporary craft spirits and cocktail culture.



## CHAM NEGRONI 참 네그로니

Solomon's Seal & Dried Mandarin Peel infused Damsoul, Campari, Rosso Vermouth

$19 | Full Bodied · Bitter & Sweet · Cacao | ABV 24%

Bar Cham's modern reinterpretation of the classic Negroni.
Built on a traditional Korean spirit infused with Solomon's seal and dried mandarin peel, it develops warm, chocolate-like notes while expressing the bittersweet character of the original Negroni through distinctly Korean ingredients.

## GANGWON-DO 강원도

Located in northeastern Korea, Gangwon-do is a region where mountains and the sea come together in a rich natural landscape. Its clean mountain environment is home to a wide variety of herbs, medicinal plants, and fruits.



## ONE FINE SPRING DAY 봄날은 간다

Deodeok & Lovage Leaves infused Jung One Gin, Tanqueray No. 10, White Wine, Lime, Home-made Gingerbeer

$20 | Refreshing · Earthy · Low-ABV | ABV 12%

A Gin Gin Mule–style cocktail infused with korean deodeok & lovage leaves. House-made gingerbeer enhances the earthy, gently bitter character of deodeok, while lovage adds a uniquely Korean herbal note unlike mint.

## CHUNGCHEONG-DO 충청도

Chungcheong-do is located in the central of South Korea. With its vast plains and rivers, the region is known for producing high-quality rice, apples, chestnuts, and other agricultural products. These local ingredients have inspired a wide range of Korean spirits, from traditional liquors to modern craft expressions.



## SONGPYEON 송편

Pungjeong Sagye Winter Soju 42, Chestnut Makgeolli, Lemon, Ginger, Cinnamon, Sesame Oil, Milk Clarification, Mugwort, Chocolate

$21 | Sweet · Spices · Savory | ABV 13%

A milk-washed cocktail inspired by Songpyeon, the traditional Korean rice cake enjoyed during Chuseok. Pungjeong Sagye Winter Soju from Chungcheong-do and chestnut makgeolli are layered with sesame oil, cinnamon, mugwort, and ginger to create a soft, dessert-like cocktail reminiscent of Songpyeon.

## JEOLLA-DO 전라도

Located in southwestern Korea, Jeolla-do enjoys a mild climate and abundant rainfall, making it an ideal region for growing a wide variety of fruits and agricultural produce, including bokbunja (Korean black raspberry), cornelian cherry, and figs. It is also home to vast tea fields.



## GUNSAN 군산

Sonbi Gin, Fino Sherry, Korean Spice Tonic, Cornelian Fruit, Bokbunja, Fig Leaves, Carbonation

$20 | Fizzy · Herbal · Low-ABV | ABV 10%

A Gin & Tonic–style cocktail featuring Sonbi Gin infused with Korean botanicals, including cornelian cherry, complemented by the fruit notes of Jeolla-do's bokbunja and the soft, nutty aroma of fig leaves. Named after Gunsan, the historic port city where the region's diverse ingredients have long come together.

## GYEONGSANG-DO 경상도

Located in southeastern Korea, Gyeongsang-do is rich in fruits, herbs, and other natural resources. It is also known for preserving the tradition of gayangju (home-brewed liquor) and is home to renowned traditional spirits such as Andong Soju, Solsongju, and Damsoul.







## HAMYANG 함양

Ghee-Butter washed Damsoul, Korean Apple Brandy, Islay Whisky, Lemon, Ginger

$20 | Sour · Smoky · Gingery | ABV 19%

A reinterpretation of the modern classic Penicillin, featuring Damsoul, a traditional spirit produced in Hamyang, Gyeongsang-do. Fat-washed with ghee for a silky texture, it is balanced with ginger and lemon. Delicate fruit notes from Korean apple brandy harmonize with the smoky character of Islay whisky, creating a cocktail with depth and a lingering finish.

## JEJU ISLAND 제주도

Located at the southern tip of Korea, Jeju is a volcanic island shaped by its unique landscape and warm maritime climate. Known for its tea, buckwheat, tangerines, and tropical fruits, Jeju is home to traditional millet-based spirits and a vibrant culture of fruit wines and liqueurs.





## JEJU TEA PUNCH 제주 티 펀치

Sonbi Gin, Jeju Forest Black Tea, White Wine, Kombucha, Buckwheat, Lemon, Vanilla

$24 | Winey · Tart · Kombucha | ABV 15%

A wine-inspired cocktail featuring Sonbi Gin with the vibrant flavor of Jeju citrus, delicate aroma of Jeju-grown tea and buckwheat. Milk washing brings together the gentle acidity of kombucha and the soft sweetness of bananas, creating a smooth and harmonious cocktail.

# BAR CHAM'S MOST BELOVED COCKTAILS

Since opening in the alleys of Seochon, Seoul in 2018, Bar Cham has presented a wide range of cocktails through six evolving menu collections, each inspired by changing drink trends and flavors from different regions.

This selection brings together Bar Cham's signature cocktails that have remained guest favorites over the years.
We hope you enjoy these timeless classics that have become part of our journey.



## YEOJU 여주

Rea 25 (Korean Sweet Potato Liquor), Jung One Gin, Dry Sherry, Bianco Vermouth, Bitters, Sweet Potato Pickles

$22 | Dry · Aromatic · Complex | ABV 24%

## WONJU 원주

Hwayo 41, Mezcal, Corn Cream, Black Pepper & Corn Silk, Egg Yolk

$21 | Dessert · Sweet · Creamy | ABV 15%

## GOODBYE SADNESS (TRISTEZA) 굿바이 새드니스

Peanut Butter washed Cachaça, Hazelnut, Lime, Yuja, Passionfruit

$22 | Sour · Tropical · Nutty | ABV 16%



