



Curated exclusively by BAR CHAM, this collection reimagines flavors and drinking tradition of six distinct Korean regions through contemporary mixology.

The Art of Korean Cocktails

CHAM NEGRONI 참 네그로니 19

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

From Seoul | Full Bodied · Bitter & Sweet · Cacao | ABV 24%

ONE FINE SPRING DAY 봄날은 간다 20

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

From Gangwon-do | Refreshing · Earthy · Low-ABV | ABV 12%

SONGPYEON 송편 21

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

From Chungcheong-do | Sweet · Spices · Savory | ABV 13%

GUNSAN 군산 20

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

From Jeolla-do | Fizzy · Herbal · Low-ABV | ABV 10%

HAMYANG 함양 20

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

From Gyeongsang-do | Sour · Smoky · Gingery | ABV 19%

JEJU TEA PUNCH 제주 티 펀치 24

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

From Jeju Island | Winey · Tart · Kombucha | ABV 15%



Signature cocktails by BAR CHAM,
from Seoul, bringing a contemporary
expression of Korean flavors to the glass.

Bar Cham's Most Beloved Cocktails

YEJU 여주

22

Rea 25 (Korean Sweet Potato Liquor), Jung One Gin,
Dry Sherry, Bianco Vermouth, Bitters, Sweet Potato Pickles
Dry · Aromatic · Complex | ABV 24%

WONJU 원주

21

Hwayo 41, Mezcal, Corn Cream, Black Pepper & Corn Silk, Egg Yolk
Dessert · Sweet · Creamy | ABV 15%

GOODBYE SADNESS (TRISTEZA) 굿바이 새드니스 22

Peanut Butter washed Cachaça, Hazelnut, Lime, Yuja, Passionfruit
Sour · Tropical · Nutty | ABV 16%