



FOODY KOREAN BOWLS

CLASSIC 15

THINLY SLICED BULGOGI RIBEYE BEAN SPROUTS
CARROTS KALE SLAW CUCUMBER HOT SAUCE
SCALLIONS SESAME OIL ROASTED SESAME SEEDS

SEOUL TRAIN 15

THINLY SLICED BULGOGI RIBEYE CORN CUCUMBER
KALE SLAW KIMCHI CREAMY SIRACHA GARLIC
SCALLIONS ROASTED SESAME SEEDS

FIREBALL 14

SPICY PORK CORN KALE SLAW KIMCHI HOT SAUCE
CREAMY SRIRACHA GARLIC SCALLIONS SESAME SEEDS
SPICY POWDER

KIMCHI KRUNCH 13

CHICKEN BEAN SPROUTS CARROTS KALE SLAW
KIMCHI GINGER CARROT SAUCE CRISPY GARLIC
SCALLIONS ROASTED SESAME SEEDS

SOUTHWEST 13

CHICKEN CORN CARROTS KALE SLAW
KOREAN HOT SAUCE SCALLIONS

HERBIVORE 13

TOFU BEANSPOUTS CORN CARROTS CUCUMBERS
KALE SLAW KIMCHI GINGER SAUCE GARLIC
SCALLIONS SESAME SEEDS

EXTRAS

SOY EGG	2
EXTRA MEAT	3
EXTRA BULGOGI	4
EXTRA TOFU	2.50

K BBQ GRILLED CHEESE 15

SHREDDED BEEF CHEESE KIMCHI

TEA

	LOW	HIGH
LEMON GINGER	3.5	5
CHAMOMILE	3.5	5
EARL GREY	3.5	5
GREEN TEA	3.5	5
PEPPERMINT	3.5	5
RED RASPBERRY	3.5	5
ORANGE N SPICE	3.5	5
CHAI N SPICE	3.5	5
CHERRY BLOSSOM	POT SERVING	24

STEAMERS

STRAWBERRY CHAI
MATCHA CHAI
MATCHA
CHAI

BAKED GOODS

BREAKFAST CROISSANT 4

SAUSAGE EGG AND CHEESE.
ADD KIMCHI AND CREAMY SIRACHA

KOREAN CORNDOG 4

POTATO. FISHCAKE.

MUFFINS AND DANISHES 4

ASK FOR OPTIONS

THE LOADED DOG 10

POTATO KOREAN CORNDOG FILLED WITH
MOZZARELLA AND TOPPED WITH STEAK
AND OUR HOUSE SAUCE

COFFEE AND ESPRESSO

ESPRESSO

OUR SIGNATURE BLEND IN A SHOT

CAPPUCCINO

ESPRESSO WITH EQUAL PART OF MILK AND VELVETY FROTHY MILK

MACCHIATO

ESPRESSO MARKED WITH A DOLLOP OF STEAMED MILK

AMERICANO

ESPRESSO DILUTED WITH HOT WATER FOR A MILDER FLAVOR

NITRO COLD BREW

VELVETY SMOOTH NITROGEN INFUSED COFFEE WITH A RICH CREAMY HEAD

LATTE

SMOOTH ESPRESSO WITH STEAMED MILK

HONEY LAVENDER

A SOOTHING FUSION OF FLORAL LAVENDER AND SWEET HONEY

CANDY APPLE

A SWEET AND TANGY SYMPHONY IN EVERY SIP

CREAMY CARAMEL

A LUSCIOUS CARAMEL LATTE WITH A SMOOTH FINISH

COCOMOCHA

A DELIGHTFUL BLEND OF CHOCOLATE COCONUT AND ESPRESSO

WHITE CHOCOLATE TOFFEE

A SWEET COMBINATION OF WHITE CHOCOLATE AND TOFFEE FLAVORS

RASPBERRY WHITE MOCHA

A BLISSFUL FUSION OF CREAMY WHITE CHOCOLATE AND ZESTY RASPBERRY

VELVET CAKE

SMOOTH ESPRESSO WITH STEAMED MILK



COCKTAILS **HAPPY HOUR** 2PM TO 6PM

CARAMEL IRISH COFFEE

Premium Irish Whiskey, Hot Coffee, Caramel Syrup, Whipped Cream

SOUTHSIDE MARTINI

Gin, Fresh Mint, Lime Juice, Simple Syrup

SUMMER MARTINI

Premium Vodka, Muddled Cucumber, Lime, Lavander Simple Syrup

CHOCOLATE MARTINI

Premium Vodka, Chocolate Liqueur, Cream, Chocolate

CARAMEL WHITE RUSSIAN

Vodka, Coffee Liqueur, Cream, Salted Caramel Syrup

SANGRIA

Sangria slushy

PINA COLADA

Pina Colada slushy

12 10

PUMPKIN SPICE MARTINI

Vodka, Espresso, Coffee Liqueur, Simple Syrup

10

14 12

RASPBERRY RUM FIZZ

White Rum, Raspberry Syrup, Lime Juice, Soda

10 8

14 12

WHISKEY GINGER

Whiskey, Ginger Ale, Lime Wedge

10 8

14 12

MINT MOJITO

Rum, Fresh Mint, Lime Juice, Soda Water, Sugar

10

12 10

LAVENDER GIN COLLINS

Gin, Lavender Syrup, Lemon Juice, Soda

10

8 12

BOTTLE OF SOJU

STRAWBERRY APPLE PEACH PINEAPPLE

16 12

8 12

THE HIGH CUP

Sangria with a bottle of champagne

22 20

SEPTEMBER EVENTS

KARAOKE NIGHT EVERY FRI 7PM

BRUNCH SUN 8TH 1 PM

OPEN MIC THU 12TH 6PM

FIBER AND FUZZ THU 19TH 6PM

PAINT AND SIP 21ST 7PM
TICKET LINK IN INSTAGRAM BIO

LATIN DANCE NIGHT 25TH 6PM

POKER NIGHT THU 26TH 6PM

ART SHOW SAT 29TH 6PM

THIS MONTHS LOCAL ARTIST

EMPOWER OUR LOCAL ARTISTS. EVERY DOLLAR SPENT ON THEIR ART GOES 100% DIRECTLY TO THEM.

CONTACT US TO SUBMIT

BRANDON BAKER	COURGAR BEE
BRIDGET CHARLTON	LYNETTE HULSE
CALEB KNIGHT	SEKIRA
CAROL JOANNETTE	SHARLORNE PETERS
CARY LANE	WHITNEY LEAO
DAVID HARRISON	BRIAN BOOTH

NEXT ROTATION SEP 30

DM FOR MORE INFO

THEHIGHCUP NFK