

BEVERAGE

COTE

• KOREAN STEAKHOUSE •

MENU

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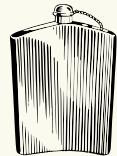
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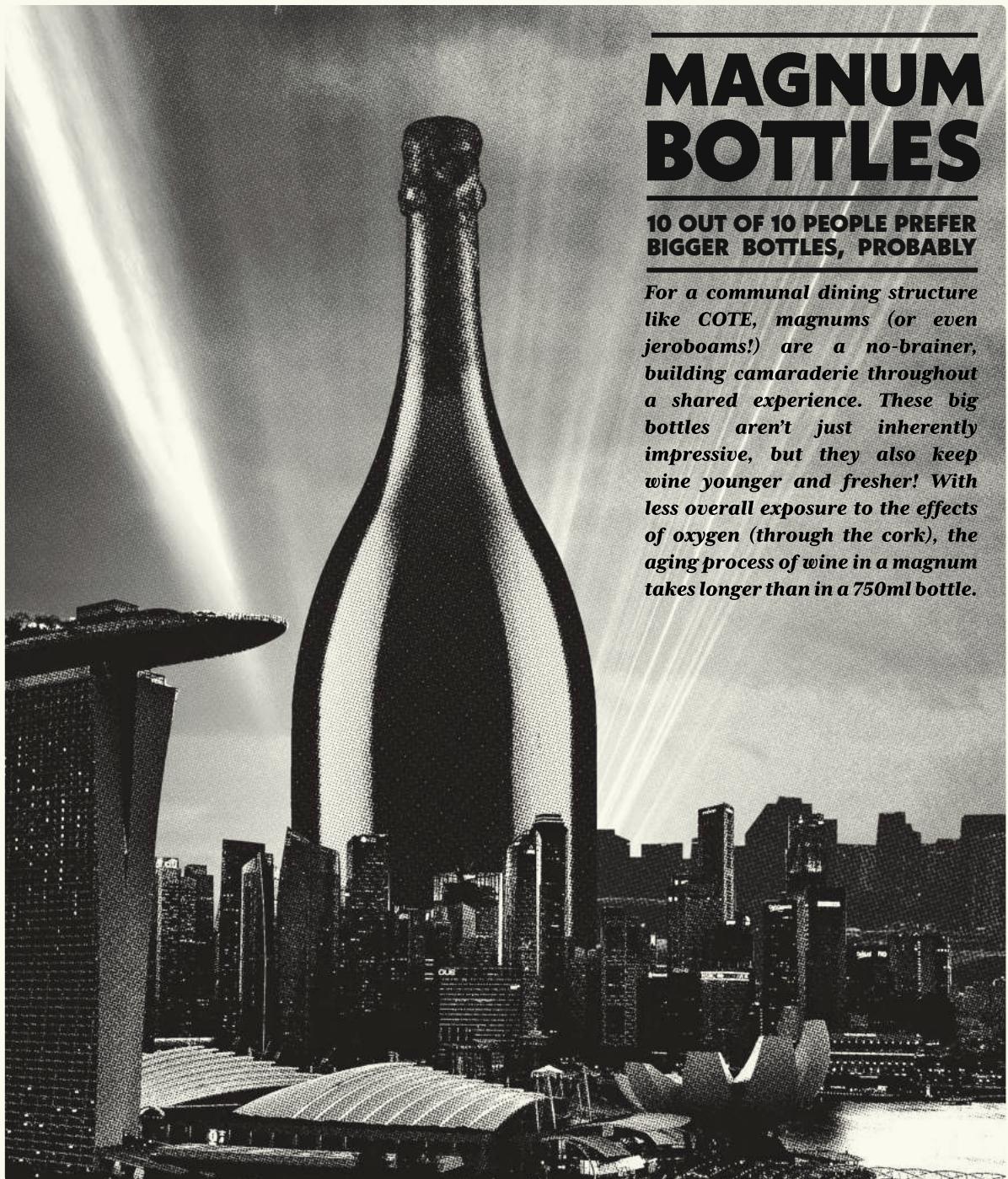


TONIGHT, GO BIG

MAGNUM BOTTLES

10 OUT OF 10 PEOPLE PREFER BIGGER BOTTLES, PROBABLY

For a communal dining structure like COTE, magnums (or even jeroboams!) are a no-brainer, building camaraderie throughout a shared experience. These big bottles aren't just inherently impressive, but they also keep wine younger and fresher! With less overall exposure to the effects of oxygen (through the cork), the aging process of wine in a magnum takes longer than in a 750ml bottle.



SPARKLING & ROSÉ

WINES BY THE GLASS

Sparkling

Celler Kripta Cava

2019 Brut Reserva, Catalonia, Spain

20 / 31

Taittinger Champagne

Brut Réserve, France

35 / 55

Pascal Doquet Rosé Champagne

Anthocyanes, 1er Cru, Brut, France

33 / 42

Charles Heidsieck Champagne

2014 Blanc des Millénaires, Brut, France

80

Bollinger R.D. Champagne

2008 Extra Brut, France

100

Rosé

Arnot-Roberts Rosé

2023 Touriga Nacional, California, U.S.A

25 / 35

Txomin Etxaniz Rosé

2024 Txakoli, Getariako Txakolina, Basque Country, Spain

18 / 27

You're in good hands
with our pink wine selections.
In fact, Victoria wrote the book
on the history of Rosé.

WHITE WINE

BY THE GLASS

Volpe Pasini Pinot Grigio

2024 Grivo, Friuli, Italy

19 / 26

Dönnhoff Riesling

2023 Estate, Nahe, Germany

26 / 40

Les Quatre Piliers

2023 Anracle, Loire, France

22 / 37

Héritiers du Comtes Lafon Viré-Clessé

2021 Chardonnay, Burgundy, France

28 / 40

Pricing is for a
150 mL pour or
235 mL XL pour
(a.k.a. party glass)

포도 나무에서



C O T E

RED WINE

BY THE GLASS

Bonnet-Cotton

2021 Brouilly "100% Cotton", Beaujolais, France

23 / 36



Gros CH. & Fils Bourgogne

2021 Pinot Noir, Burgundy, France

28 / 44



Fontodi Chianti Classico

2021 Sangiovese, Tuscany, Italy

28 / 44



Domaine Combier

2023 Syrah, IGP Collines Rhodaniennes,
Rhône Valley, France

18 / 28



Ministry of Clouds Tempranillo-Grenache

2023 McLaren Vale, South Australia

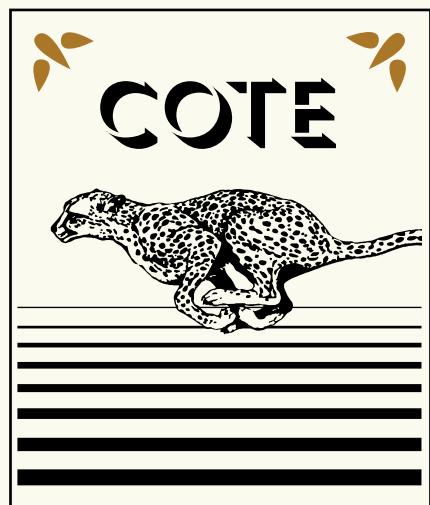
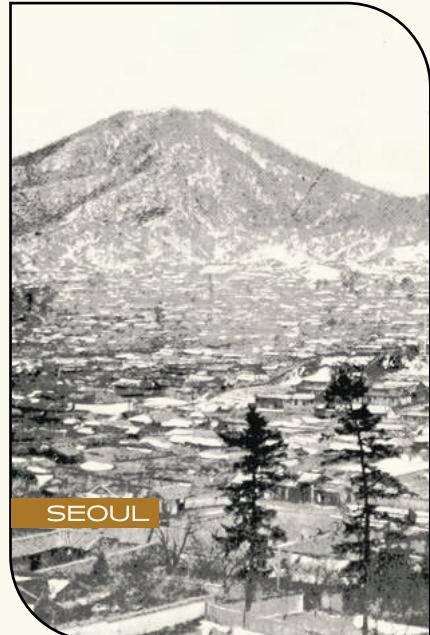
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Piora Cabernet Sauvignon Blend

2021 Santa Ynez Valley, California, U.S.A.

30 / 47





RESERVE
WINES

BY THE GLASS

IMPERIAL WINE OFFERINGS

We love big bottles when we can get them! We pour these magnums (and even jeroboams!) by the glass via the Coravin system, allowing us to perfectly preserve each delicious drop.

Pierre Gimonnet

COTE COLLECTION, Blanc de Blancs,
Cuis, 1er Cru, Brut, Champagne, France

39 / glass



Niepoort

2016 Redoma Reserva Branco,
Douro, Portugal

32 / glass



Familia Torres

2007 Mas La Plana, Penedès,
Catalonia, Spain

48 / glass



ArPePe

2005 Ultimi Raggi, Sassella Riserva,
Valtellina Superiore, Lombardy, Italy

52 / glass



Bodega Muga

2011 Prado Enea,
Gran Reserva, Rioja, Spain

52 / glass

와인의 왕

왕의 포도주

COCKTAILS

Proper Vodka Martini

Chopin Potato Vodka,
Noilly Prat
25

Proper Gin Martini

Fords Gin, Noilly Prat
25

 **Gibson**
Hendrick's Gin,
Noilly Prat,
Pickled Onions
25

Vesper

Tanqueray Gin,
Ketel One Vodka,
Cocchi Americano
25

MARTINIS

CLASSICS



COTE Fashioned

Michter's US*1 Bourbon,
Oleo Saccharum,
Angostura & Orange Bitters
25



Daiquiri

Havana Club 3 Rum,
Lime, Sugar
22



COTE Sling

Sipsmith Gin, Cherry Heering,
Korean Red Ginseng, Lemon,
Pineapple
25



Manhattan

Maker's Mark Bourbon,
Cocchi Storico di Torino,
Angostura Bitters
25



Esteban

Los Siete Misterios Doba Yej,
Umeshu Dento, Cocchi Rosa
25



The Gimlet

Hwayo 41 Soju,
Chopin Gold Vodka,
Lemongrass, Makrut Lime
22

RESERVE COCKTAILS

OUR BAR TEAM HAS MIXED, STIRRED, AND AGED THE BEST INGREDIENTS TO DELIVER THE MOST LUXURIOUS AND HIGH-END COCKTAILS ON THE MARKET.

Godfather

Macallan Sherry Oak 12yr,
Disaronno, Peychaud's Bitters
32

Henny & Dior

Hennessy X.O., Grand Marnier,
Lemon, Champagne
60

Family Reserve Martini

Chopin Family Reserve,
Noilly Prat, Caviar
58

Monte Carlo

Hibiki Harmony, D.O.M. Bénédictine,
Angostura Bitters
30

NEVER DRINK A 'NORMAL' DRINK AGAIN.



SIGNATURE COCKTAILS





Berry's Royale

Maker's Mark Bourbon, Calvados Vieux,
White Cacao, Salted Raspberry, Lime, Egg White
"Our Clover Club Hits Differently"

26



Last Grape

Roku Gin, Cointreau, Green Grape,
Lime, Coconut Soda
"Easy & Crushable"

26



Luna Azul

Patron Silver Tequila, Laphroaig 10,
Mancino Sakura, Hojicha Tea, Kumquat,
Lime, Blue Pineapple Sphere
"A Rich harmony between Fruity & Smoky"

26



The Blanc

Bacardi 8 Yrs, Campari,
Umeshu Dento, Watermelon,
Lime, Dairy
"Our version of a Boulevardier"

26



Not A Tomato

Grey Goose Vodka, Khee Soju 22,
Noilly Prat, Clarified Tomato, Fire Water
"The Best of Both Worlds"

26



Anti-Sour

Haku Vodka, Suntory Kakubin, Crème de Cassis,
Green Apple, Ponzu, Lemon, Egg White
"Fruity & Savoury"

26

NO ABV REMEDIES

ENERGY

THE ULTIMATE SOLUTION FOR THOSE
LOOKING TO EXTEND THE NIGHT

Partea

Cherry Japonaise Tea,
Ginger, Manuka Honey

16



Concentrate

Shot of Korean Red
Ginseng

10



ANTI HANGOVER

Finesse

Coconut Water, Raspberry, Earl
Grey, Lemon

16



Quencher

Watermelon,
Coconut Water, Lemon

16



Easy Tomorrow 상쾌환

Legit, you will never
have a hangover again
8



Zero Alcohol

Non Alcoholic **BEER**

Heaps Normal
Half Day Hazy
Australia
16

All the flavor
without the
fuss!



BOTTLED DRINKS

The NON No.1 
Salted Raspberry & Chamomile
52 / bottle

The NON No.3 
Toasted Cinnamon & Yuzu
18 / glass

The NON No.5 
Lemon Marmalade & Hibiscus
18 / glass

FINE LOOSE LEAF TEAS & TISANE

Imperial Pu-Erh
Yunnan, China
8

Sencha
Uji, Japan
8

Jasmine Oolong
Fujian, China
8

French Earl Grey
Assam, India
8

Dragon Well
Zhejiang, China
8

Chrysanthemum
China
8



맛있는



시원한



COTE



BEER



BREW

PREMIER PINTS



만족스러운



재미있는

KBBQ STYLE

Draft Beer



Sapporo Premium

Lager, Japan

18

Bottled Beer



Noam Beer

Lager, Bavaria

18



Koshihikari Echigo

Lager, Japan

20



Suntory The Premium Malt's

Pilsner, Japan

22



A round of beers isn't complete without soju, great artisanal offerings are one page over...

HISTORY OF SOJU



상쾌한

HOW TO DRINK SOJU



상쾌하고 상쾌한

Soju is essentially the Korean equivalent of vodka, it is distilled, so make sure to enjoy it responsibly!

Most importantly, enjoy with good friends and good food—cheers- 건배 geonbae !

병 속의 마법

ELIXIR

NEW HOPE FOR ALL

COTE LIMITED

HOW TO ORDER
SOJU

You can order soju neat as a shot, on the rocks, or with ice, soda, and a slice of lemon!

57 BCE – 668 CE

The Three Kingdoms period, a drink called *Mi-inju* (미인주) “Beauty of the Pearl,” was a fermented brew made by women chewing grain and spitting it out.

13TH CENTURY

Genghis Khan introduced the Arabian araq to Mongolia and then his grandson Kublai Khan, first emperor of the Yuan Dynasty brought it to Korea. Koreans started distilling their rice brew.

1392-1910

Joseon era governments banned commercial sales of soju to maintain order. Moonshine was then made in homes, controlled by women. They made enough for their households in small batches.

1910

Japan annexed Korea, and outlawed soju and home brewing. Thousands of family recipes disappeared forever.

1963

Goal to turn South Korea from one of the poorest nations to a thriving modern economy. Commercial soju distillation returns.

1965

Grain Management Law. Rice famine led to diluted soju made with tapioca, sweet potato, and grains. Artificial sweeteners were added. Green bottle soju is born!

1998

Alcohol by volume drops to 23%

2015

Jinro soju the largest selling spirit worldwide!

TODAY

Traditional distilled craft soju has been making a comeback. Revivals and innovations are returning Korea to a land where over 170 types of liquor can be enjoyed again!



BEST TASTE

OUR OFFERINGS



최상의

Khee Soju 22

For that natural sweet flavor
and elegant hints of rice
glass 18 / bottle 118



Won Soju

For that robust rice flavour with a spicy finish
bottle 80



Jinro Ilpoom Soju

For elegant rice flavour with a smooth finish
bottle 100



Hwayo 17

For younger and exclusive hints of freshness
bottle 100



Hwayo 41

For a little more kick and more layers -
perfect to jumpstart the night
bottle 158



소주는 삶의 문제에 대한 답이다



SOJU

POST DINNER WINE

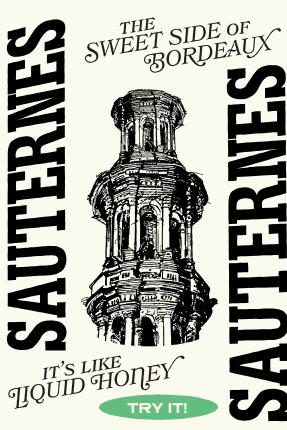
Transport yourself to a bygone era of elegance with our selection of post-dinner wines that capture the timeless essence of sophistication. Indulge in the allure of our carefully chosen wines, each one aged to perfection, ready to enhance your after-dinner experience.

MADEIRA

THE ONLY WINE WITH

EVERLASTING LIFE!

TRY A BOTTLE FROM YOUR BIRTH YEAR
CONSUME WITHIN 100 YEARS AFTER OPENING



G.D. Vajra
2023 Moscato d'Asti, Piedmont, Italy
18

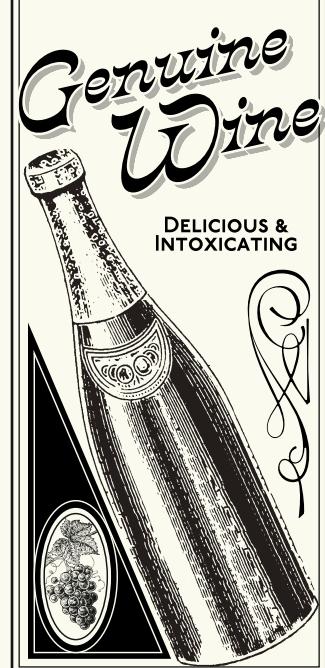
Justino's
2008 Verdelho, Madeira, Portugal
40

D'Oliveira
1986 Verdelho, Madeira, Portugal
75

D'Oliveira
1850 Verdelho, Madeira, Portugal
665

D'Oliveira
1968 Boal, Madeira, Portugal
125

D'Oliveira
1907 Malvasia, Madeira, Portugal
315



As seen on the Most
Expensivest Sh*t with our boy,
2Chainz, sip one of the rarest
wines in the world, historically
reserved only for Kings and
their mistresses

HAVE YOUR DESSERT AND DRINK IT TOO



Try a dessert wine today!

Try a dessert wine today! These sweet and delicious wines are the perfect way to end a meal or enjoy a special occasion. With so many different flavors to choose from, there's sure to be a dessert wine that everyone will love.

OTEL NEW YORK CITY USA



AMARI & DIGESTIFS

Overdid it at dinner?
Not to worry, we have plenty
of bitter tonics to help settle
your stomach.

Amaretto Disaronno	20
Aperol	20
Averna	20
Campari	20
Chartreuse Green	30
Chartreuse Yellow	30
Christian Drouin Calvados Blanche	18
Cocchi Grappa Dorée	20
Cynar	20
Daron Calvados Fine	16
D.O.M. Bénédictine	20
Drambuie	20
Fernet Branca	20
Fernet Branca Menta	20
Grand Marnier	20
Hennessy V.S.O.P.	22
Hennessy X.O.	55
Hennessy Paradis	250
Mr. Black Cold Brew Coffee Liqueur	20
Rémy Martin V.S.O.P.	20
Rémy Martin X.O.	34
Rémy Martin Louis XIII	450

AFTER DINNER DRINKS

늦은밤



LATE NIGHT COCKTAILS

Tomato

Grey Goose Vodka, Tomato, Fire Tincture, Soda Water

15

Strawberry

Roku Gin, Strawberry, Tio Pepe Fino Sherry, Soda Water

15

Tequila Highball

Patron Silver Tequila, Soda Water

15

Apple

Maker's Mark Whisky, Green Apple, Ginger Beer

15

Pear

Patron Silver Tequila, Honey Pear, St. Germain Elderflower, Soda Water

15

Hibiki Highball

Hibiki Harmony Whisky, Soda Water

19

Prices are subject to 10% service charge and prevailing government taxes.

