

COQODAQ

ICE CHILLED* RAW BAR

Fisherman's Welcome*

차갑고 싱싱한 석화

East/West Coast oyster.....	4/5/pc
with sea urchin.....	9/pc
with Kaluga caviar.....	17/pc

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase our risk of foodborne illness.

Classic Caviar Service*

클래식 캐비아 차림
Buttery milk toast, crème fraîche, chives

Petrossian Tsar	195/oz
Imperial Daurenki.....	760/tin
Petrossian Tsar Imperial Beluga	208/oz
Hybrid Caviar.....	870/tin

all tins are 4.4oz

GOLDEN NUGGETS



The Golden Nugget™

황금너겟
Chicken nugget meets decadence

18 Karat with ocean trout roe*.....	16/pc
24 Karat with Golden Daurenki caviar*..	28/pc
Black Gold with seasonal truffle***.....	30/pc

***of exceptional quality & limited quantity



The Brucket List™

Our Chef's Signature Brunch

48
PER PERSON

COQO D'OEUVRES

You get them all!

French Toast Soldiers

프렌치토스트 스틱과
바닐라 앙글레즈

Hash Brown & Salmon "Rillettes"

황금 해쉬브라운과
훈제 연어 리예뜨

Shrimp Salad Lettuce Cups

상큼한 새우 샐러드쌈

Deviled Eggs

부드러운 핑크빛
데블드 에그

Umma's Kimbap

엄마의 정성
불고기 김밥

Pasture-Raised Chicken Consommé

따뜻한 닭 콘소메

Crispy Chicken Croquettes

바삭한 치킨치즈 크로켓

ENTREES

Pick one:

Buttermilk Pancakes

촉촉한 버터밀크 팬케이크

A fluffy stack of buttermilk pancakes with cultured butter, seasonal fruit compote and Grade A Vermont maple syrup

Chicken & Waffles

바삭한 치킨 & 와플과 달콤한 마늘간장 메이플 시럽
Golden waffle paired with our signature OG fried chicken and drizzle of maple butter soy sauce

Açaí Bowl

열대과일 아사이 보울

Antioxidant rich and refreshingly chilled acai bowl with tropical fruits, house granola mix, and rich manuka honey

Mandu en Brodo

꼬꼬닭 만둣국

Delicate chicken and mushroom agnolotti in chicken consommé, finished tableside with Parmigiano Reggiano DOP (18 mo. aged) and black pepper

Kale Waldorf Salad

촉촉한 닭가슴살과 월도프 케일 샐러드

Silky, refreshing Hainanese-style chicken meets the rich flavors of a waldorf salad with kale, Valdeon bleu cheese, citrus, and balsamic dressing

Signature Fried Chicken | +5

시그니처 후라이드 치킨

Pick two styles from OG, Soy Sauce-Garlic Glazed, or Gochujang Glazed, served with Pickled seasonal vegetables and scallion salad



Golden English Muffin

스크램블 에그와 잉글리시 머핀

A base of creamy soft scrambled eggs atop a Golden English Muffin topped with your choice of:

Avocado | +3

Smoked Salmon | +6

Canadian Bacon | +4

Black Truffle | +28

Caviar | +46

DESSERT

Soft Serve Frozen Yogurt

새콤한 프로요

With passionfruit-condensed milk



Peak Season Fruits

풍성한 모듬 과일

PROUDLY SOURCED FROM

Regenerative Poultry	Green Circle Chickens in Pennsylvania
Shigoku Oysters	Taylor Shellfish Farms in Washington
Island Creek Oysters	Island Creek in Massachusetts
Smoked Scottish Salmon	Catsmo Artisan Smokehouse in Hudson Valley
Organic Bread	Native Bread in Brooklyn
Organic açai	Pitaya in Brazil

SIDES

Bacon 12 뉴스키 베이컨 Nueske's applewood smoked	Hash Browns 10 황금 해쉬브라운 Ketchup
Double-Fried French Fries 10 후렌치 후라이 House cut, extra crispy	

AN OBSESSION WITH DOING BETTER

Years ago, we realized that all too often the quality, health, and integrity of fried chicken has been compromised by shortcuts. We believe that everyone deserves a better quality product in order to live happier and healthier.

At COQODAQ, we know there's no such thing as the "perfect recipe," which is why our mission is simple: we obsess over the pursuit to deliver Better Fried Chicken. We believe this isn't about achieving perfection, but rather about sparking joy and bringing happiness and deliciousness to everyone that walks through our doors.

We welcome you on this journey with us as we keep refining our daily practices. While we may not live on pastoral farms like days of yore, we celebrate traditional and humane ways of cooking, farming, and raising animals.

With the highest-quality, sustainably sourced ingredients that are completely gluten-free, and cooked by a world-class culinary team, our hope is to bring **Better Fried Chicken** to all.

Better Chicken

Inspired by the common sense, waste-nothing philosophy of days past, our Green Circle chickens are raised on regenerative pastures in their natural habitats on Amish and Mennonite Farms. As Certified Humane® Birds, they are never-ever given antibiotics in their entire lifespan, and every chicken's diet consists of surplus vegetables from farmers markets — "unattractive" vegetables that are saved from going to landfills — along with cuttings and peelings from restaurant kitchens, wholesome grains, corn, soy, and a worm or two, for good measure.

Our chickens are raised to 8 weeks of age (as opposed to the commercial 6 week standard) and are air-chilled (as opposed to 96% of other chickens in the country consuming a half gallon water per bird), leading to a deeper, old-fashioned flavor profile and crispier skin. We think you can literally taste the difference — but you tell us!

Better Batter

The journey to perfect our crust has been extensive — and dare we even say, scientific — experimenting with an exhaustive selection of flour and spices that not only enhance the flavor, aroma, and color of the fried chicken, but also possess antioxidant, anti-inflammatory, anticarcinogenic, and cholesterol-lowering properties. Crazy, right!? We also use our own proprietary blend of three different salts in our brine and our spice mix that enhances the natural flavors of the chicken.

Our flour of choice: rice flour! It can retain up to 62% less fat than traditional breading flour, which results in a healthier, lighter, irresistibly crispy, crunchy, bursting-with-flavor texture. Plus, (drumroll, please) it's naturally gluten-free!

Better Oil

COQODAQ's chicken is clean-fried exclusively in cultured oil to elevate its crispy texture, all while feeling less greasy to the touch. Here's where we geek out a bit: our oil is full of the same fats humans have eaten for hundreds of thousands of years! This oil has 35% more healthy, heat-stable monounsaturated fats than even olive or avocado oils and minimizes the formation of toxic aldehydes, compared to seed oils with high omega-6. It also has an exceptionally neutral taste that pairs brilliantly with delicate flavors and high temperatures.

The oil is made from certified non-GMO sugarcane plants, the highest yielding crop in the world. To put it more simply: a cleaner oil with more good fats, better taste, and a tiny environmental footprint. A total win-win in our books.

BETTER BUBBLES

In Korea, drinking bubbly beverages with fried chicken is part of the culture and here at COQODAQ we are pairing the best sparkling beverage on the planet with our birds — Champagne! Why is this the perfect pairing? Well, the bright acidity and bubbles of the Champagne cuts through the richness of the food and refreshes your palate in between bites. The layers of complexity from aging stand up to the power of poultry. Also, the expended yeast cells specifically found in Champagne help aid in your digestion. So really, it's good for you!

BETTER BALANCE

Guided by the ancient philosophy of Eum-Yang, COQODAQ places vegetables at the forefront of our menu. This traditional, yet scientific approach to balanced nutrition is associated with several health benefits. Simply put: we aim to make you feel better walking out than you did walking in.

EUM-YANG

The Korean concept of duality being fundamental to the nature of the universe. A guiding force at COQODAQ.

BETTER PLANET

We continue to explore practices that have a positive environmental impact, such as recycling our used cultured oil into biodiesel fuel. By doing so, we're reducing our carbon footprint and contributing to a cleaner, greener future. Also, did you know that 95% of food waste still goes into landfills, contributing to 10% of all annual greenhouse gas emissions? That's why we've partnered with Afterlife Mushrooms, a NYC-based circular farm that turns food waste into compost to grow local, sustainable mushrooms. Then they're purchased back and offered on our menu.

Wake Up!

Get your day started on the bright side

BOTTOMLESS
POUR

Drip Coffee of the Week | 6

Our rotating brews are here to ease you into the day—warm, energizing, and just the right kind of buzz to get things going.



Fresh OJ of the Day

Seasonally blended, made fresh in house

10

"Psst... It's great in a Mimosa"

in pursuit of tea
1999

Fine Pot of Tea | 8

Handpicked, minimally processed single-origin teas, straight from the source.

Mao Jian Green | Guizhou, China
Earl Grey | Single Estate Assam, India
Rooibos Uncaffeinated | South Africa

Brunch Classic Coqtails

"Assurance comes from a classic cocktail with a NYC twist"



Bellini | 20

Peach, Champagne, Ume-Shu
"The Venetian classic taken up a notch"



Mimosa | 20

Our seasonal O.J., sparkling wine
"The icon"



Walk On By | 20

Khee Soju, Second Sip Low Proof Gin, Cucumber, Lemon, Mint
"Our version of tea time"



Bloody Mary | 23

Grey Goose Vodka, Italian Tomato Juice, Carrot and Celery Juice, Worcestershire, Tabasco, Salt & Pepper
"Named after the queen—fit for royalty"



Double Deuce

Grey Goose, St. Germain
Muyu Jasmine, Verjus, Melon
22

"Have faith that the egg came first"



Coconut Carajillo | 21

Licor 43, Clément Coconut Rum, Mr. Black, Coffee
"An espresso martini, but more mysterious"

NO ABV



Vitamin C.E.O. | 15

Carrot, Ginger, Turmeric, Apple, Maple, Sea Salt
"Show up strong on Monday"



Summer Thunder | 15

Watermelon, Vita Coco Coconut Water, Manukuro Manuka Honey SP600+, Lime, Sea Salt
"Vacation in a glass"



The Matcha Colada | 15

Matcha, Coconut Milk, Maple, Lion's Mane
"A matcha made in heaven"

BEER & SPRITZ

N/A CANS

Aplós Ume Spritz N/A 15
Ume Plum, Lion's Mane, Magnesium, Hemp, Grapefruit

Brooklyn Brewery Special Effects 10
No abv Pale Ale, New York
MAKE IT A SPAGETT ZERO WITH AMARO FALSO +2

Guinness 0 10
No abv Stout Beer, Ireland

DRAFT BEER

Brooklyn Lager 10 Guinness 11
Lager, New York Stout Beer, Ireland

BOTTLES & CANS

Kills Boro Killsner 14 Bronx Brewery, World Gone Hazy 12
German Style Pilsner, New York Hazy IPA, New York

Lucky Chicken Pale Ale 16
Red Ale, Japan

Lucky Cat White Ale 16
White Ale, Japan

Miller High Life Pony 6
Champagne of Beers, Milwaukee
MAKE IT A SPAGETT WITH CAMPARI +5

Brunch Champagne!

GO BIG OR GO HOME

We have the Largest Champagne list in America.

Ask your sommelier for the sacred scrolls!



Buy a bottle, make it a tree—for free!

“Zhuzh up your bottle of bubbles – ask your sommelier for a tree!”



Champagne Sippers

“Each baby bottle contains just two glasses of wine, so treat yo’ self!”

BABY BOTTLES

Our top Champagne picks in 375ml from our lengthy bottle list, for when you want a bit more than a glass.

Krug Grand Cuvée

Start with this = impress your mom / hot date / client
\$170

Gaston Chiquet COQODAQ Collection

Selected by Victoria James & Simon Kim, bottled just for us — the perfect chicken pairing!
\$70

Start with just a glass...

BY THE GLASS

...for those who need *a minute*

CHAMPAGNE

Pierre Moncuit, Delos, Extra Brut
Chardonnay-based Champagne = Chicken’s best friend

\$27/glass

Billecart Salmon, Le Rosé, Extra Brut
Beloved by all, always worth it

\$45/glass

Domaine Lagille L’inattendue, Blanc de Noirs, Brut
Lively rounded bubbles of Pinot Meunier

\$33/glass

Chavost, Blanc d’Assemblage, Brut Nature
The darling of Parisian wine bars hits NYC

\$30/glass

La Caravelle, Brut Rosé
The Fairy Godmother of Pink Bubbles

\$29/glass

Bollinger Special Cuvée, Brut
Drink like James Bond

\$39/glass

OTHER SPARKLING

2024 Bisson Glera, Frizzante
The Prosecco grapes hits the Italian Riviera

\$16/glass

Opera 02 Lambrusco di Modena
Juicy, fizzy, joyous wine — like prosecco + soda pop!

\$12/glass

OUR GO-TO CHAMPAGNES

Sommelier selected, everyday person approved. For when you don’t want to scroll through the largest Champagne list in America and just want a bottle FAST!

J. Lassalle et Filles Brut

An absolute classic from the next generation of this iconic grower
\$95

Ponson 1er Cru

The best of our cool-kid secret stash, textured and mineral
\$90

Louis de Sacy Brut Rosé

Fruity and fragrant – the perfect pairing for chicken & waffles
\$95

WHITE



HOUSE WHITE

2024 Roc des Anges, Effet Papillon, Côtes Catalanes
A French Catalanian classic for everyday drinking

\$11/glass

2024 Colleleva Verdicchio, Castelli di Jesi
Coastal & high-elevation Italian white = crisp and refreshing delight!

\$14/glass

2023 Siret-Courtaud Quincy
Neighbor to Sancerre, this is the Sauvignon Blanc of your dreams!

\$19/glass

2024 Seehof Riesling Feinherb
A Germanic zing of acidity with a touch of fruit

\$15/glass

2021 Patz & Hall Chardonnay, Sonoma Coast
Make your bird order bourgeois with a glass of California Chardonnay!

\$22/glass

RED



HOUSE RED

2019 Ladeiras do Xil, Gaba do Xil, Valdeorras
The Spanish sipper that is bright and juicy

\$11/glass

2023 Michel Guignier, Vieilles Vignes, Morgon, Beaujolais
Every sommelier’s catnip — allocated and delicious gamay!

\$16/glass

2023 G.D. Vajra Dolcetto d’Alba
Rustic Italy meets joyful, fresh fruit!

\$15/glass

2022 Florent Gauraudet, Vieilles Vignes, Monthélie, Burgundy
Fresh, elegant Pinot Noir from its ancestral home

\$22/glass

NV14 Cain Cuvée, Napa Valley
A beloved Bordeaux blend chock full of Cabernet Sauvignon, Merlot et plus!

\$26/glass

ROSÉ



HOUSE ROSÉ

2024 Elvio Tintero Rosato
Perfect Piemontese pink

\$11/glass

2023 Peyrassol, La Croix, Provence
THE quintessential rosé from the south of France

\$14/glass



The Brucket List™

A la Carte Menu

COQO D'OEUVRES

A la carte prices as marked

French Toast Soldiers

프렌치 토스트 스틱과
바닐라 앙글레즈

16

Hash Brown & Salmon "Rillettes"

황금 해쉬브라운과
훈제 연어 리에뜨

15

Umma's Kimbap

엄마의 정성
불고기 김밥

19

Shrimp Salad Lettuce Cups

상큼한 새우 샐러드쌈

20

Deviled Eggs

부드러운 핑크빛
데블드 에그

14

Pasture-Raised Chicken Consommé

따뜻한 닭 콘소메

5

Crispy Chicken Croquettes

바삭한 치킨치즈 크로켓

14

ENTREES

A la carte prices as marked

Buttermilk Pancakes | 22

촉촉한 버터밀크 팬케이크

A fluffy stack of buttermilk pancakes with cultured butter, seasonal fruit compote and Grade A Vermont maple syrup

Mandu en Brodo | 26

꼬꼬닭 만둣국

Delicate chicken and mushroom agnolotti in chicken consommé, finished tableside with Parmigiano Reggiano DOP (18 mo. aged) and black pepper

Chicken & Waffles | 26

바삭한 치킨 & 와플과 달콤한 마늘간장 메이플 시럽

Golden waffle paired with our signature OG fried chicken and drizzle of maple butter soy sauce

Kale Waldorf Salad | 28

촉촉한 닭가슴살과 월도프 케일 샐러드

Silky, refreshing Hainanese-style chicken meets the rich flavors of a waldorf salad with kale, Valdeon bleu cheese, citrus, and balsamic dressing

Açaí Bowl | 24

열대과일 아사이 보울

Antioxidant rich and refreshingly chilled acai bowl with tropical fruits, house granola mix, and rich manuka honey

Signature Fried Chicken | 25

시그니처 후라이드 치킨

Pick two styles from OG, Soy Sauce-Garlic Glazed, or Gochujang Glazed

Golden English Muffin | 26+

스크램블 에그와 잉글리시 머핀

A base of creamy soft scrambled eggs atop a Golden English Muffin topped with your choice of:

Avocado | +3

Smoked Salmon | +6

Canadian Bacon | +4

Black Truffle | +28

Caviar | +46

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase our risk of foodborne illness.