



Lunch adult \$28.99
Dinner adult \$32.99

child \$16.99
6 and under free

Dinner starts @ 4pm || Federal Holiday, Sat & Sun All Day Dinner price

OG AYCE HOT POT JOINT

SOUP BASE	
Herbal Chicken Broth	Sichuan Mala Broth
Shabu Shabu Broth	Kimchi Broth
Veggie Broth	Tom Yum Broth

Please do not order more than you can eat
so we can keep our prices low.

If we find food is left in excess we will charge an additional 10% more.

soup change \$3

extra flavor \$2

*****PLEASE RESPECT OUR 2 HOUR DINING LIMIT*****

SODA (FREE REFILLS) \$3

COKE UNSWEET TEA
DIET COKE LEMONADE
SPRITE ORANGE SODA
GINGER ALE
ROOT BEER

NON ALCOHOLIC DRINKS (NO REFILLS) \$4

TROPICAL PUNCH CHERRY LIMEADE APPLE JUICE
GRAPE FIZZ CRANBERRY LIMEADE CRANBERRY JUICE
PEACH FIZZ ORANGE JUICE
LYCHEE TEMPLE RED BULL PINEAPPLE JUICE
SHIRLEY TEMPLE Flavor MILKIS LYCHEE JUICE
ROY ROGERS GINGER BEER Pomegranate JUICE
PERRIER



Mango Sparkler \$5



Mock-MULE \$5

<Flavor Available>

Peach
Yogurt
Mango
Lychee
Grape
Pineapple
Cranberry
Strawberry
Pomegranate



Milkis
Trash-Can

1 SOJU 4 BEER



or Cocktail SOJU
Peach, Yogurt, Mango, Lychee
Strawberry, Grape, Pineapple
Cranberry, Pomegranate

1 SOJU 1 MAKGEOL COMBO \$22

SPECIALTY DRINKS

Drunken Arnold Palmer	11
(Whiskey, Firefly)	
Lychee Martini	11
(Vodka)	
Spot Mai Tai	11
(Dark Rum, Light Rum, Orange Liqueur)	
Hot Spot Margarita	11
(Choice of Tequila)	<Flavor Available>
Hot Spot Sunrise	11
(Vodka, Triple Sec, Peach)	
Tokyo Tea	11
(Vodka, Gin, Rum, Triple Sec, Tequila, Melon)	
SoCo Peach Tea	11
(Southern Comfort)	
Irish Trash-Can	14
(Vodka, Gin, Rum, Curacao, Triple Sec, Peach +	
Lychee Blossom	11
(Vodka, Elder Flower)	
Hot Spot Mule	12
(Choice of Vodka)	<Flavor Available>
GREEN TEA / WHITE TEA SHOOTER	8
(Jameson / Tito's, Peach)	
Milkis Trash-Can	14
(Vodka, Gin, Rum, Curacao, Triple Sec, Peach +	

ASIAN SPIRITS

Chamisul Original	15
Chamisul Fresh	15
Chum Churum	15
Jinro is Back	15
BokBunJa Ju	15
Hot Sake	12
Cocktail Soju	16
SOJU FLIGHT*	18
choose up to 4 Peach, Yogurt, Mango, Lychee, Strawberry Grape, Pineapple, Cranberry, Pomegranate	

SEASONAL DRINK

Summer
only

Actual Watermelon /Pineapple Soju	25
Watermelon /Pineapple Lemonade	5
Flavor Mojito	12
Watermelon /Pineapple Non alcohol Mojito	6

B E E R

DOMESTIC

Miller Lite	5
Yuengling	5
Blue Moon	6

IMPORT

Terra	South Korea	7/12
Sapporo	Japan	12
Asahi	Japan	14
Heineken	Netherlands	6
Corona	Mexico	6

CRAFT

Racer 5	i.p.a	8
Ace Pineapple	cider	8
Golden Monkey	Belgian tripel ale	8
Lagunitas	i.p.a	8

HOT TEA POT

Green Tea	6
Jasmine Tea	6
Black Tea	6
Oolong Tea	6
White Tea	6
Hot Spot Fruit Tea	8



DAILY SPECIAL

Tuesday
Hot Sake half off

Wednesday
Whisky flight

Thursday
Wine Bottle half off



FRIES (after 4pm)

French Fries	6
Fried Man-Du	11
Fried Calamari	12



**CRANBERRY
MARGARITA**



**MISTLETOE
MARTINI**



**PEPPERMINT
SHOOTER**

*buy 3
get 1*



**GRINCH STOLE
CHRISTMAS**



CHRISTMAS SPECIAL





HS Fried Rice - \$14

Veggie / Chicken / Pork
 Kimchi Pork(+ \$1) / Beef (+ \$1)
 Shrimp (+ \$2) / Combination (+ \$3)

C.Y.O. Dry Pot \$16 (Lunch) / \$18 (Dinner)

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\$3 Change Soup Cost \$2 Extra Flavor

PLEASE CHOOSE UP TO 3 ITEMS PER CATEGORY

It's all you can eat! So it's ok!

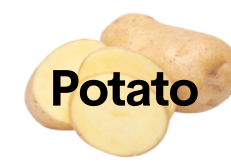
MEATS*
Prime Ribeye Beef
Fatty Brisket
Pork Belly NEW
Chicken
Pork
Lamb
Beef Tongue
House Marinated Pork
Beef Tripe
Egg or Quail eggs

MISC MEATS
Dumplings*
Fish Cakes
Fish Balls
Beef Balls
Shrimp Balls
Fish Tofu
Fish Paste (Cha Ca)
Frank Sausage NEW
Crab Stick NEW

SEAFOOD*
Clams
Mussels
Scallops
Crawfish
Shrimp
Squid
Baby Octopus
Tilapia
Flounder
Crab NEW
<i>Serve with Dinner price</i>

STARCH
Udon Noodle
Clear Noodle
Rice Noodle
Ramen Noodle
White Rice
Dduk (Rice Cake)
Wide Vermicelli
Kalguksu NEW
(Korean Knife Cut Noodle Soup)

PLEASE CHOOSE UP TO 6 ITEMS



18% Service Charge is added to parties of 6 or more

*These items may be served raw or undercooked. Raw or undercooked fish may contain parasites and must be fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*****PLEASE RESPECT OUR 2 HOUR DINING LIMIT*****

Allergen Statement: Many of our products contain or may come in contact with common allergens, including wheat, peanuts, soy, nut, milk, and eggs. Before placing your order, please inform our staff if a person in your party has a food allergy.

C.Y.O. DRY POT

Week day Lunch \$16
Dinner \$18

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Create Your Own Dry Pot: Choose One Flavor, One Meat, and up to Five Veggies

FLAVOR
Sichuan Mala
Tom Yum
Soy Oyster

MEAT
Prime Ribeye
Fatty Brisket
Chicken
Seafood Melody (+\$3)

VEGGIES (up to 5)	
Spinach	Potato
Napa	Baby Corn
Bok Choy	Zucchini
Chinese Broccoli	Sprout
Carrot	Taro
White Mushroom	Cabbage
Puffed tofu	Straw Mushroom
	King Oyster Mushroom



HOT SPOT'S SPECIAL

Fried Rice

Veggie	\$14
Chicken	\$14
Pork	\$14
Kimchi Pork	\$15
Beef	\$15
Shrimp	\$16
Combination	\$17
Ex Yum Yum	\$1

An-Ju

Brisket Stir Fried	\$18
Tofu Kimchi with pork	\$13
Clam Soup	\$21
Fish cake Soup	\$17



*ANY ADDITIONAL WILL BE AN EXTRA CHARGE

WHITE WINE

Cupcake Pinot Grigo	7 / 25
Twisted Cedar Moscato	8 / 26
Eve Chardonnay	8 / 28
13'c Sauvignon Blanc	8 / 26
Lamblin Sauvignon Blanc	7 / 25
Riefle Pinot Gris	9 / 27
Chloe Pinot Grigo	8 / 28
Teutonic Pear Blossom Riesling	11 / 32
Ste. Chateau Michelle Riesling	10 / 30

RED WINE

Cupcake Cabernet Sauvignon	7 / 25
Redhead Red blend	8 / 25
Banfi Chianti Superiore	8 / 26
Bogle Petite Sirah Port	9 / 32
Double Trouble Red blend	9 / 30
Mark west black pinot noir	10 / 34
Antigal Uno Malbec	11 / 36

ROSÉ / BUBBLY

Redhead Sweet Rose	11 / 32
Rouxvale Sparkling Rose	8 / 26
Benvolio Prosecco	38 / 28
Santome Prosecco Brut	28 / 28

HOT SPOT MIMOSA

Single	10 / 32
Flight <up to 4>	12 / 32
Peach Yogurt Mango Lychee Grape Pineapple	
Cranberry Strawberry Pomegranate	

WINE MENU

Better With Together

