

# Beverage Book

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彼何人斯鬚眉皓白  
頂烏帽披野服於以  
見心山林而名朝籍  
胸藏二百筆搢五襪

人那得知我自為柴  
翁年七十翁髭露竹  
其真自寫其贊自作  
歲在玄戩攝提格



## WINTER COCKTAILS 겨울 칵테일

WITH BELLS ON \$24

Apple Gin, Pear, Jujube, Bellflower Root

BADAKKA \$24

Rice Vodka, Seaweed, Salt, Toasted Black Sesame Oil

AN ASTERISK \$24

Tequila, Mugwort, Mezcal, Blood Orange

SENGANG SENGAK \$24

Rums, Lemon, Loquat, Ginger Beer, Chrysanthemum

DADDY'S HOME \$24

Calvados, Port, Cinnamon, Persimmon, Pine Nuts

CUTIES ON A CAR RIDE \$24

Soju, Tangerine Vinegar, Lemon, Honey

GET 'EM, TIGER \$24

Pine & Spruce Soju, Mistletoe, Green Tea, Cranberry

## GENESIS HOUSE TABLESIDE COCKTAIL

GO BURDOCK \$24

Bourbon, Cacao Nib, Burdock, Pumpkin Tisane

*Served Hot*

# Genesis House Cold Brew



콜드 브루



TABLE OF

## INGREDIENTS

1. Wild Pear 돌배차 2. Pungjeongsagye 23% 풍정사계  
3. Yuja 유자 4. Ginger 생강 5. Rosemary 로즈마리 6. Thyme 백리향

## NON-ALCOHOLIC COCKTAILS 무알콜 칵테일

TEETOTALLY \$14  
Cranberry, Maple Syrup, Lime, Soda

GOOD NIGHT & GOOD LUCK \$14  
Chrysanthemum, Cascade Hops, Barley Grass

TAKE CARE \$14  
Blood Orange, Tonic, Thyme

ACCOUNTABILITY PLEASE \$14  
Tangerine Vinegar, Lemon, Green Tea

GRANDMA LOVES YOU \$14  
White Coffee, Cacao Nib, Sesame, Whipped Cream

BAEJUP \$14  
Bellflower, Pear, Lemon, Jujube, Honey

## SPARKLING TEA 스파클링 티

WILD MOUNTAIN GREEN *Bottled* \$12  
Wild Mountain Green comes from the valley of Hadong  
famed for wild tea fields in the shade of bamboo groves

CLASSIC ROAST OOLONG *Bottled* \$12  
Handcrafted Oolong using centuries-old techniques

## BEER 맥주

Ommegang, Idyll Days Pilsner, Cooperstown, NY	Draft	\$12
LIC Beer Project, “Coded Tiles” Pale Ale, Queens, NY	Draft	\$12
Grimm Artisanal Ales Rotating IPA, Brooklyn, NY	Draft	\$12
Talea Beer Co., Sour Ale, Brooklyn, NY	16oz Can	\$12
Talea Beer Co, Al Dente Pilsner, NY	16oz Can	\$12
Terra, Malt Lager, Kangwon, Korea	12oz Can	\$10



*Make it a Somaek 소맥 (add The Han Seoul Night) +\$6*

## HARD KOMBUCHA, CIDER & POIRÉ 곰부차 & 푸아레

June Shine Blood Orange & Mint Hard Kombucha	12oz Can	\$10
Poiré Domfront AOP, Normandie, FR	750ML	\$30

## KOREAN AGED SPIRITS

2oz Glass

West 32 Reserve, Barrel Aged	\$10
Andong Jinmaek Soju “Poet’s Rock”, Barrel Aged	\$40
Tokki Soju Gold Label, Barrel Aged	\$24
Three Societies “Ki One Virgin American Oak – Batch 1” Single Malt	\$65
Three Societies “Ki One” Tiger Edition, Single Malt	\$105
Three Societies “Ki One” Eagle Edition, Single Malt	\$110

# WINE BY THE GLASS

## CHAMPAGNE

Glass | Bottle

Champagne Autreau de Champillon, Brut Blanc de Blanc, 1er Cru, NV  
*Chardonnay* \$30 | \$120

Champagne Drappier, Brut Rosé Nature, NV  
*Pinot Noir* \$35 | \$130

## WHITE

Domaine Laroche, Saint Martin, Chablis, Burgundy, 2022  
*Chardonnay* \$22 | \$90

Nikolaihof, Hefeabzug Wachau, Austria, 2022  
*Grüner Veltliner* \$25 | \$100

Jim Barry, Assyrtiko, Clare Vally, Australia, 2019  
*Assyrtiko* \$22 | \$90

## RED

Château du Moulin-à-Vent, Beaujolais, 2020  
*Gamay* \$22 | \$90

Luke, Columbia Valley, Washington, 2020  
*Syrah* \$22 | \$90

Château Citran, Haut-Médoc Cru Bourgeois, Bordeaux, 2010  
*Cabernet Sauvignon, Cabernet Franc, Merlot* \$30 | \$120

# Sool 술



Illustrations by Ahn.Ji

## SOJU 소주

### GOLDEN BARLEY 17%

Golden Barley soju was crafted to express the complexity and unique flavor of premium quality heirloom barley. Using 100% of golden barley grown by sustainable agriculture practices, this soju showcases excellent body and smooth texture with fragrant stone fruit and subtle grain notes.

**3oz Glass \$12 / 375ml BTL \$48**



### HWAYO 17%

Hwayo 17 is comprised of mixing undiluted Hwayo 41 with two-year old oak aged Hwayo. The result preserves the integral taste and flavor, yet adds a hint of freshness. Chilled, Hwayo 17 exhibits its true qualities.

**3oz Glass \$10 / 375ml BTL \$40**



### WON SOJU CLASSIC 22%

A premium soju made from the Totomi rice grain from Wonju, this crisp, clean soju is delicious on the rocks with soda and a lemon.

**3oz Glass \$15 / 375ml BTL \$60**



### ANDONG JINMAEK SOJU 22%

Carefully hand crafted soju uniquely made with organic wheat in the famed Andong region aged in natural mud caves for over a year. From selecting the best fields to grow wheat, sowing, harvesting, processing and aging, every process is carefully overseen by the farmers and craftsmen of the distillery. A single bottle of 진맥 소주 is something more than just a bottle of great soju; it is the product of the care and effort of farmers and two years of waiting.

**3oz Glass \$25 / 375ml BTL \$100**



## SULSEAM MIR 22%

Mir is distilled from rice from the Gyeonggi province. Mir is one of the purest sojus on the market using only three ingredients; rice, nuruk, and water. By using these three honest ingredients, this soju expresses the purity of rice with a smooth mouth feel.

**3oz Glass \$20 / 375ml BTL \$80**



## KHEE 22%

A soju with a delicate scent of flowers and a silky texture. It has a unique soft aroma with a subtle fruitful taste that lingers in the mouth. One of a kind flavor that everyone can enjoy.

**3oz Glass \$18 / 375ml BTL \$72**



## YOBO 23%

Yobo Soju's Luxe is artfully distilled in Southern California to create a one-of-a-kind soju blended from Northern California grapes, California rice, and organic wheat. It delivers the perfect balance between a fragrant floral aroma, a complex and subtle flavor profile, a mellow sweet mouth feel, and an impossibly clean finish.

**3oz Glass \$14 / 375ml BTL \$56**



## PUNGJEONGSAGYE 23%

Pungjeongsagye is a truly artisanal soju. It is hand crafted from start to finish by one of Korea's finest brew masters. It offers a complex aroma of savory grain with botanical notes. It is proofed down to 23% percent with locally sourced water.

**3oz Glass \$20 / 375ml BTL \$80**



## HWAYO 23%

Hwayo's vacuum distillation allows the liquor to capture the rich aroma of rice.

**3oz Glass \$12 / 375ml BTL \$48**



## THE HAN SEOUL NIGHT 23%

Seoul Night is created to fit the modern palate of Soju drinkers. Double distillation of golden maesil plums captures clean flavors, smooth texture, and the subtle sweetness from the maesil plum.

**3oz Glass \$10 / 375ml BTL \$40**



## TOKKI WHITE 23%

Produced from glutinous rice locally sourced from Sacramento Valley. Light and refreshing on the palate with sweet, grassy notes of papaya leaf anchored by savory undertones of sticky rice and tapioca with a hint of vanilla on a crisp, dry finish.

**3oz Glass \$15 / 375ml BTL \$60**



## JUHYANG 25%

Juhyang is a premium distilled soju that has been aged for 6 months by a female distiller, her husband makes the traditional onggi, or clay pots, used to aged the soju.

**3oz Glass \$12 / 375ml BTL \$48**



## SOLSONGJU DAMSOUL 40%

The recipe of Damsoul has been handed down for generations and kept secret within the family. This rice is first brewed along with spruce and pine needles then distilled and proofed down with spruce tea.

**3oz Glass \$18 / 375ml BTL \$72 / 750ml BTL \$140**



*Illustrations by Ray Jones*

## SULSEAM MIR 40%

Mir is distilled from rice from the Gyeonggi province. Mir is one of the purest sojus on the market using only three ingredients; rice, nuruk, and water. By using these three honest ingredients, this soju expresses the purity of rice with a smooth mouth feel.

**3oz Glass \$24 / 375ml BTL \$96**



## 06 SOJU 40%

The art is inspired by a Korean legend of a bear that turns into a beautiful woman after eating garlic and mugwort in a cave for 100 days.

**3oz Glass \$12 / 750ml BTL \$96**



## GOLDEN BARLEY 40%

Golden Barley soju was crafted to express the complexity and unique flavor of premium quality heirloom barley. Using 100% of golden barley grown by sustainable agriculture practices, this soju showcases excellent body and smooth texture with fragrant stone fruit & subtle grain notes.

**3oz Glass \$15 / 750ml BTL \$120**



## HWAYO 41%

An exceptional liquor for distinguished events. Hwayo 41 is aged in a breathing onggi for 6 months. The best way to feel its rich flavor and taste is with shots. Drink with ice to enjoy its exquisite tenderness and structure.

**3oz Glass \$18 / 375ml BTL \$60**



*Illustrations by Ray Jones*

## TOKKI BLACK 40%

Produced from glutinous rice locally sourced from Sacramento Valley. Tokki Soju's Black Label soju is an expressive, full-bodied soju. Floral and fruity with custard apple, strawberries and underripe pear. The palate displays layers of rice throughout from light and grassy tones to richer, nuttier notes and a hint of roasted taro on a clean finish.

**3oz Glass \$15 / 750ml BTL \$120**



## PUNGJEONGSAGYE 42%

Pungjeongsagye winter is a truly artisanal soju. It offers a complex aroma of savory grains with botanical notes. This fully proofed soju has a seamless and smooth mouthfeel.

**3oz Glass \$30 / 375ml BTL \$120**



## SAMHAE SOJU 45%

Samhae soju is designated as part of the intangible cultural heritage of Seoul and is one of the greatest examples of true soju. The brewing method of this soju can be traced back to the Goryeo dynasty (918-1392) and is regarded as one of the finest sojus. The brewing process for base sool takes 108 days; this long and slow process contributes to the complexity with layers of flavors. The old traditional single distillation retains its unique aromatics of savory and nutty notes.

**3oz Glass \$35 / 375ml BTL \$140**



*Illustrations by Ray Jones*

## CHUNGJU 청주

### YANGCHON CHUNGJU 14%

Established in 1920, Yangchon Brewery is one of the oldest practicing organic commercial breweries still in operation. With 3 generations of brewer's guidance, they continue their legacy of making traditional makgeolli and chungju. This chungju has golden-amber color with abundant savory notes such as fermented soy and mushroom. It has a touch of natural sweetness that gives round texture.

**3oz Glass \$20 / 560ml BTL \$120**



### GAMSA "GRATITUDE" BLUE CHUNGJU 14%

Chungju is produced by settling fine sediment after rice fermentation then only the clear liquid is carefully drawn out. It is often made in small batches served in ancestral memorial ceremonies.

Gamsa chungju expresses a gentle texture with soft vanilla blossom, ripe melon and chrysanthemum floral flavors notes.

**3oz Glass \$15 / 375ml BTL \$60**

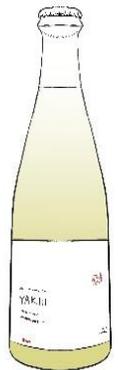


### HANA YAKJU 14%

This Yakju is an oyangju (5 stage fermented alcohol) made exclusively with organic medium grain white rice, organic sweet (glutinous) white rice, nuruk, and filtered NY water.

Fermented over the course of 8 weeks, the Yakju is bone dry with deep and intricate flavors of barley and grain.

**3oz Glass \$12 / 8oz Carafe \$30 / 750ml BTL \$85**



### KIMPOYEAJU 13%

This yakju is made in Kimpo in the Gyeonggi province.

Rice based, this lightly sweet yakju begs to be imbibed with food.

**3oz Glass \$18 / 750ml BTL \$140**



## MAKGEOLLI 막걸리

### WHITE LOTUS MAKGEOLLI 7%

Baengnyeon White Lotus Makgeolli has been made by the same family for three generations in Dangjin, Chungcheongnam-do.

The lotus leaves are dried and matured with yeast in the same way that green tea is prepared, yielding a light, slightly effervescent brew showcasing the medicinal qualities of white lotus with the slight sweetness of Haenaru rice.

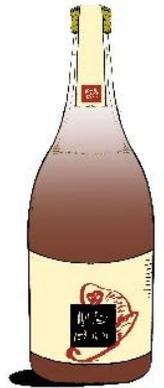
**3oz Glass \$12 / 375ml BTL \$48**



### SULSEAM RED MONKEY 10.8%

Red Monkey is a makgeolli (cloudy rice brew) made with red rice yeast, which is where this brew gets its bright crimson color. The rice lends its natural sweetness that gives balance with fresh acidity. It has unique flavors of strawberry, raspberry, and dried rose petals despite containing only rice, nuruk and red rice yeast.

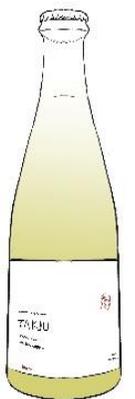
**Glass \$12 / 375ml BTL \$48**



### HANA HWAJU 12%

Stemming from the Korean root words hwa and ju, Hwaju can translate to both flower wine and fire water. Naturally fermented, unfiltered rice wine made with organic rice and infused with hydrangea and chrysanthemum flowers. Inspired by the traditional herbal and flower infused sools that can only be found in Korea. Hwaju is dry, earthy, delicately floral, and bright with naturally occurring lactic acid and effervescence.

**3oz Glass \$12 / 8oz Carafe \$30 / 750ml BTL \$85**



*Illustrations by Ray Jones*

## HANA FORBIDDEN TAKJU 14%

Made with 25% Forbidden Rice (an heirloom varietal of black rice with a distinctive dark bran), this rice wine has a beautiful dusk-like hue.

Forbidden Takju is naturally fermented, unfiltered rice wine made using traditional Korean brewing methodologies. Dry, light bodied with notes of berries & almond balanced by a bright lactic acidity.

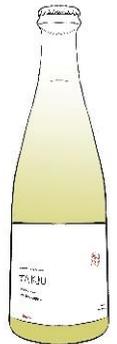
**3oz Glass \$12 / 8oz Carafe \$30 / 750ml BTL \$85**



## HANA TAKJU 16%

Takju is a samyangju (3 stage fermented alcohol) made exclusively with organic medium grain white rice, organic sweet (glutinous) white rice, nuruk (traditional Korean wild fermentation starter), and filtered NY water.

**3oz Glass \$13 / 375ml BTL \$52 / 750ml BTL \$92**



## MÀKKU ORIGINAL 5%

A modern take on a thousand-year-old Korean classic.

The original brew is a delightful experience with a smooth and hazy texture a kiss of sweetness, and a light, bubbly charm.

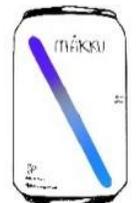
**12oz CAN / \$10**



## MÀKKU BLUEBERRY 5%

The Blueberry flavor is infused with pureed blueberry to deliver perfect harmony between berries and bubbles.

**12oz CAN / \$10**



## MÀKKU MANGO 5%

Mango flavor is infused with 100% pureed mango, resulting in a fruit-forward and effervescent delight.

**12oz CAN / \$10**



## KOREAN SPIRITS 한국 전통주

### WON MAE PLUM LIQUEUR 13% 375ml

Won Mae is a liqueur made with Korean golden plums harvested at the peak of ripeness. When this plum ripens, it turns a golden color and develops natural sweetness. After maceration, local honey from Jeju Island is added. It is refreshing and light with an expression of abundant wild flowers and exotic tropical fruits.

**3oz Glass \$10 / BTL \$40**



### LEE GANG JU 25% 375ml

Lee Gang Ju is distilled from rice and barley and enriched with pear, ginger, turmeric, cinnamon, and honey. It has a crisp, mild sweetness and finishes with a clean aftertaste.

**3oz Glass \$15 / BTL \$60**



### JANGSU OMIJAJU 16.5% 375ml

Jangsu Omijaju aims to revive the five flavors of the omija berry: Sour, bitter, spicy, sweet, and salty. It is produced by adding alcohol to the omija wine that has been aged for three years. Great as an aperitif with tonic or soda.

**3oz Glass \$12 / BTL \$48**



## HOUSE INFUSION

### BOKBUNJA VERMOUTH

Korean Black Raspberry wine fortified in house with roots and botanicals. Enjoy on the rocks or with soda or tonic.

**3oz Glass \$18**

*Illustrations by Ray Jones*

## CHAMPAGNE & SPARKLING 샴페인 & 스파클링 와인

Champagne Philippe Glavier, Émotion Brut Grand Cru, Cramant, 2013 <i>Chardonnay</i>	\$160
Champagne Robert Montcuit, Blanc de Blanc “Les Vozémieux”, 2013 <i>Chardonnay</i>	\$250
Champagne Egly-Ouriet, Grand Cru, 2012 <i>Pinot Noir, Chardonnay</i>	\$800
Champagne Henri Giraud, Esprit Nature Brut, NV <i>Pinot Noir, Chardonnay</i>	\$115
Dehours Grande Réserve Brut Champagne, NV <i>Chardonnay</i>	\$160
Champagne Autreau de Champillon, Brut Blanc de Blanc, Grand Cru, NV <i>Chardonnay</i>	\$120
Champagne Gosset-Aÿ, Grand Blanc de Blancs, NV <i>Chardonnay</i>	\$190
Champagne Joseph Perrier, Champagne Brut Cuvée Royale, NV <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	\$140
Champagne Drappier, Carte d’Or, Brut, NV <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	\$120
Champagne Henri Giraud, Hommage au Pinot Noir, NV <i>Pinot Noir</i>	\$280
Champagne R.Geoffroy, 1er Cru Expression, NV <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	\$125
Pierre Gimonet & Fils, “Millésime de Collection” Brut, 2008 <i>Chardonnay</i>	1.5L \$800

Vilmart & Cie, “Grand Cellier” Brut, NV <i>Chardonnay, Pinot Noir</i>	3L	\$1275
Champagne Henri Giraud, Dame-Jane, Brut Rosé, NV <i>Pinot Noir, Chardonnay</i>		\$280
Champagne Paul Laurent, Brut Rosé, NV <i>Pinot Noir, Chardonnay</i>		\$100
Champagne Drappier, Rosé de Saignée, Brut, NV <i>Pinot Noir</i>		\$190
Champagne Drappier, Brut Rosé Nature, NV <i>Pinot Noir</i>		\$130
Bisol, Private Cartizze, Valdobbiene Superiore Di Cartizze D.O.C.G, 2014 <i>Glera</i>		\$180
Ravines, Brut “Méthode Classique”, Finger Lakes, 2013 <i>Pinot Noir, Chardonnay</i>		\$110
Hermann J.Wiemer, Riesling Extra Brut “Méthode Champenoise”, 2017 <i>Riesling</i>		\$90
Fio “Piu Piu” Pét Nat, Mosel, NV <i>Riesling</i>	Natural / Low Intervention	\$65
Victorine de Chastenay, Crémant de Bourgogne Brut, NV <i>Pinot Noir, Gamay, Aligoté, Chardonnay</i>		\$70
Jacky & J.P. Blot, La Taille aux Loups, “Triple Zéro”, Loire, NV <i>Chenin Blanc</i>		\$85



## WHITE 화이트 와인

### FRANCE

#### BOURGOGNE

##### CHABLIS & GRAND AUXEROIS

Domaine Laroche, Saint Martin, Chablis, 2022 <i>Chardonnay</i>	\$90
Domaine Pinson Frères, Chablis 1er Cru “Mont-de-Milieu”, 2021 <i>Chardonnay</i>	\$110
Domaine Pinson, Chablis Grand Cru “Les Preuses”, 2020 <i>Chardonnay</i>	\$220
Domaine Laroche, Chablis Grand Cru “Les Blanchots”, 2021 <i>Chardonnay</i>	\$330

##### CÔTE DE BEAUNE

Esprit Leflaive, Savigny-Les-Beaunes 1er Cru “Les Vergelesses” 2019 <i>Chardonnay</i>	\$450
Domaine Jean-Baptiste Boudier, Pernand-Vergelesses, 2020 <i>Chardonnay</i>	\$120
Louis Latour, Corton-Charlemagne Grand Cru, 2018 <i>Chardonnay</i>	\$550
Domaine Jean-Baptiste Boudier, Aloxe-Corton “Les Combes”, 2019 <i>Chardonnay</i>	\$180
Domaine Maratray-Dubreuil, Ladoix 1er Cru “En Nagnet” Monopole, 2019 <i>Chardonnay</i>	\$155

Colin-Morey, Hautes Côtes de Beaune “Au Bout du Monde”, 2021 <i>Chardonnay</i>	\$160
Esprit Leflaive, Saint Romain “Sous La Velle”, 2019 <i>Chardonnay</i>	\$300
Yves Boyer-Martenot, Meursault “Cuvée Fernand Boyer”, 2019 <i>Chardonnay</i>	\$380
Domaine Tessier, Meursault 1er Cru “Les Charmes-Dessus”, 2020 <i>Chardonnay</i>	\$400
Remi Jobard, Meursault “En Luraule”, 2020 <i>Chardonnay</i>	\$280
Colin-Morey, Saint-Aubin 1er Cru “Hommage a Marguerite”, 2020 <i>Chardonnay</i>	\$290
Joseph Drouhin Puligny-Montrachet Clos de la Garenne 2013 <i>Chardonnay</i>	\$450
Domaine Leflaive, Puligny-Montrachet, 2020 <i>Chardonnay</i>	\$500
Domaine Leflaive, Puligny-Montrachet PUCELLES, 2020 <i>Chardonnay</i>	\$700
Louis Latour Chevalier-Montrachet “Les Demoiselles”, 2018 <i>Chardonnay</i>	\$1500
Roux Père et Fils-Bâtard-Montrachet Blanc Grand Cru, 2019 <i>Chardonnay</i>	\$1200
Louis Latour, Bâtard-Montrachet “Clos Poirier”, 2019 <i>Chardonnay</i>	\$2200

Vignoble Balland-Curtet, Chassagne-Montrachet, 2021 <i>Chardonnay</i>	\$200
Michel Niellon, Chassagne-Montrachet 1er Cru “Les Vergers”, 2020 <i>Chardonnay</i>	\$500
<b>MÂCONNAIS</b>	
Les Héritiers du Comte Lafon, “Viré-Clessé “, 2020 <i>Chardonnay</i>	\$100
Joseph Drouhin, Mâcon-Villages, 2020 <i>Chardonnay</i>	\$80
Joseph Drouhin, Mâcon-Villages, 2021 <i>Chardonnay</i>	\$70
Domaine Frantz Chagnoleau, Saint-Véran “La Fournaise”, 2020 <i>Chardonnay</i>	\$90
<b>BOURGOGNE BLANC</b>	
Domaine Leflaive, Bourgogne Blanc, 2021 <i>Chardonnay</i>	\$280
Pierre Girardin, Bourgogne Blanc “Eclat de Calcaire”, 2021 <i>Chardonnay</i>	\$100
Château de Rougeon, Arénites, Bourgogne Aligoté, 2019 <i>Aligoté</i>	\$65

## ALSACE

Domaine Mittnacht, Alsace Riesling “Terres d’étoiles”, 2020 <i>Riesling</i>	\$50
Domaine Mittnacht, Alsace Grand Cru Riesling “Terres d’étoiles”, 2016 <i>Riesling</i>	\$88
Kuentz-Bas, Alsace Grand Cru Riesling Geisberg, 2015 <i>Riesling</i>	\$125
Albert Boxler, Grand Cru Sommerberg, 2014 <i>Riesling</i>	\$180
Domaine Marcel Deiss, Alsace Cru “Grasberg”, 2017 <i>Riesling, Pinot Gris, Gewürztraminer</i>	\$140
Domaine Marcel Deiss, Alsace Cru “Burg”, 2017 <i>Field blend of Alsatian varieties</i>	\$140
Domaine Marcel Deiss, Grand Cru “Mambourg”, 2017 <i>Pinot Gris, Pinot Blanc, Pinot Beurot, Pinot Noir</i>	\$280
Albert Boxler, Pinot Blanc Reserve, 2016 <i>Pinot Blanc</i>	\$90
Domaine Ostertag, Fronholz, 2018 <i>Pinot Gris</i>	\$160
Vignoble du Rêveur “Vibrations”, 2021 <i>Riesling</i>	<i>Natural / Low Intervention</i> \$65

## VALLÉE DU RHÔNE

M.Chapoutier, Hermitage “Chante-Alouette” 2018 <i>Marsanne</i>		\$390
J.L. Chave Selection, Saint Joseph Circa, 2018 <i>Roussane</i>		\$75
Château Grillet “La Carthery”, Condrieu, 2018 <i>Viognier</i>		\$1000
Domaine Clusel-Roch, Condrieu, 2019 <i>Viognier</i>		\$140
Clos du Mont-Olivet, Châteauneuf-du-Pape Blanc, 2021 <i>Clairette, Roussanne, Bourboulenc, Grenache Blanc Clairette Rose, Picpoul Blanc, Grenache Gris</i>		\$200
Clos du Mont-Olivet, Châteauneuf-du-Pape Blanc, 2022 <i>Clairette, Roussanne, Bourboulenc, Grenache Blanc Clairette Rose, Picpoul Blanc, Grenache Gris</i>		\$180
Château d’Or et de Gueules, “Les Cimels Blanc”, 2020 <i>Grenache Blanc, Roussane, Rolle</i>		\$50

## SAVOIE & JURA

Domaine Labbé, Vin de Savoie, “Abymes”, 2019 <i>Jacquères</i>		\$50
Maxime Dancoine, “Genesis”, 2021 <i>Jacquères</i>	<i>Natural / Low Intervention</i>	\$90
Maxime Dancoine, “Vesta”, 2021 <i>Bergeron</i>	<i>Natural / Low Intervention</i>	\$100
Adrien Berlioz, “Cuvée Euphrasie”, 2019 <i>Chardonnay</i>	<i>Natural / Low Intervention</i>	\$85

Eric Thill, AOP Jura “Bis”, 2016 <i>Bergeron</i>	<i>Natural / Low Intervention</i>	\$100
Domaine Rolet Père et Fils, Arbois Vin Jaune, 2012 <i>Savagnin</i>	375ML	\$90
<b>LOIRE</b>		
Domaine Landron-Chartier, Muscadet Coteaux de Loire, 2020 <i>Melon de Bourgogne</i>		\$60
Domaine de Bablut, Anjou Blanc “Petit Prince”, 2017 <i>Chenin Blanc</i>		\$67
Montlouis “Touche-Mitaine”, Le Rocher des Violettes, 2019 <i>Chenin Blanc</i>		\$85
Florent Cosme, Vouvray Sec “Grosse Pierre”, 2020 <i>Chenin Blanc</i>		\$65
Brendan Stater-West, Saumur Brézé, 2018 <i>Chenin Blanc</i>		\$140
Nicolas Joly, Savennières “Les Vieux Clos”, 2019 <i>Chenin Blanc</i>		\$180
Nicolas Joly, Clos de la Coulée de Serrant Monopole, 2019 <i>Chenin Blanc</i>		\$400
Damien Laureau, Savennières “Le Bel Ouvrage”, 2013 <i>Chenin Blanc</i>		\$120
Thibault Boudignon, Savennières “Clos de la Hutte”, 2019 <i>Chenin Blanc</i>		\$250
Hubert Brochard, Sancerre “Côte des Monts-Damnés”, 2019 <i>Sauvignon Blanc</i>		\$135

Pascal Cotat, Sancerre Chavignol “Côte des Monts-Damnés”, 2020 <i>Sauvignon Blanc</i>	\$210
Domaine Alain Cailbourdin, Pouilly-Fumé “Les Cris”, 2020 <i>Sauvignon Blanc</i>	\$68
Domaine de l’Ermitage, Menetou-Salon, “Première Lune”, 2021 <i>Sauvignon Blanc</i>	\$85
Guy Baudin, Pouilly-Fumé “Les Charmes”, 2021 <i>Sauvignon Blanc</i>	\$65

## SUD OUEST

Domaine Cauhapé, “Chant des Vignes” Jurancon Sec, 2020 <i>Gros Manseng, Camaralet</i>	\$70
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## CORSE

Domaine Antoine-Marie Arena, Patrimonio “Morta Maio”, 2014 <i>Muscat</i>	\$130
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## GERMANY

Dönnhoff, Oberhäuser Leistenberg, 2021 <i>Riesling Kabinett</i>	\$75
Kruger Rumpf, Scheurebe Spätlese, 2020 <i>Scheurebe Spätlese</i>	\$75
Maximin Grünhäuss, Abtsberg Kabinett, 2022 <i>Riesling Kabinett</i>	\$110
Dr. Loosen, Ürziger Würzgarten Alte Reben Reserve Gewächs, 2013 <i>Riesling</i>	\$210
Dr. Bürklin-Wolf, Gaisböhl Monopol, 2017 <i>Riesling</i>	\$250

## ITALY

Gini, Soave Classico, 2020 <i>Garganega</i>	\$55
Colli Di Lapio, Fiano Di Avellino, 2020 <i>Fiano</i>	\$70
Rocca Del Principe, Fiano Di Avellino, 2019 <i>Fiano</i>	\$70
Elena Walch, “Selezione” Alto Adige, 2022 <i>Pinot Grigio</i>	\$70
Grawu, GT.O. Alto Adige, 2020 <i>Gewürztraminer</i>	\$100

*Skin Contact / Low Intervention*

## SPAIN

Adega Pombal a Lanzada, Rías Baixas Albariño Mytilus, 2019 <i>Albariño</i>	\$61
Ribeira Sacra Lapola, Dominio do Bibei, 2019 <i>Godello, Albariño, Doña Blanca</i>	\$70
Ultreia Godello, St. Jacques, Raúl Pérez, 2020 <i>Godello</i>	\$90
Bodega Contador, Rioja Qué Bonito Cacareaba, 2015 <i>Garnacha Blanca, Malvasia, Viura</i>	\$120

## PORTUGAL

Adega Do Vulcão, Açores Ameixãmbar Colheita Seleccionada, 2019 <i>Arinto, Terrantez</i>	\$90
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## HUNGARY

Royal Tokaji, Oddity Dry Furmint, 2018 \$80  
*Furmint*

## GREECE

Sarris “V for Vostilidi”, 2021 *Natural / Low Intervention* \$60  
*Vostilidi*

## AUSTRIA

Weingut Bründlmayer, Kamptal Grüner Veltiner Terrassen, 2020 \$60  
*Grüner Veltiner*

Schloss Gobelsburg, Kamptal, ‘Tradition’ Riesling, 2017 \$76  
*Riesling*

Prieler, Leithaberg, Burgenland, 2018 \$120  
*Pinot Blanc*

Ploder-Rosenberg, Linea, 2016 *Skin Contact / Low Intervention* \$120  
*Sauvignon Blanc*

## SLOVENIA

Domaine Ciringa, Fossilni Breg, 2019 \$65  
*Sauvignon Blanc*

## UNITED STATES

### FINGER LAKES

Hermann J.Wiemer, Riesling Semi-Dry Seneca Lake, 2019 \$60  
*Riesling*

Hermann J.Wiemer, Riesling-Dry Seneca Lake, 2019 \$60  
*Riesling*

Ravines Wine Cellars, Dry Riesling, Finger Lakes, 2018 \$58  
*Riesling, Riesling Spätlese*

Ravines Wine Cellars, Gewürztraminer Finger Lakes, 2021 \$65  
*Gewürztraminer*

### CALIFORNIA

Peter Michael “La Carrière”, Sonoma County, 2021 \$300  
*Chardonnay*

Balverne Wines, Estate Grown Russian River Valley, 2019 \$150  
*Chardonnay*

Horseshoe Vineyard, Rhys, Santa Cruz Mountains 2017 \$290  
*Chardonnay*

Sanford & Benedict Vineyard, Racines, Sta. Rita Hills, 2017 \$260  
*Chardonnay*

Massican Vineyard “Hyde”, 2022 \$150  
*Chardonnay*

Ashes & Diamonds, Napa Valley, 2019 \$120  
*Sauvignon Blanc, Semillion*

## OREGON

Domaine Serene “Evenstad Reserve”, Dundee Hills, 2018 \$150  
*Chardonnay*

Stangeland Vineyards, Pinot Gris Eola-Amity Hills, 2018 \$65  
*Pinot Gris*

## NEW ZEALAND

Saint Clair Family Estate, Marlborough, 2022 \$55  
*Sauvignon Blanc*

## SOUTH AFRICA

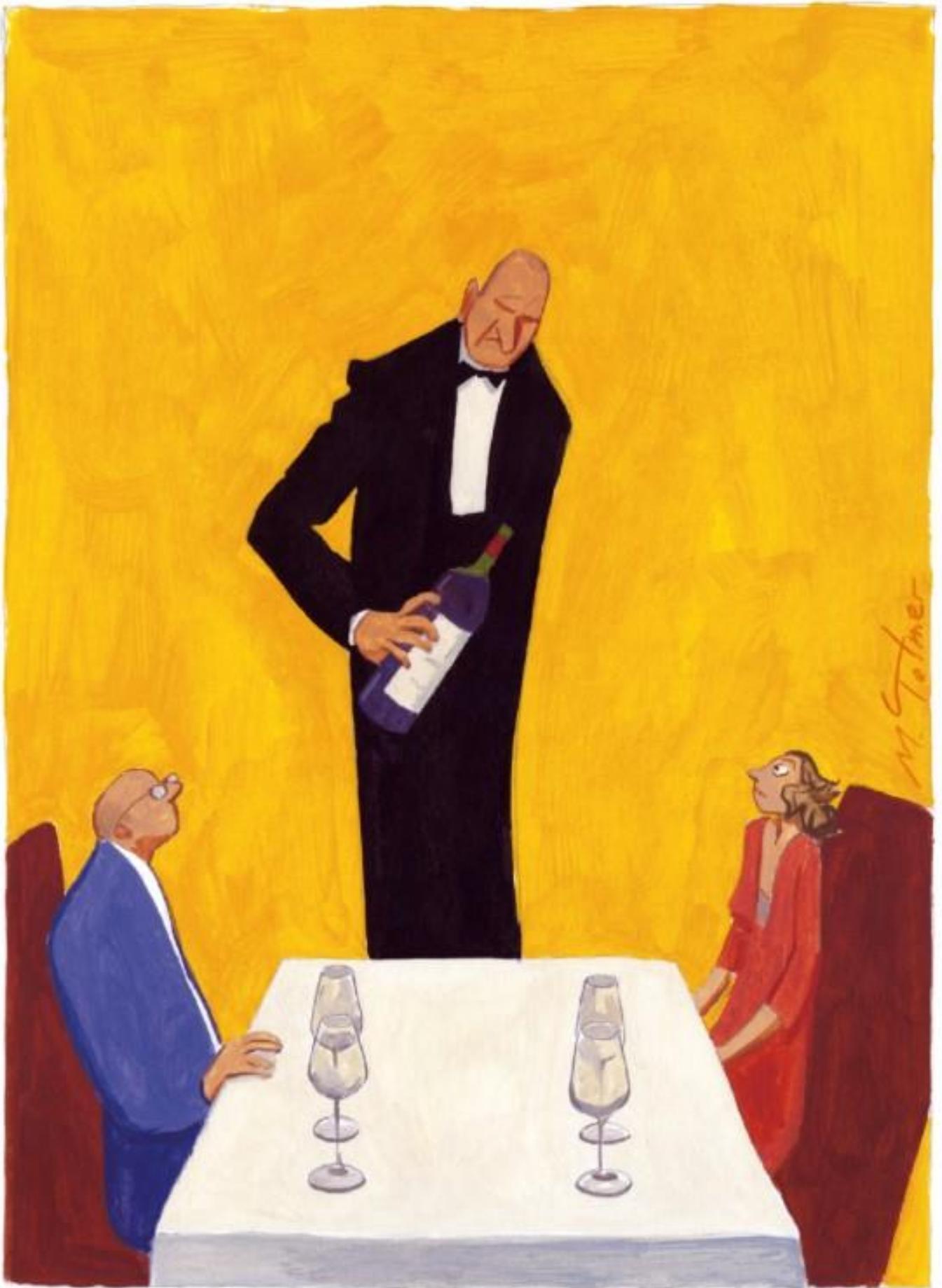
Alheit Vineyards, Nautical Dawn, 2018 \$65  
*Chenin Blanc*

Klein Constancia, 2017 \$55  
*Chardonnay*

## ARGENTINA

Bodegas Chacra Barda, Patagonia, 2020 \$238  
*Chardonnay*

Catena Zapata “Adriana”, Mendoza, 2020 \$300  
*Chardonnay*



## ROSÉ 로제 와인

### FRANCE

Domaine Pierre Martin, Sancerre, 2020 \$65  
*Pinot Noir*

Domaine de l'Olivette Rosé, Bandol, 2017 \$52  
*Mourvèdre, Cinsault, Syrah, Tibouren*

Chateau Peyrassol, AOP Côtes de Provence, 2022 1.5L \$150  
*Cinsault, Grenache, Syrah, Mourvèdre, Tibouren, Vermentino*

### CROATIA

Roxanich, Portorose, Istria, 2021 *Natural / Low Intervention* \$70  
*Borgonja Istriana, Teran*

### UNITED STATES

Dry Rosé "Tenturier", Standing Stone Vineyards, 2019 \$50  
*Saperavi*

- J'y trouve un goût de raisin...
- Y'en a.



## RED 레드 와인

### FRANCE

#### BOURGOGNE

#### CÔTE DE NUITS

Denis Mortet, Marsannay “Les Longeroies”, 2020 <i>Pinot Noir</i>	\$200
Denis Mortet, Fixin “Vielles Vignes”, 2020 <i>Pinot Noir</i>	\$200
Denis Mortet, Gevrey-Chambertin “Mes Cinq Terroirs”, 2020 <i>Pinot Noir</i>	\$330
Marc Roy, Gevrey-Chambertin “Cuvée Alexandrine”, 2021 <i>Pinot Noir</i>	\$500
Geantet-Pansiot, Charmes-Chambertin Grand Cru, 2015 <i>Pinot Noir</i>	\$1100
Domaine Faiveley, Mazis-Chambertin Grand Cru, 2021 <i>Pinot Noir</i>	\$1300
Louis Latour, Chambertin Grand Cru “Cuvée Héritiers Latour”, 2019 <i>Pinot Noir</i>	\$1500
Domaine du Clos de Tart, Clos de Tart Grand Cru, 2018 <i>Pinot Noir</i>	\$1500
Domaine Arlaud, Morey St. Denis 1er Cru “Les Ruchots”, 2020 <i>Pinot Noir</i>	\$350

<p>Domaine Arlaud, Bonnes-Mares Grand Cru, 2020 <i>Pinot Noir</i></p>	\$1600
<p>Denis Mortet, Chambolle-Musigny 1er Cru “Aux Beaux Bruns”, 2020 <i>Pinot Noir</i></p>	\$600
<p>Louis Latour, Clos Vougeot Grand Cru, 2018 <i>Pinot Noir</i></p>	\$1200
<p>Maxime Cheurlat Noëllat, Clos Vougeot Grand Cru, 2020 <i>Pinot Noir</i></p>	\$1300
<p>Louis Latour, Echézeaux, Grand Cru, 2019 <i>Pinot Noir</i></p>	\$1500
<p>Domaine de la Romanée-Conti, Romanée-Saint-Vivant, Grand Cru, 2020 <i>Pinot Noir</i></p>	\$5000
<p>Domaine de la Romanée-Conti, Vosne-Romanée, Grand Echézeaux, Grand Cru, 2018 <i>Pinot Noir</i></p>	\$3500
<p>Domaine de la Romanée-Conti, Vosne-Romanée, La Tâche, Grand Cru, 2017 <i>Pinot Noir</i></p>	\$6000
<p>Pierre Girardin, Vosne-Romanée, Richeboug, Grand Cru, 2020 <i>Pinot Noir</i></p>	\$3000
<p>Domaine Michel Gros, Vosne-Romanée 1er Cru Clos des Réas Monopole, 2018 <i>Pinot Noir</i></p>	\$390

Maxime Cheurlin Noëllat, Nuits-Saint-Georges,  
1er Cru “Les Vaucrains”, 2020 \$500  
*Pinot Noir*

Georges Noëllat, Nuits-Saint-Georges, 1er Cru “Aux Boudots”, 2019 \$490  
*Pinot Noir*

Domaine Léchenaut, Nuits-Saint-Georges, 1er Cru “Les Damodes”, 2018 \$450  
*Pinot Noir*

## CÔTE DE BEAUNE

Jean-Baptiste Boudier, Savigny-Les-Beaune, “Ez Connardises”, 2019 \$130  
*Pinot Noir*

Camille Giroud, Savigny “Aux Clous Rouge”, 2020 \$170  
*Pinot Noir*

Domaine Maratray-Dubreil, Aloxe-Corton, 2020 \$200  
*Pinot Noir*

Maxime Cheurlat Noëllat, Corton Grand Cru, “Les Chaumes”, 2020 \$900  
*Pinot Noir*

Pierre Girardin, Corton Grand Cru “Le Clos du Roi”, 2019 \$450  
*Pinot Noir*

Camille Giroud, Pommard “Les Cras”, 2020 \$220  
*Pinot Noir*

Louis Latour, Volnay 1er Cru “En Chevret”, 2017 \$300  
*Pinot Noir*

Domaine Faiveley, Volnay 1er Cru “Frémiets”, 2021 \$330  
*Pinot Noir*

Domaine Faiveley, Monthélie 1er Cru “Champs Fulliots”, 2021 \$150  
*Pinot Noir*

Camille Giroud, Maranges 1er Cru “Le Croix Moines”, 2020 \$140  
*Pinot Noir*

Louis Latour, Santenay, 2019 \$110  
*Pinot Noir*

## CÔTE CHALONAISE

Domaine Anny Derain, Givry 1er Cru “En Choué”, 2018 \$120  
*Pinot Noir*

Domaine Faiveley, Givry “Champ Lalot”, 2021 \$140  
*Pinot Noir*

## BEAUJOLAIS

Joseph Drouhin, Morgon, Cru Beaujolais, 2018 <i>Gamay</i>		\$58
Jean-Paul Thévenet, Morgon Villes Vignes, 2019 <i>Gamay</i>		\$104
Château Moulin-à-Vent, “Couvent des Thorins”, 2020 <i>Gamay</i>		\$90
Domaine Diochon, Moulin-à-Vent Vieilles Vignes, 2019 <i>Gamay</i>	1.5L	\$160
Christophe Pacalet, Fleurie, 2021 <i>Gamay</i>		\$85

## LOIRE

Domaine Landron-Chartier, Gamay “Toujours”, Coteaux d’Ancenis, 2021 <i>Gamay</i>		\$60
Domaine de l’Ermitage, Menetou-Salon “Les Pierres Chaudes”, 2020 <i>Pinot Noir</i>		\$90
Philippe Alliet, Chinon “L’Huisserie”, 2018 <i>Cabernet Franc</i>		\$85
Domaine Antoine Sanzay, Saumur Champigny “Les Poyeux”, 2018 <i>Cabernet Franc</i>		\$135
Domaine Fleuriet, Sancerre Rouge, 2020 <i>Pinot Noir</i>		\$100
Domaine de Bablut, Confluens Anjou Villages Brissac, 2016 <i>Cabernet Franc, Cabernet Sauvignon</i>		\$59

## BORDEAUX – LEFT BANK

Cos d'Estournel, St-Estèphe, 1988 / 2008 <i>Cabernet Sauvignon, Merlot</i>	\$900 / \$700
Château Haut-Brion, Pessac-Leognan, 1 <sup>st</sup> Grand Cru Classé, 2014 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	\$2500
Château Lynch-Bages, Pauillac, 5th Grand Cru Classé, 2000 <i>Cabernet Sauvignon</i>	\$1500
Château Lynch-Bages, Pauillac, 5th Grand Cru Classé, 2005 <i>Cabernet Sauvignon</i>	\$900
Château Mouton Rothschild, Pauillac, 1 <sup>st</sup> Grand Cru Classé, 2006 <i>Cabernet Sauvignon, Merlot</i>	\$3200
Petit Mouton Rothschild, Pauillac, 2016 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	\$1000
Château Duhart-Milon, 4 <sup>th</sup> Grand Cru Classé, 2006 <i>Cabernet Sauvignon, Merlot</i>	\$350
Château Léoville Poyferré, Saint-Julien, 2 <sup>nd</sup> Grand Cru Classé, 1982 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	\$1900
Château Margaux, Margaux, 1st Grand Cru Classé, 2006 <i>Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc</i>	\$2200
Château Margaux, Margaux, 1st Grand Cru Classé, 2008 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	\$2300
Château Palmer, Margaux, 3 <sup>rd</sup> Grand Cru Classé, 2011 <i>Merlot, Cabernet Sauvignon</i>	\$1200
Château Olivier, Pessac Leognan, Grand Cru Classé, 2010 <i>Cabernet Sauvignon, Merlot</i>	\$150

## BORDEAUX – RIGHT BANK

Château Beaugard, Pomerol, 2016 <i>Cabernet Franc, Merlot</i>	\$320
Pétrus, Pomerol, 1982 <i>Merlot</i>	\$12,000
Château Pavie, Saint-Émilion Grand Cru, 1er Grand Cru Classé “A”, 2010 <i>Merlot, Cabernet Franc</i>	\$1900
Angelus, Saint-Émilion Grand Cru, 1er Grand Cru Classé “A”, 2010 <i>Merlot, Cabernet Franc</i>	\$2200
Angelus, Saint-Émilion Grand Cru, 1er Grand Cru Classé “A”, 2014 <i>Merlot, Cabernet Franc</i>	\$2000
Carillon d’Angelus, Saint-Émilion Grand Cru, 2000 <i>Merlot, Cabernet Franc</i>	\$550
Château Ausone, Saint-Émilion, 1er Grand Cru Classé “A”, 2003 <i>Merlot, Cabernet Franc</i>	\$5000
Château Barrail de Brisson, Saint-Émilion, 2019 <i>Merlot</i>	\$100
Château La Vielle Cure, Fronsac, 2017 <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	\$90

## VALLÉE DU RHÔNE NORD

Jean Luc Jamet, Côte-Rotie “Terrasses”, 2017 <i>Syrah</i>		\$250
Domaine Clusel-Roch, Côte-Rotie “Les Schistes”, 2019 <i>Syrah</i>		\$200
Domaine Pierre et Jérôme Coursodon, Saint-Joseph l’Olive, 2019 <i>Syrah</i>		\$140
Ferraton Père & Fils, Crozes Hermitage “Le Grand Courtil”, 2018 <i>Syrah</i>		\$135
Ferraton Père & Fils, Ermitage “Le Méal”, 2015 <i>Syrah</i>		\$380
Thibault Capellaro, Slope Zé-Ro, 2022 <i>Syrah, Viognier</i>	Natural / Low Intervention	\$75

## VALLÉE DU RHÔNE SUD

Château des Roques, “Cuvée du Château “, Vacqueryras, 2020 <i>Grenache, Mourvèdre, Syrah</i>		\$100
Domaine du Vieux Télégraphe Châteauneuf-du-Pape 2018 <i>Grenache, Syrah, Mourvèdre</i>	1.5L	\$550
Domaine Brun Avril, Châteauneuf-du-Pape, 2019 <i>Grenache, Syrah, Mourvèdre</i>		\$140

## JURA

Domaine Rolet Père et Fils, Arbois Tradition Rouge, 2018 \$55  
*Poulsard, Trousseau, Pinot Noir*

Domaine Rolet Père et Fils, Arbois “Vielles Vigne”, 2018 \$60  
*Poulsard, Trousseau, Pinot Noir*

## SAVOIE

Cellier de la Baraterie, 2020 *Natural / Low Intervention* \$50  
*Mondeuse Noire*

## SUD OUEST & LANGUEDOC

Maxime Magnon, Corbières “Campagnès”, Languedoc-Roussillon, 2017 \$135  
*Carignan*

Domaine Peyre Rose, Coteaux du Languedoc “Clos des Sistes”, 2004 \$250  
*Grenache, Syrah*

Château de Haute-Serre “Îcone”, Cahors, 2015 \$350  
*Malbec*

## ITALY

### VALLÉ D’AOSTA

Vallée d’Aosta, Lo Triolet, 2019 \$55  
*Gamay*

### TRENTINO-ALTO ADIGE

Abbazia Di Novacella, Alto Adige, 2018 \$65  
*Lagrein*

### LOMBARDY

Valtellina Superiore “IL Pettiroso”, Arpepe, 2016 \$110  
*Nebbiolo*

## PIEDMONT

Fratelli Revello, Barolo, 2019 <i>Nebbiolo</i>	\$100
Paolo Conterno, Barolo, Ginestra Riserva, 2013 <i>Nebbiolo</i>	\$480
Gaja, Barolo DOP, Conteisa, 2018 <i>Nebbiolo</i>	\$1000
Gaja, Barbaresco DOP, 2020 <i>Nebbiolo</i>	\$900
Renato Fenocchio, Bassarin Barbaresco D.O.C.G, 2016 <i>Nebbiolo</i>	\$150
Gaja, Sito Moresco Langhe DOP, 2021 <i>Nebbiolo, Barbera</i>	\$200

## VENETO

IL Bugiardo Valpolicella, Classico Superiore D.O.C Ripasso, 2019 <i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	\$90
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## TUSCANY

IL Paradiso Di Manfredi, Brunello Di Montalcino, 2014 <i>Sangiovese</i>	\$350
Biondi-Santi, Brunello Di Montalcino D.O.G.C, 2017 <i>Sangiovese</i>	\$650
Biondi-Santi, Brunello Di Montalcino Riserva D.O.G.C, 2013 <i>Sangiovese</i>	\$1500
Castello Di Volpaia, Chianti Classico D.O.C.G, 2020 <i>Sangiovese, Merlot</i>	\$150

Castello Di Volpaia, Chianti Classico, 2021 <i>Sangiovese, Merlot</i>	\$110
Ca'Marcanda, Magari Bolgheri D.O.P, 2021 <i>Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	\$200

## SICILY

Tenuta Delle Terre Nere, Etna Rosso, 2020 <i>Nerello Mascalese, Nerello Cappuccio</i>	\$65
Benanti, Rovittello Particella No.341, Etna Rosso Riserva D.O.C, 2017 <i>Nerello Mascalese, Nerello Cappuccio</i>	\$300

## GERMANY

Weingut Ziereisen Gestad, Baden, 2020 <i>Syrah</i>	\$150
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## PORTUGAL

Antonio Madeira, "Vinhas Velhas", 2017 <i>Natural / Low Intervention</i> <i>Baga, Tinta Amarela, Jaèn</i>	\$77
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## SPAIN

Bodegas Bhilar, Rioja Graciano Lágrimas de Bhilar, 2019 <i>Graciano</i>	\$65
Bodegas Viña Ijalba, Rioja Graciano, 2019 <i>Graciano</i>	\$61
Vina Ardanza Reserva, La Rioja Alta, 2016 <i>Tempranillo, Garnacha</i>	\$95
Bodega Lanzaga, Rioja, 2019 <i>Tempranillo, Graciano, Garnacha</i>	\$95

## AUSTRIA

Blaufränkisch Leithaberg, Heinrich, 2017 \$93

*Blaufränkisch*

## UNITED STATES

### CALIFORNIA

Steve Kistler “Freestone-Occidental”, Sonoma Coast, 2021 \$160

*Pinot Noir*

Balverne, Russian River Valley, 2019 \$100

*Pinot Noir*

Darling, North Coast, 2021 *Natural / Low Intervention* \$110

*Syrah*

Ramey Cellars, Syrah Sonoma Coast, 2017 \$100

*Syrah, Viognier*

Mayacamas, Merlot Mt. Veeder, Napa Valley 2014 \$190

*Merlot*

Continuum by Tim Mondavi, Napa Valley, 2019 \$650

*Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot*

Dana Estates Vaso, Napa Valley, 2018 \$240

*Cabernet Sauvignon*

Dana Estates Vaso, Napa Valley, 2019 *1.5L* \$550

*Cabernet Sauvignon*

Peter Michael, Les Pavots, Sonoma County, 2018 \$600

*Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdo*

## OREGON & WASHINGTON

Domaine Drouhin, Dundee Hills, 2021		\$130
<i>Pinot Noir</i>		
Cristom, Mt. Jefferson, Willamette Valley, 2019	375ML	\$50
<i>Pinot Noir</i>		
Horsepower, Fiddleneck Vineyard, Walla Walla Valey, 2018		\$420
<i>Grenache</i>		

## ARGENTINA

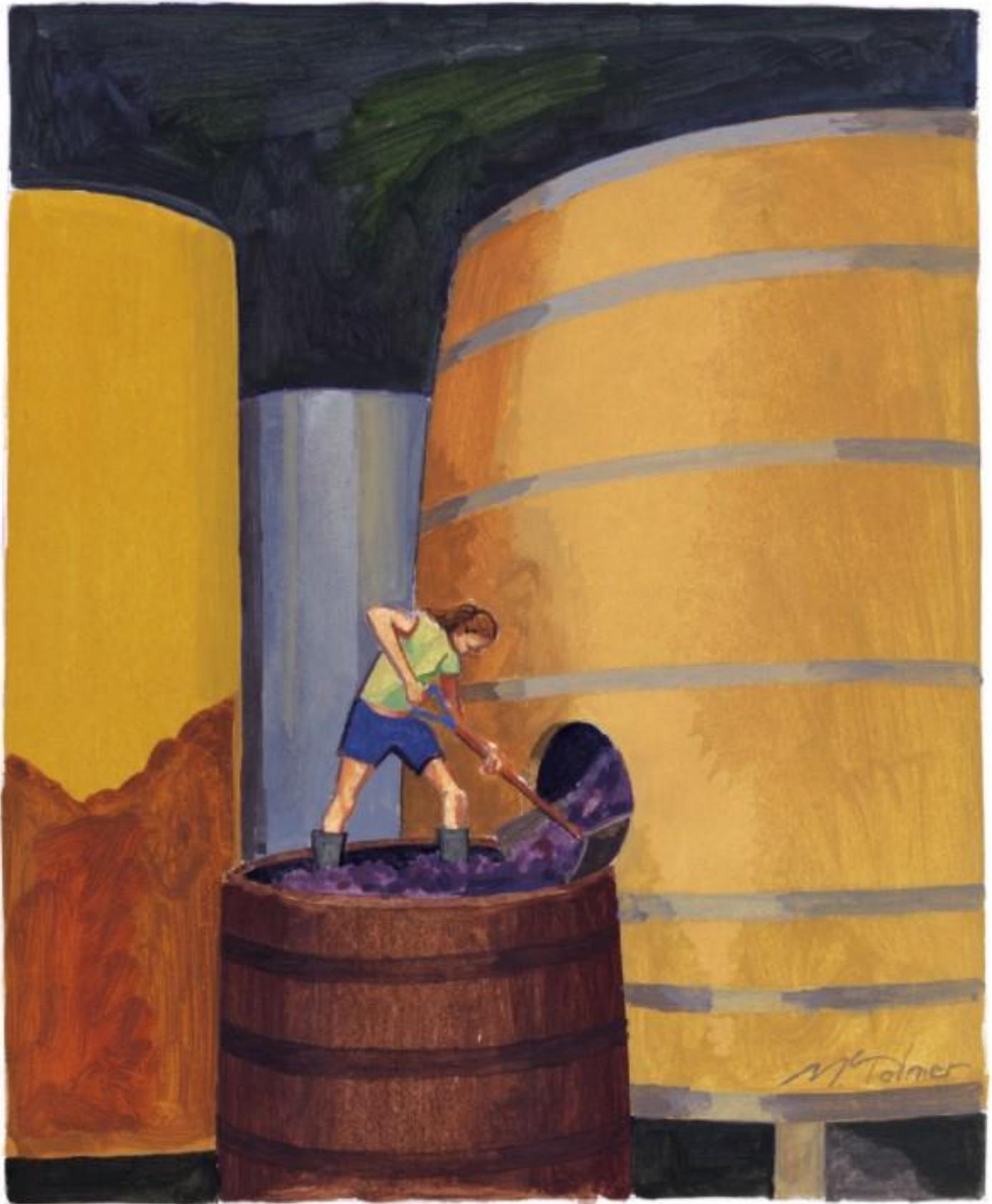
Bodegas Chacra Barda, Patagonia, 2022		\$80
<i>Pinot Noir</i>		
Altos Las Hormigas, Malbec Appelation Gualtallary, 2017		\$110
<i>Malbec</i>		
DiamAndes de Uco, Grande Reserve, 2017		\$80
<i>Malbec, Cabernet Sauvignon</i>		

## CHILE

Pedro Parra, Hub Itata, 2020		\$90
<i>Cinsault</i>		
Baron Philippe de Rothschild, Escudo Rojo Reserva, 2021		\$100
<i>Pinot Noir</i>		
Concha Y Toro Don Melchor, Puende Alto, 2019		\$300
<i>Cabernet Sauvignon, Cabernet Franc</i>		

## AUSTRALIA

Two Hands, "Bella's Garden", Barossa Valley, 2019		\$160
<i>Shiraz</i>		
Penfold, Bin 407, Barossa Valley, 2019		\$210
<i>Cabernet Sauvignon</i>		



*Le prochain qui me parle de mes vins féminins...*

## SWEET WINE 스위트 와인

### FRANCE

Château Coutet, 1st Grand Cru Classé, Sauternes, 2016 375ML \$75  
*Sauvignon Blanc, Sémillon*

Château Yquem, 1st Grand Cru Classé, Sauternes, 2009 375ML \$750  
*Sémillon*

Domaine Cauhapé, Boléro, Jurançon, 2019 375ML \$35  
*Petit Manseng*

### HUNGARY

Royal Tokaji, Mézes Mály, 6 Puttonyos, 2017 500ML \$400  
*Furmint, Hárslevelű*

### AUSTRIA

Weinlaubenhof Kracher, Beerenauslese, 2018 375ML \$80  
*Welschriesling, Chardonnay*

### UNITED STATES

Hermann J. Wiemer, Late Harvest, 2019 \$60  
*Riesling*

### GERMANY

Dönnhoff, Niederhäuser Hermannshöhle, 2018 \$120  
*Riesling Spätlese*

Selbach-Oster, "Noble R", Riesling Beerenauslese, 2018 375ML \$120  
*Riesling Spätlese*

### SOUTH AFRICA

Joostenberg, Noble Late Harvest, South Africa 2018 375ML \$35  
*Chenin Blanc*

## LIQUOR LIST 주류

### AMARI

Averna	\$20
Antica Torino, Amaro Della Sacra	\$16
Vecchio Amaro Del Capo	\$16
Cynar 70	\$16
Fernet Branca	\$16
Nonino, Quintessentia, Friuli	\$22

### APÉRITIF

Absinthe Larusée Bleue	\$35
Contratto	\$16
Oka Kura Sake Bermutto	\$16

### COGNAC

Courvoisier VS	\$22
Château Montifaud, VSOP	\$24
Hennessy XO	\$54
Pierre Ferrand Reserve	\$20
Ragnaud-Sabourin, 1er Cruc, Paradis Heritage	\$300
Remy Martin VSOP	\$35

## ARMAGNAC

Château de Laubade VSOP	\$18
Domaine Boingnières, Cépages Nobles Bas-Armagnac	\$80

## CALVADOS

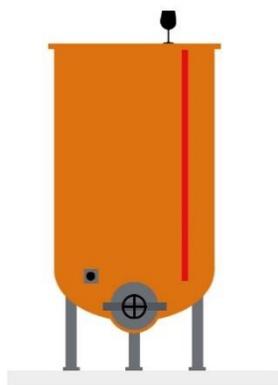
Michel Huard-Guillouet, Calvados Hors d'Age	\$25
Christian Drouin, 25 years old Calvados	\$45

## PORT

Graham's 10, Tawny	\$16
Graham's 20, Tawny	\$25
Colheita, Tawny Kopke 1965	\$70
Colheita, Tawny Kopke 1987	\$35

## SHERRY

Lustau, Pedro Ximenez	\$16
Lustau, Almacenista Amontillado	\$16
Lustau, Cream Tradicion, VOS 20 yr	\$30



## IRISH WHISKEY

Jameson	\$20
Redbreast 12 yr	\$32
Teeling Small Batch	\$18

## JAPANESE WHISKY

Hibiki Harmony	\$35
Kujira Ryukyu 30 Yr Old Single Grain	\$220
Yamazaki 12 yr	\$40
Suntory Toki	\$12

## TAIWANESE WHISKY

Kavalan Whisky Sherry Oak	\$35
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## SCOTCH WHISKY BLENDED

Johnnie Walker Black	\$25
Johnnie Walker Gold	\$35
Monkey Shoulder	\$18
Ardray	\$18

## SCOTCH SINGLE MALT

Caol Ila 12 yr	\$30
Oban 14 yr	\$42
Highland Park 12 yr	\$24
Highland Park 15 yr Viking Heart	\$38

Glenmorangie, Nectar D'Or, Sauternes Cask	\$28
Laphroaig 10 yr	\$30
Macallan 12 yr Double Cask	\$34
Macallan 18 yr, Sherry Oak	\$96

## KENTUCKY BOURBON

Basil Hayden	\$22
Knob Creek	\$18
Maker's Mark	\$20
Michter's Small Batch US1	\$20
Legent	\$18
Stellum "Black" - Kentucky/Tennessee blend	\$34
Woodford Reserve	\$24
High West	\$18

## RYE

Hudson Whiskey Short Stack - New York	\$26
Hughes Bros. "Belle of Bedford" - Pennsylvania	\$34
Rittenhouse - Kentucky	\$18
Rye & Sons - Kentucky	\$18
Sazerac - Kentucky	\$18
Redemption - Indiana	\$18
Michter's Single Barrel Straight Rye - Kentucky	\$22

## GIN

The Botanist – Scotland	\$22
Drumshanbo Gunpowder Sardinian Citrus – Ireland	\$18
Elephant London Dry – Germany	\$18
Hendrick’s – Scotland	\$20
Le Gin de Christian Drouin, Small Batch Pear – France	\$22
Monkey 47 – Germany	\$24
Neversink Apple Gin – New York, USA	\$18
Nikka Coffey – Japan	\$24
Roku – Japan	\$18
Tanqueray – England	\$18
Terra Botanical – Indiana, USA	\$18
Three Societies “Jung One” Single Malt – Korea	\$32

## VODKA

Absolut Elyx – <i>Sweden</i>	\$24
Belvedere – <i>Poland</i>	\$18
Chopin – <i>Poland</i>	\$18
Grey Goose – <i>France</i>	\$18
Ketel One Citroen – <i>Netherlands</i>	\$18
Haku – <i>Japan</i>	\$18
Nikka Coffey – <i>Japan</i>	\$20
Harridan Handcrafted Organic – <i>United States</i>	\$26
Tito’s – <i>United States</i>	\$18

## TEQUILA

Casamigos Blanco	\$24
Casamigos Reposado	\$24
Casa Dragones Joven	\$60
Casa Noble Reposado	\$25
Don Julio Blanco	\$24
Herradura Reposado	\$18
Herradura Añejo	\$20
Komos Cristaline Añejo	\$45
Tres Generaciones Plata	\$24
Tres Generaciones Reposado	\$24
Tres Generaciones Añejo	\$26
Komos Cristalino Añejo	\$45

## MEZCAL

Cruz De Fuego, Tepextate	\$40
Cuish, Maguey Largo	\$45
Del Maguey, Espadin	\$40
Del Maguey, Tobala	\$45
Mina Real Blanco, Espadin	\$18
Pierde Almas, Espadin, Joven	\$25



## RUM

Diplomatico Exclusiva – <i>Venezuela</i>	\$20
Goslings Black Seal – <i>Bermuda</i>	\$18
The Kraken – <i>Trinidad &amp; Tobago</i>	\$18
El Dorado 12 yr – <i>Guyana</i>	\$18
Probitas – <i>Barbados &amp; Jamaica blend</i>	\$18
Plantation Three Stars – <i>Trinidad, Barbados &amp; Jamaica blend</i>	\$18
Ron Zacapa 23 yr – <i>Guatemala</i>	\$22
Rhum JM VO – <i>Martinique</i>	\$18

## CACHAÇA

Avua, Prata	\$20
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## PISCO

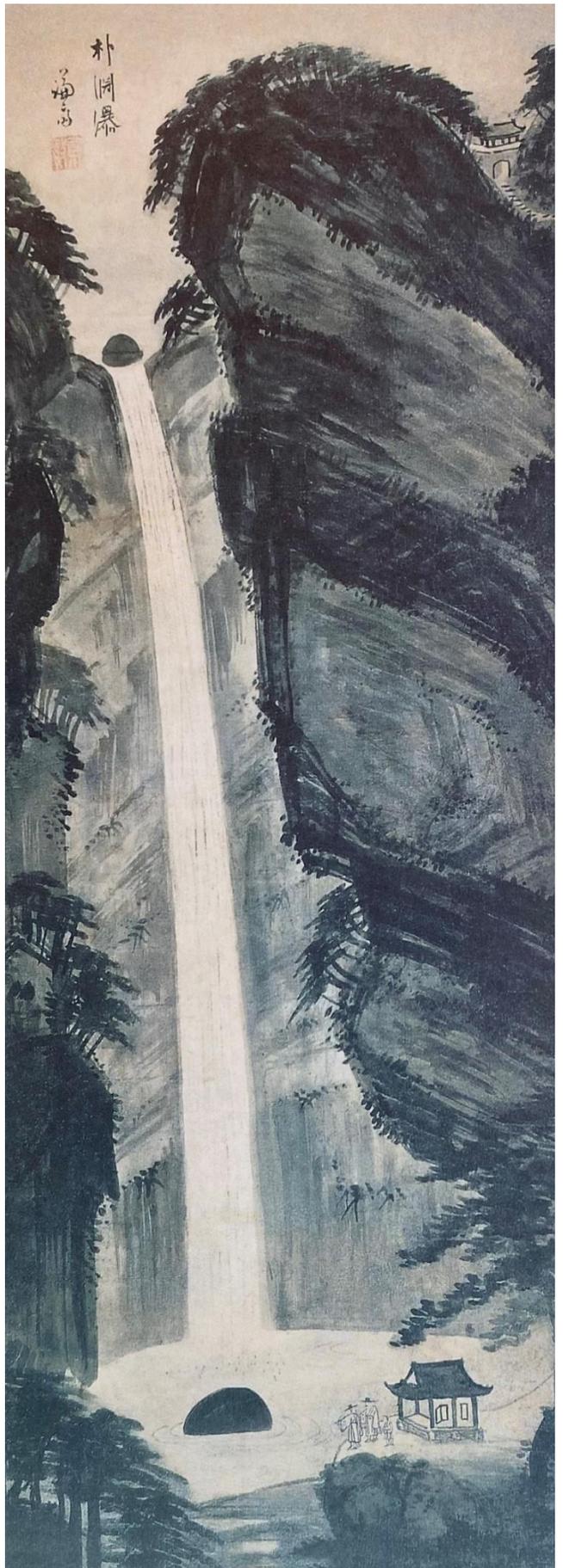
Suyo Pisco, Single Origin No.1	\$18
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## EAU DE VIE

G.E Massenez Poire Williams	\$18
G.E Massenez Vieux Kirsch	\$18
G.E Massenez Framboise Sauvage	\$18
Louis Roque, La Vielle Prune	\$22

## GRAPPA

Distilleria Gualco, Grappa Stravecchia	\$25
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## TEA PAVILION **차방**



The Tea Pavilion brings motifs from Chaekgado painting to visualize the spirit of seonbi and Korean sentiments. Inside a grid of bookshelf, there are the four precious things of the study, potteries, vases, and fans which are suitable for seonbi style. The Tea Pavilion was designed by utilizing various materials such as liquor bottles, glasses, cigarette poles, musical instruments, watches, and glasses related to the leisure of seonbis.

## CHARACTERISTIC OF KOREAN TEA **한국 차의 특징**

The most distinctive feature of Korean tea culture is diversity. Roots, leaves, flowers, fruits, seeds (grains) all become tea ingredients, benefiting the body and mind through the taste and aroma of each ingredient.

Rather than looking for rare teas, Koreans brewed tea by adding human sincerity to the ingredients given by nature according to the season.

## GENESIS HOUSE CONNOISSEUR **제네시스 하우스 감상자**

### **Seonbi (literati) Spirit of Korea**

Being humble but not shabby, gorgeous but not extravagant.'

Korea's seonbi spirit cultivates himself, aims for an altruistic life, and creates positive changes in life through intrinsic values.

## KOREAN TEA 한국 차

### NOKCHA - GREEN TEA 녹차

Buddha's Woojeon 부처의 우전

\$30 | pot \*

Origin: Hadong, Korea

Picked during the first week of April, represents the freshest and youngest tea buds selected by hand from semi-wild tea bushes on a steep farm nestled between trees in a forest. This tea is hand-made in the traditional style by the 2019 Hadong Tea Festival Green Tea Champion.

Organic Woojeon Korean Green Tea 유기농 우전 녹차

\$30 | pot \*

Origin: Hadong, Korea

Hand-picked after the first rains of spring from semi-wild tea leaves. Extremely low quantities.

Organic Sejak Korean Green Tea 유기농 세작 녹차

\$16 | pot

Origin: Hadong, Korea

Second harvest of hand-picked semi-wild tea leaves, picked after Woojeon.

Organic Hwahoo 2023 유기농 화후 녹차 2023

\$40 | pot \*

Origin: Hadong, Korea

One of the finest representations of Korean green tea, usually reserved for gift giving or offerings. Picked during the last week of March, when snow is still on the mountain tops, less than 2kg is available yearly.

\* Two Steeps

Jeju Handcrafted Woojeon 제주 수제 우전 녹차

\$40 | pot \*

Origin: Jeju Island

Elegant and delicate cup with lingering vegetal flavor. Overtones of roasted chestnuts and sun-dried tomatoes. Finishes with a petrichor aftertaste.

## YELLOW TEA 황차

Jeju Semi-handcrafted yellow tea 제주 수제 황차

\$45 | pot \*

Origin: Jeju Island

Yellow teas go through all the green tea processing steps but there's an additional step just after the enzymes are killed and before the leaves are completely dried. It's often called "micro-fermentation" or more scientifically accurately called "non-enzymatic oxidation." This step is achieved by wrapping the leaves to trap the heat and cause "fermentation." It results in yellow tea having a more sensitive and mellow taste profile compared to green tea.

## BLACK TEA 홍차

Buddha's Balhyo 부처의 발효

\$24 | pot

Origin: Hadong, Korea

A beautiful representation of fully oxidized black tea using a green tea cultivar and high roasting. Masterfully processed by an award-winning producer in micro-batches and by commission only.

\* *Two Steeps*

Organic Iseul Balhyo 유기농 이슬 발효

\$20 | pot

Origin: Hadong, Korea

Oxidized wild tea leaves picked in spring. Somewhere between an oolong and a black tea.

Jeju Semi-handcrafted dark tea 제주 수제 흑차

\$24 | pot

Origin: Jeju Island

Naturally fermented, similar to raw pu-erh tea, this Jeju dark tea brews a mellow, full-bodied cup of lemon rhubarb, raspberry tart and forest notes. A lingering finish of biscuit and burnt sugar.

## WHITE TEA 백차

Jeju handcrafted white tea 제주 수제 백차

\$60 | pot \*

Origin: Jeju Island

Our Jeju white tea is 100% hand-plucked and handcrafted.

The Tea is naturally withered and dried the tea indoors and outdoors under the sun. A delicate yet sweet tea with notes of muscatel, melon, dill, bamboo with a lasting sweet finish.

*\* Two Steeps*

Experience a modern iteration of  
traditional Korean tea rituals.

Reserve your seat in the Tea Pavilion



## KOREAN TISANES 허브차

White Lotus Leaf 연잎차 \$15 | pot

Origin: Hadong, Korea

White lotus has been revered for its health benefits since the time of the Egyptian pharaohs. Lotus tea is served in temples all over Korea as a symbol of purity and enlightenment.

Wild Pear 돌배차 \$15 | pot

Origin: Hadong, Korea

Wild foraged micro pears, full of nutrients and natural sugars.

Mulberry Leaf 뽕잎차 \$15 | pot

Origin: Hadong, Korea

Similar to the flavor profile of green tea, mulberry leaf is naturally caffeine free and loaded with antioxidants.

Mistletoe 겨우살이차 \$14 | pot

Origin: Hadong, Korea

Evergreen mistletoe has been used medicinally for centuries to relieve anxiety and boost immune health.

Artemesia 쪽차 \$16 | pot

Origin: Hadong, Korea

Mugwort species picked in spring and delicately dried to preserve its nutrients.

Wild Persimmon 감잎차	\$16   pot
Origin: Hadong, Korea	
Wild persimmon leaf picked in late spring before the fruit forms.	
Bokkeun Cha 볏은차	\$12   pot
Origin: Hadong, Korea	
A unique tea of Sejak green tea stems, dry roasted for flavor.	
Barley Grass 보리순차	\$12   pot
Origin: Hadong, Korea	
Grassy, nutty, brown rice notes.	
Magnolia Flower 목련차	\$18   pot
Origin: Hadong, Korea	
Floral sweet, slight peppermint, sweet tannins, vanilla.	
Plum Flower 매화꽃차	\$21   pot
Origin: Hadong, Korea	
Sweet & Sour like green plum or cherry.	
Chrysanthemum 국화꽃차	\$16   pot
Origin: Hadong, Korea	
Mild floral sweet, subtly tannic.	
Marigold 금잔화차	\$20   pot
Origin: Hadong, Korea	
Gently floral & sweet, hints of honey & mint.	

Hydrangea Flower 야생 식용 수국 잎차 \$18 | pot

Origin: Hadong, Korea

Naturally sweet, hint of apple mint.

Yuja 유자차 \$17 | pot

Origin: Hadong, Korea

Citrus from Jiri Moutain, slightly sweetened.

Ginger 생강차 \$17 | pot

Origin: Hadong, Korea

Ginger from Jiri Moutain, slightly sweetened.

Raisin Tree Fruit Tea 건포도 과일 차 \$14 | pot

Origin: Hadong, Korea

This tea is made from the dried fruit of the raisin tree and holds many properties beneficial to holistic health. The tea has a rich, fruity flavor with a subtle sweetness that comes from the natural sugars in the raisin.

Mugwort 쪽차 \$16 | pot

Origin: Hadong, Korea

Every batch is picked with younger leaves of the plant for optimal taste and texture. This tea is known for having a distinctive aroma and taste--slightly bitter and earthy with a sweet roundness.

## IN-HOUSE TISANES 하우스 허브 차

Genesis Ogam Cha 오감차 \$16 | pot

Five Senses Blending Tea Blend

Made from Jujube, Pumpkin, Citron, Ginger, Beet

Squash, Hobak Cha 호박차 \$12 | pot

Tea Made from Sliced Roasted Squash

## COFFEE 커피

Espresso \$6

Macchiato \$7

Flat-White \$8

Cappuccino \$8

Latte \$8

Americano \$6

Cold Brew – Superlost, Brooklyn \$8

At Genesis House, we grind La Colombe’s Nizza blend. Nizza is a medium roast blend that hits at the heart of sweet. It is named for the city of Nice, France, home to some of the best honey in the world.

True to its name, this coffee exemplifies a honey-sweet, roasted nuttiness.

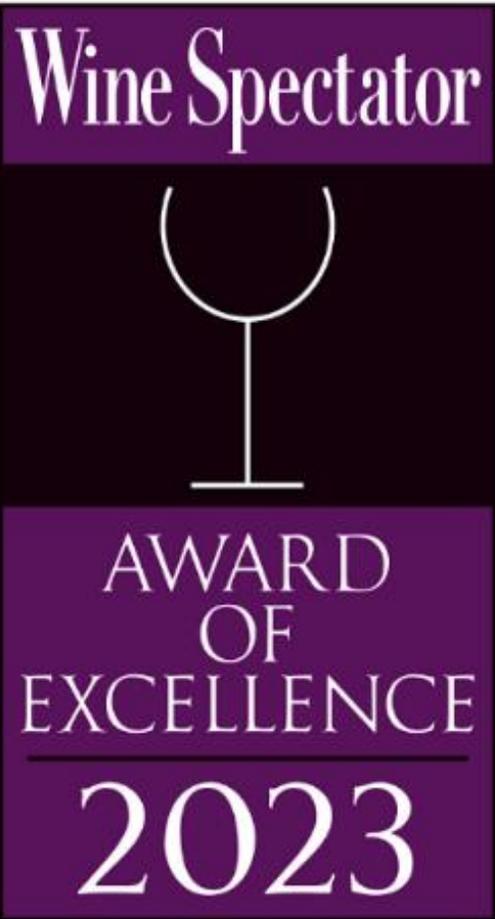
### ROAST LEVEL



### MEDIUM ROAST

Sweet, Fruity, Nutty

# GENESIS HOUSE



*Thank you from the Genesis House Team.*



저네시스 하우스를 찾아주셔서 감사드립니다.