

IN-HOUSE TISANES

Mong Yu Do Won Do 몽유도원도 <i>Our teamaster's blend of Agastache, Licorice, Peppermint, and Chrysanthemum</i>	\$12
Pumpkin, Hobak Cha 호박차 <i>A Tea of Blended Roasted Pumpkin and Kabocha Squash</i>	\$8
Citrus, Gaejeol Gyul Cha 계절 귤차 <i>Tea Made from Sliced Roasted Seasonal Citrus</i>	\$8
Burdock, Ueong Cha 우엉차 <i>Tea Made from Sliced Roasted Burdock Root</i>	\$8

COFFEE 커피

Espresso	\$6
Macchiato	\$7
Flat White	\$8
Cappuccino	\$8
Latte	\$8
Americano	\$6
French Press	\$8

At Genesis House, we serve 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.



GENESIS HOUSE

Beverage Book

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TEA 차

NOKCHA - GREEN TEA 녹차

Buddha's Woojeon 부처의 우전 \$40

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

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
\$15

Origin: Hadong, Korea

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

RED TEA 홍차

Organic Iseul Balhyo 유기농 이슬 발효 \$20

Origin: Hadong, Korea

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

BLACK TEA 홍차

Buddha's Balhyo 부처의 발효 \$24

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.

BLUE TEA 청차

Goryeo Wild Chungcha – Two Steeps 고려 청차 – 두번 우린 \$40

Origin: Hadong, Korea

Rare Goryeo style tea cake made from completely wild tea trees and aged in a clay jar. Mid oxidation to bring out some of the tannins and caramelize the natural sugars. Honey on the nose and first layer of taste with a slightly thick consistency in the liquid.

VOL 7: NON-ALCOHOLIC COCKTAILS 무알콜 칵테일

OKSUSUCHACHA \$14

Korean Corn Tea Ice Cubes, Corn & Barley Tea blend

OMIJA MICHO \$14

Omija Sweet & Sour, Club Soda

GOOD FOR YOU! \$14

Carrot Syrup, Acid Orange, Tonic Water

FLOWERS FOR ALL OCCASIONS \$14

Cold Brewed Hyssop & Hydrangea Tea

Lavender Syrup, Candy Button

ARTEMESIA TEA* *Draft* \$14

*Avoid During Pregnancy

SPARKLING TEA

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

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

RUM

Bacardi Silver – <i>Puerto Rico</i>	\$18
Diplomatico Exclusiva – <i>Venezuela</i>	\$20
Goslings Black Seal – <i>Bermuda</i>	\$18
The Kraken – <i>Trinidad & Tobago</i>	\$18
Probitas – <i>Barbados & Jamaica blend</i>	\$18
Ron Zacapa 23 yr – <i>Guatemala</i>	\$22
Rhum JM VO – <i>Martinique</i>	\$18
San Zanj White – <i>Haiti</i>	\$18

CACHAÇA

Avua, Prata	\$20
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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Champagne Drappier, Carte d'Or, Brut, NV <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	\$25 / \$100
Champagne Paul Laurent, Brut Rosé, NV <i>Pinot Noir, Chardonnay</i>	\$25 / \$100
Victorine de Chastenay, Crémant de Bourgogne Brut, NV <i>Pinot Noir, Gamay, Aligoté, Chardonnay</i>	\$18 / \$ 65
<i>Make it a Kir Royale with Gabriel Boudier Crème de Cassis</i>	+\$2

WHITE

Montlouis, Le Rocher des Violettes, Loire, France, 2020 <i>Chenin Blanc</i>	\$20 / \$85
Louis Latour, Mâcon-Villages, Burgundy, France, 2021 <i>Chardonnay</i>	\$22 / \$90
Albert Boxler, Pinot Blanc Reserve, Alsace, France, 2016 <i>Pinot Blanc</i>	\$22 / \$90

ROSÉ

Domaine Pierre Martin, Sancerre, Loire, France, 2021 <i>Chenin Blanc</i>	\$18 / \$65
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RED

Domaine de l'Ermitage, Menetou-Salon, Loire, France, 2020 <i>Pinot Noir</i>	\$22 / \$90
Château Barrail de Brisson, Bordeaux, France, 2019 <i>Merlot</i>	\$25 / \$100
Fratelli Revello, Barolo, Italy 2018 <i>Nebbiolo</i>	\$25 / \$100

IRISH WHISKEY

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

JAPANESE WHISKY

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

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

SCOTCH SINGLE MALT

Caol Ila 12 yr	\$30
Oban 14 yr	\$42
Highland Park 12 yr, Viking Honour	\$22
Laphroaig 10 yr	\$30
Macallan 12 yr Double Cask	\$34
Macallan 18 yr, Sherry Oak	\$96

KOREAN SINGLE MALT

Three Societies "Ki One" Tiger Edition	\$105
Three Societies "Ki One" Unicorn Edition	\$130

SOJU 소주

GOLDEN BARLEY 17% 375ml

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 practice, this soju showcases excellent body and smooth texture with fragrant stone fruit and subtle grain notes.

Glass \$10 / BTL \$40



HWAYO 17% 375ml

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.

Glass \$10 / BTL \$40



WEST 32 ORIGINAL 19.9% 375ml/750ml

Distilled from corn, this soju is naturally gluten-free, with no chemical sweeteners or artificial additives. Triple carbon filtered for an ultra clean taste and smooth texture. Produced in New York.

Glass \$10 / 375ml BTL \$40 / 750ml BTL \$65



SULSEAM MIR 22% 375ml

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.

Glass \$16 / BTL \$64



PUNGJEONGSAGYE 23% 375ml

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.

Glass \$18/ BTL \$72



Illustrations by Ray Jones

LIQUOR LIST 주류

AMARI

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

APÉRITIF

Absinthe Larusée Bleue	\$35
Chartreuse Verte	\$25
Chartreuse Jaune	\$25
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 Boingnères, Cépages Nobles Bas-Armagnac	\$80

GOLDEN BARLEY 40% 750ml

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.

Glass \$20 / BTL \$160



HWAYO 41% 375ml

An exceptional liquor for distinguished events. Hwayo 41 is aged in a breathingongi 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.

Glass \$18 / BTL \$60



PUNGJEONGSAGYE 42% 375ml

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.

Glass \$25 / BTL \$100



SAMHAE SOJU 45% 375ml

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.

Glass \$35 / BTL \$140



Illustrations by Ray Jones

SWEET WINE 스위트 와인

FRANCE

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

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

UNITED STATES

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

GERMANY

Dönnhoff, Niederhäuser Hermannshöhle, 2018 \$120
Riesling Spätlese

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

SOUTH AFRICA

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

MAKGEOLLI 막걸리

SULSEAM RED MONKEY 10.8% 375ml

Red Monkey is a wild animal. It 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.

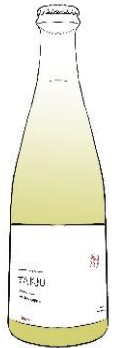
Glass \$12 / BTL \$48



HANA HWAJU 12% 750ml

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, the Hwaju 12 is a sayangju (4 stage fermented alcohol) and made exclusively with organic medium grain white rice, organic sweet white rice, nuruk (traditional Korean wild fermentation starter) and filtered NY water. The Hwaju is dry, earthy, delicately floral, and bright with naturally occurring lactic acid and effervescence.

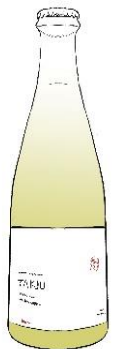
Glass \$18 / BTL \$140



HANA TAKJU 16% 375ml/750ml

The Takju 16 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. Fermented to near dryness over 4 weeks and bottle conditioned to achieve fine bubbles that elevate the intricate flavors of the wine.

Glass \$15 / 375ml BTL \$60 / 750ml BTL \$120



Illustrations by Ray Jones

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, 2015 <i>Tempranillo, Garnacha</i>	\$95
Bierzo Tinto, Ultreia St. Jacques, Raúl Pérez, 2019 <i>Mencía, Garnacha</i>	\$70

AUSTRIA

Blaufränkisch Leithaberg, Heinrich, 2017 <i>Blaufränkisch</i>	\$93
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UNITED STATES

Balverne, Russian River Valley, 2019 <i>Pinot Noir</i>	\$100
Cristom, Mt. Jefferson, Willamette Valley, 2019 <i>Pinot Noir</i>	375ML \$50
Ramey Cellars, Syrah Sonoma Coast, 2017 <i>Syrah, Viognier</i>	\$100
Horsepower, Fiddleneck Vineyard, 2018 <i>Grenache</i>	\$420
Mayacamas, Merlot Mt. Veeder, 2014 <i>Merlot</i>	\$190
Continuum by Tim Mondavi, Napa Valley, 2018 <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>	\$650
Peter Michael, Les Pavots, 2018 <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>	\$600

KOREAN SPIRITS 전통주

THE HAN SEOUL NIGHT 23% 375ml

Seoul Night is created to fit the modern palate of Soju drinkers. Double distillation of golden maesil plums captures clean flavors with smooth texture.

Glass \$10 / BTL \$40



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.

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.

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.

Glass \$12 / BTL \$48

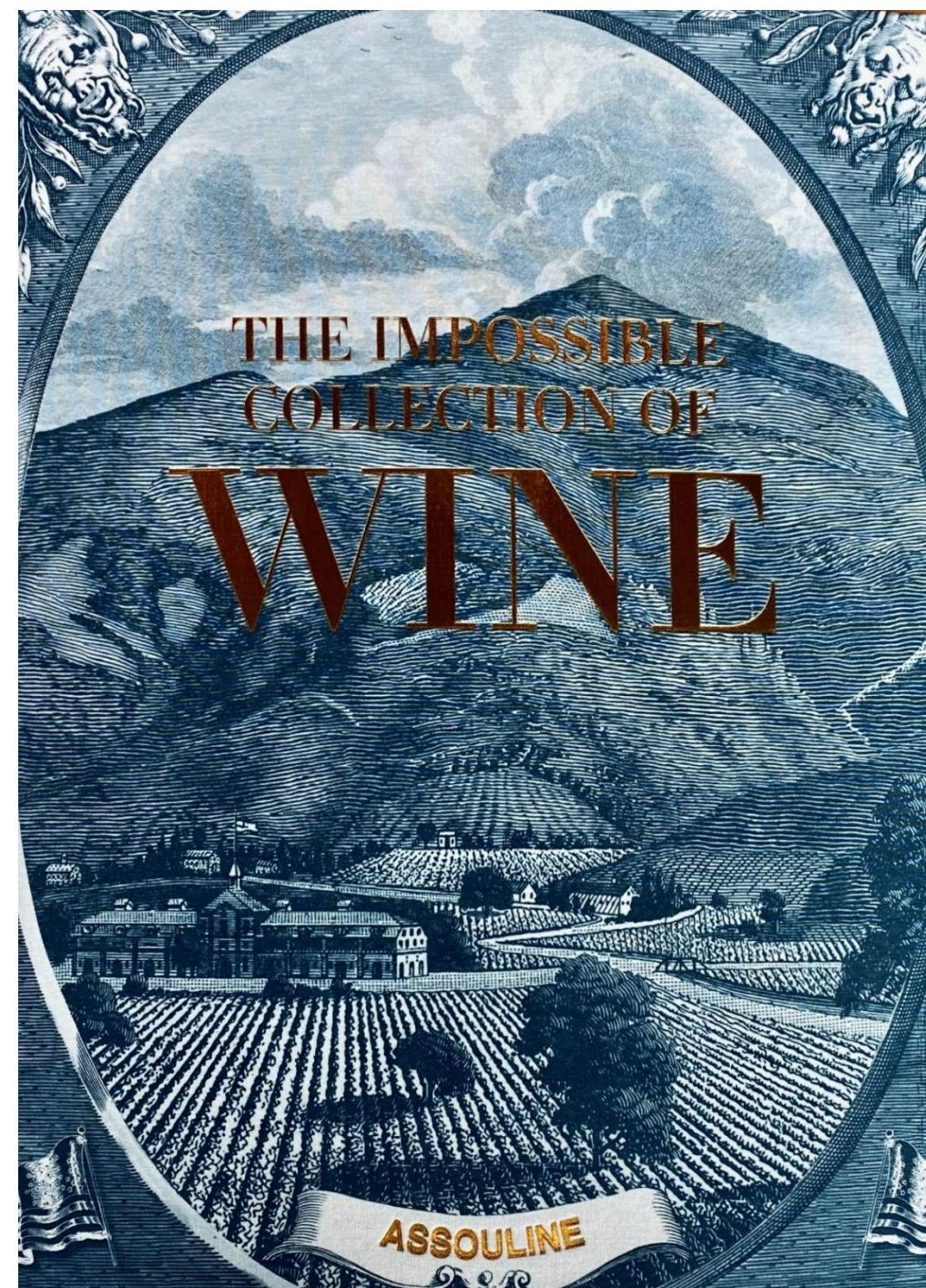


BORDEAUX – LEFT BANK

Château Haut-Brion, Pessac-Leognan, 1 st Grand Cru Classé, 2014 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	\$2500
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 rd Grand Cru Classé, 2011 <i>Merlot, Cabernet Sauvignon</i>	\$1200
Connétable de Talbot, Saint-Julien, 4 th Grand Cru Classé, 2010 <i>Cabernet Sauvignon, Merlot</i>	\$200
Château Léoville Poyferré, Saint-Julien, 2 nd Grand Cru Classé, 1982 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	\$1900
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 st Grand Cru Classé, 2006 <i>Cabernet Sauvignon, Merlot</i>	\$3200

BORDEAUX – RIGHT BANK

Château Beauregard, Pomerol, 2016 <i>Cabernet Franc, Merlot</i>	\$320
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 La Vielle Cure, Fronsac, 2017 <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	\$90



Cyprien Arlaud, Nuits-Saint-Georges, 1er Ceu “Aux Chaignots”, 2020 <i>Pinot Noir</i>	\$280
Georges Noëllat, Nuits-Saint-Georges, 1er Cru “Aux Boudots”, 2019 <i>Pinot Noir</i>	\$490
Domaine Jean-Baptiste Boudier, Savigny-Les-Beaune “Ez Connardises”, 2019 <i>Pinot Noir</i>	\$130
Domaine Maratray-Dubreil, Aloxe-Corton, 2019 <i>Pinot Noir</i>	\$120
Pierre Girardin, Le Clos du Roi, Corton Grand Cru, 2019 <i>Pinot Noir</i>	\$450
Pierre Girardin, Pommard 1er Cru “Les Grands Épenots”, 2020 <i>Pinot Noir</i>	\$380
Louis Latour, Volnay 1er Cru “En Chevret”, 2017 <i>Pinot Noir</i>	\$300
Louis Latour, Santenay, 2019 <i>Pinot Noir</i>	\$110
Domaine Anny Derain, Givry 1er Cru “En Choué”, 2018 <i>Pinot Noir</i>	\$120
BEAUJOLAIS	
Joseph Drouhin, Beaujolais-Villages, 2019 <i>Gamay</i>	\$49
Joseph Drouhin, Morgon, Cru Beaujolais, 2018 <i>Gamay</i>	\$58
Jean-Paul Thévenet, Morgon Villes Vignes, 2019 <i>Gamay</i>	\$104
Domaine Diochon, Moulin-à-Vent Vieilles Vignes, 2019 <i>Gamay</i>	1.5L \$160
Christophe Pacalet, Fleurie, 2021 <i>Gamay</i>	\$85

Pierre Gimonnet & 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>		\$140
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
Antech, Blanquette de Limoux, Brut Réserve, NV <i>Mauzac, Chardonnay, Chenin Blanc</i>		\$60
Victorine de Chastenay, Crémant de Bourgogne Brut, NV <i>Pinot Noir, Gamay, Aligoté, Chardonnay</i>		\$65
Jacky & J.P. Blot, La Taille aux Loups, “Triple Zéro”, NV <i>Chenin Blanc</i>		\$85



WHITE 화이트 와인

FRANCE

BOURGOGNE

Domaine Pinson Frères, Chablis 1er Cru "Mont-de-Milieu", 2019 <i>Chardonnay</i>	\$110
Domaine Vincent Damp, Chablis 1er Cru "Vaillon", 2020 <i>Chardonnay</i>	\$81
Louis Latour, Marsannay, 2019 <i>Chardonnay</i>	\$110
Louis Latour, Corton-Charlemagne Grand Cru, 2018 <i>Chardonnay</i>	\$670
Domaine Jean-Baptiste Boudier, Aloxe-Corton "Les Combes", 2019 <i>Chardonnay</i>	\$180
Domaine Maratray-Dubreuil, Ladoix 1er Cru "En Naget" Monopole, 2019 <i>Chardonnay</i>	\$155
Colin-Morey, Hautes Côtes de Beaune "Au Bout du Monde", 2020 <i>Chardonnay</i>	\$160
Domaine de L'Arlot, Nuits-Saint-Georges 1er Cru "Clos de L'Arlot", 2020 <i>Chardonnay</i>	\$430
Yves Boyer-Martenot, Meursault "Cuvée Fernand Boyer", 2019 <i>Chardonnay</i>	\$380
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
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

UNITED STATES

Hermann J. Wiemer, Riesling Semi-Dry Seneca Lake, 2019 <i>Riesling</i>	\$60
Ravines Wine Cellars, Dry Riesling, Finger Lakes, 2018 <i>Riesling, Riesling Spätlese</i>	\$58
Stangeland Vineyards, Pinot Gris Eola-Amity Hills, 2018 <i>Pinot Gris</i>	\$65
Ravines Wine Cellars, Gewürztraminer Finger Lakes, 2020 <i>Gewürztraminer</i>	\$65
Husch Vineyard, Anderson Valley, Sonoma, US, 2020 <i>Gewürztraminer</i>	\$70
Balverne Wines, Estate Grown Russian River Valley, 2019 <i>Chardonnay</i>	\$150
Horseshoe Vineyard, Rhys, 2017 <i>Chardonnay</i>	\$290
Sanford & Benedict Vineyard, Racines, Sta. Rita Hills, 2017 <i>Chardonnay</i>	\$260

SOUTH AFRICA

Alheit Vineyards, Nautical Dawn, 2018 <i>Chenin Blanc</i>	\$65
Klein Constancia, 2017 <i>Chardonnay</i>	\$55

LOIRE

Hubert Brochard, Sancerre “Côte des Monts-Damnés”, 2017 <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”, 2019 <i>Sauvignon Blanc</i>	\$68
Domaine de l’Ermitage, Menetou-Salon, “Première Lune”, 2021 <i>Sauvignon Blanc</i>	\$85

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
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>	\$180

SAVOIE & JURA

Domaine Labbé, Vin de Savoie, “Abymes”, 2019 <i>Jacquères</i>	\$50
Domaine Rolet Père et Fils, Arbois Tradition Blanc, 2014 <i>Chardonnay, Savagnin</i>	\$65
Domaine Rolet Père et Fils, Arbois Vin Jaune, 2012 <i>Savagnin</i>	375ML \$90

PROVENCE & CORSE

Domaine Antoine-Marie Arena, Patrimoine “Morta Maio”, 2014 <i>Muscat</i>	\$130
Château d’Or et de Gueules, Costières de Nîmes “Les Cimels Blanc”, 2020 <i>Grenache Blanc, Roussane, Rolle</i>	\$50

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

GERMANY

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

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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AUSTRIA

Weingut Bründlmayer, Kamptal Grüner Veltiner Terrassen, 2020 <i>Grüner Veltiner</i>	\$60
Schloss Gobelsburg, Kamptal, ‘Tradition’ Riesling, 2017 <i>Riesling</i>	\$76
Prieler, Leithaberg, Burgenland, 2018 <i>Pinot Blanc</i>	\$120

SLOVENIA

Domaine Ciringa, Fossilni Breg, 2019 <i>Sauvignon Blanc</i>	\$65
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NEW ZEALAND

Mount Riley, Marlborough, 2019 <i>Pinot Gris</i>	\$55
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Louis Latour, Bâtard-Montrachet “Clos Poirier”, 2019 <i>Chardonnay</i>	\$2200
Domaine Bader-Mimeur, Château de Chassagne-Montrachet, 2019 <i>Chardonnay</i>	\$180
Les Héritiers du Comte Lafon, “Viré-Clessé “, 2020 <i>Chardonnay</i>	\$100
Domaine Frantz Chagnoleau, Saint-Véran “La Fournaise”, 2020 <i>Chardonnay</i>	\$90
Joseph Drouhin, Mâcon-Villages, 2020 <i>Chardonnay</i>	\$70
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
Albert Boxler, Pinot Blanc Reserve, 2015 <i>Pinot Blanc</i>	\$110
Albert Boxler, Pinot Blanc Reserve, 2016 <i>Pinot Blanc</i>	\$90
Domaine Ostertag, Fronholz, 2018 <i>Pinot Gris</i>	\$160

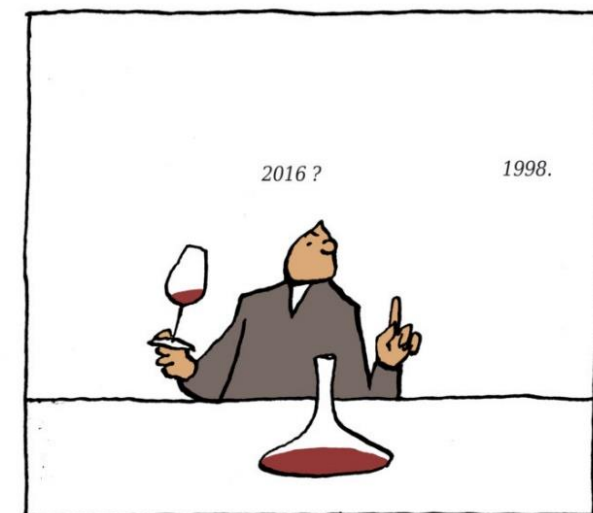
ROSE 로제 와인

FRANCE

Côte de Provence, Château Les Valentines, 2020 <i>Cinsault, Grenache</i>	\$51
Domaine Pierre Martin, Sancerre, 2020 <i>Pinot Noir</i>	\$65
Domaine de l’Olivette Rosé, Bandol, 2017 <i>Mourvèdre, Cinsault, Syrah, Tibouren</i>	\$52

UNITED STATES

Dry Rosé “Tenturier”, Standing Stone Vineyards, 2019 <i>Saperavi</i>	\$50
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RED 레드 와인

FRANCE BOURGOGNE

Pierre Girardin, Gevrey- Chambertin, 2019 <i>Pinot Noir</i>	\$220
Domaine Arlaud, Gevrey- Chambertin, 2020 <i>Pinot Noir</i>	\$200
Geantet-Pansiot, Charmes-Chambertin Grand Cru, 2015 <i>Pinot Noir</i>	\$1100
Louis Latour, Chambertin Grand Cru "Cuvée Héritiers Latour", 2019 <i>Pinot Noir</i>	\$1500
Domaine Arlaud, Morey St. Denis 1er Cru "Les Ruchots", 2020 <i>Pinot Noir</i>	\$350
Domaine Arlaud, Bonnes-Mares Grand Cru, 2020 <i>Pinot Noir</i>	\$1600
Domaine Denis Mortet, Chambolle-Musigny 1er Cru "Aux Beaux Bruns", 2020 <i>Pinot Noir</i>	\$600
Louis Latour, Clos Vougeot Grand Cru, 2018 <i>Pinot Noir</i>	\$1200
Louis Latour, Echézeaux, Grand Cru, 2019 <i>Pinot Noir</i>	\$1500
Domaine de la Romanée-Conti, Vosne-Romanée, Grand Echézeaux, Grand Cru, 2018 <i>Pinot Noir</i>	\$3500
Domaine de la Romanée-Conti, Vosne-Romanée, La Tâche, Grand Cru, 2017 <i>Pinot Noir</i>	\$7000
Pierre Girardin, Vosne-Romanée, Richebourg, Grand Cru, 2020 <i>Pinot Noir</i>	\$3500
Domaine Michel Gros, Vosne-Romanée 1er Cru Clos des Réas Monopole, 2018 <i>Pinot Noir</i>	\$390

CHAMPAGNE & SPARKLING 샴페인 & 스파클링

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-Ouriel, 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 Pierre Paillard, Les Parcelles Bouzy Grand Cru, NV <i>Pinot Noir, Chardonnay</i>	\$160
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>	\$100
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

LOIRE

Domaine de l’Ermitage, Menetou-Salon Rouge “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 de Bablut, Confluens Anjou Villages Brissac, 2016 <i>Cabernet Franc, Cabernet Sauvignon</i>	\$59

VALLÉE DU RHÔNE

Domaine Clusel-Roch, Côte-Rotie “Les Schistes”, 2019 <i>Syrah</i>	\$250
Domaine Pierre et Jérôme Coursodon, Saint-Joseph l’Olive, 2019 <i>Syrah</i>	\$140
Ferraton Père & Fils, Crozes Ermitage “Le Grand Courtil”, 2018 <i>Syrah</i>	\$135
Ferraton Père & Fils, Ermitage “Le Méal”, 2015 <i>Syrah</i>	\$380
Domaine Equis, Maxime Graillet, Cornas, 2017 <i>Syrah</i>	1.5L \$280
Domaine du Cayron, Gigondas, 2019 <i>Grenache, Syrah, Cinsault, Mourvèdre</i>	\$100
Domaine du Vieux Télégraphe Châteauneuf-du-Pape 2018 <i>Grenache, Syrah, and Mourvèdre</i>	1.5L \$550
Domaine Brun Avril, Châteauneuf-du-Pape, 2017 <i>Grenache, Syrah, Mourvèdre</i>	\$140

ALSACE

Meyer-Fonne, Pinot Noir Altenbourg, 2017 <i>Pinot Noir</i>	\$100
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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

SUD OUEST & LANGUEDOC

Georges Vigouroux, Château de Haute-Serre, Cahors, 2015 \$380
Malbec

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

ITALY

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

Il Paradiso Di Manfredi, Brunello Di Montalcino, 2014 \$350
Sangiovese

Tenuta Delle Terre Nere, Etna Rosso, 2020 \$65
Nerello Mascalese, Nerello Cappuccio

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

Fratelli Revello, Barolo, 2018 \$100
Nebbiolo

Paolo Conterno, Barolo, Ginestra Riserva, 2013 \$480
Nebbiolo

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

Luca Ferraris, Ruché Di Castagnole Monterrato “Riserva”, 2017 \$90
Ruché

GERMANY

Weingut Ziereisen Gestad, Baden, 2015 \$80
Syrah

HANA FORBIDDEN TAKJU 14% 750 ml

Made with 25% Forbidden Rice, an heirloom varietal of black rice with a distinctive dark bran, which gives this rice wine 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.

BTL \$70



MÀKKU ORIGINAL 5% 12oz Can

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.

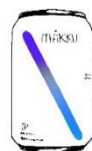
\$8



MÀKKU BLUEBERRY 5% 12oz Can

A crisp and juicy, yet super smooth taste that gets you hooked. The Blueberry flavor is infused with pureed blueberry delivering a perfect harmony of berries and bubbles.

\$8



MÀKKU MANGO 5% 12oz Can

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

\$8



HOUSE INFUSED SPIRITS

BOKBUNJA VERMOUTH

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

\$18

JA CHO GEUN

Damsoul 40 Infused with Gromwell Root, a subtly sweet medicinal root used for both dyeing and healing.

\$20

Illustrations by Ray Jones

ARGENTINA

Altos Las Hormigas, Malbec Appelation Gualtallary, 2017
Malbec

\$110

DiamAndes de Uco, Grande Reserve, 2017
Malbec, Cabernet Sauvignon

\$60

CHILE

Pedro Parra, Hub Itata, 2020
Cinsault

\$90



CHUNGJU 청주

YANGCHON CHUNGJU 14% 375ml

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, cheese rinds and mushroom. It has a touch of natural sweetness that gives round texture.

Glass \$20 / BTL \$80



GAMSA "GRATITUDE" BLUE CHUNGJU 14% 375ml

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 notes. It also showcases ripe melon, Asian pear and chrysanthemum floral flavors. Initially it starts out with subtle sweetness of rice but has a long, dry finish.

Glass \$18 / BTL \$45



HANA YAKJU 14% 750ml

Historically reserved for the noble class, Yakju is the precious clarified portion of the brew that captures the essence of sool in its purest form. The Yakju is an oyangju (5 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. Fermented over the course of 8 weeks, the Yakju is bone dry with deep and intricate flavors of barley and grain.

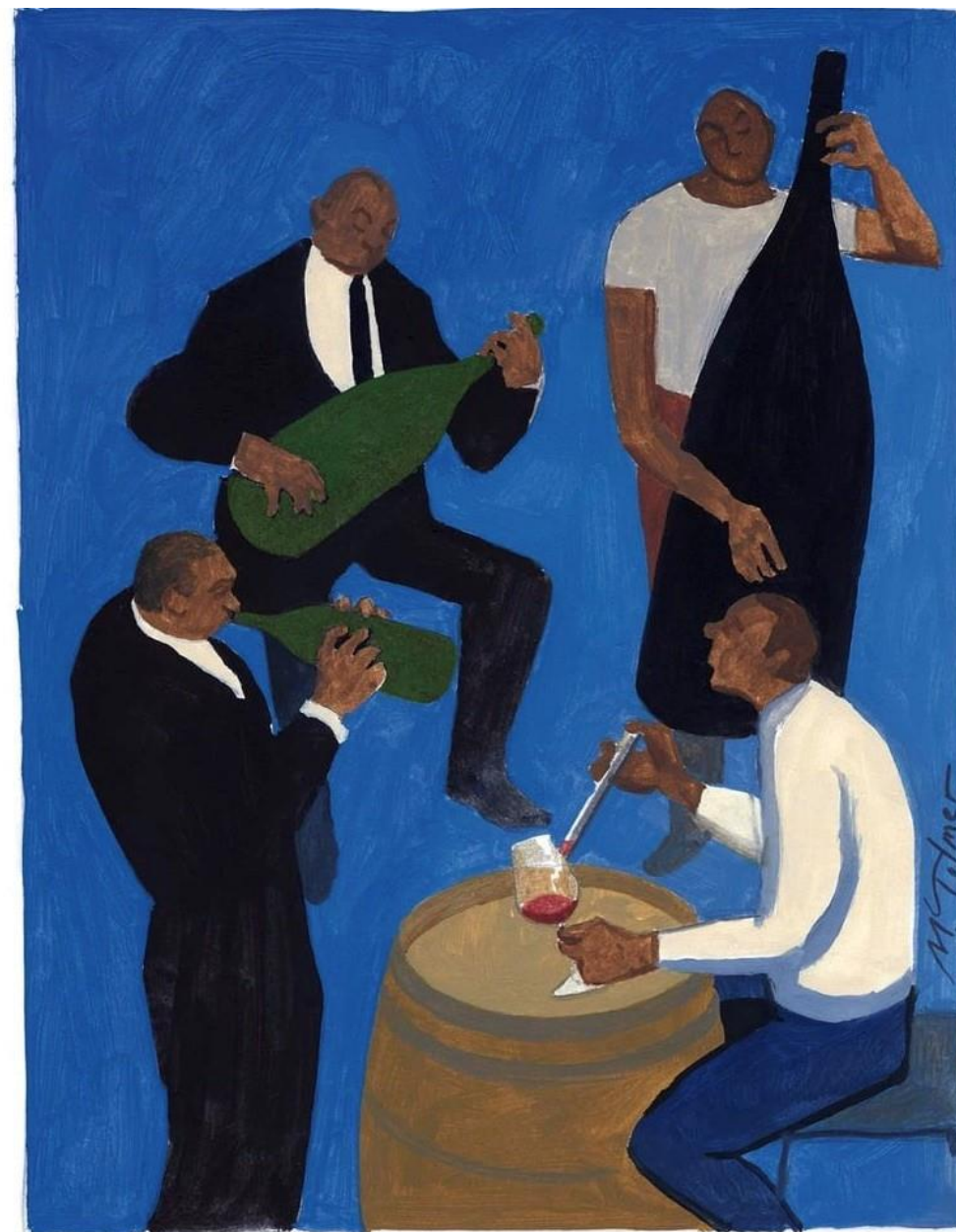
Glass \$15 / BTL \$70



KIMPOYEAJU 13% 750ml

This yakju is made in Kimpo in the Gyeonggi province. Rice based, this lightly sweet yakju begs to be imbibed with food.

Glass \$18 / BTL \$140



Illustrations by Ray Jones

HWAYO 23% 375ml

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

Glass \$20 / BTL \$70



WEST 32 RESERVE 32% 375ml

Distilled from corn, this soju is then aged up to 12 months in American white oak barrels. This soju has a smooth texture with a hint of oak, making it perfect served neat or in your favorite cocktail. Distilled & bottled in upstate New York.

Glass \$15 / BTL \$60



SOLSONGJU DAMSOUL 40% 375ml/750ml

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. The pine flavor of Damsoul is exceptionally nuanced yet offers refreshing finish with a hint of juniper and sansho pepper spice.

Glass \$18 / 375ml BTL \$72 / 750ml BTL \$140



SULSEAM MIR 40% 375ml

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.

Glass \$24 / BTL \$90



Illustrations by Ray Jones

CALVADOS

Christian Drouin, Calvados Pays-d'Auge 25yo \$50

Michel Huard-Guillouet, Calvados Hors d'Age \$25

PORT

Graham's 10, Tawny \$16

Graham's 20, Tawny \$25

Colheita, Tawny Kopke 1965 \$65

Colheita, Tawny Kopke 1987 \$25

MADEIRA

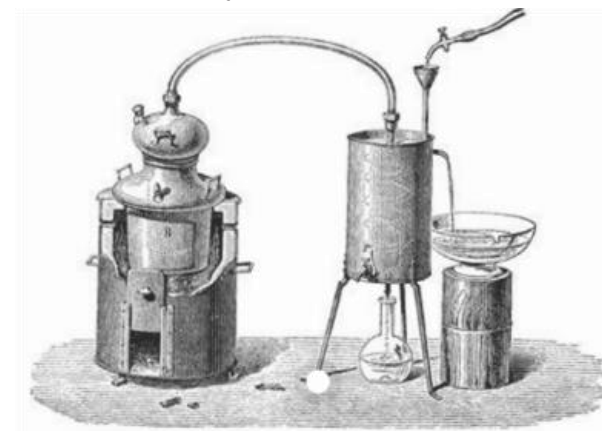
Blandy's 10, Malmsey \$16

SHERRY

Lustau, Pedro Ximenez \$16

Lustau, Almacenista Amontillado \$16

Lustau, Cream Tradicion, VOS 20 yr \$30





KENTUCKY BOURBON

Basil Hayden	\$22
Knob Creek	\$18
Maker's Mark	\$20
Maker's Mark No.46	\$22
Michter's Small Batch US1	\$20
Stellum "Black" – <i>Kentucky/Tennessee blend</i>	\$34
Woodford Reserve	\$24

RYE

Hudson Whiskey Short Stack – <i>New York</i>	\$26
Hughes Bros. "Belle of Bedford" – <i>Pennsylvania</i>	\$34
Rittenhouse – <i>Kentucky</i>	\$18
Rye & Sons – <i>New York</i>	\$18
Michter's Single Barrel Straight Rye – <i>Kentucky</i>	\$22

GIN

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

BEER 맥주

Rotating Local Pilsner	<i>Draft</i>	\$8
Maine Beer Co, "Peeper" Pale Ale, <i>Freeport, ME</i>	<i>Draft</i>	\$8
Grimm Artisanal Ales Rotating IPA, <i>Brooklyn, NY</i>	<i>Draft</i>	\$8
Talea Beer Co, Al Dente, Italian Style Pilsner, <i>Brooklyn, NY</i>	<i>16oz Can</i>	\$8
Ommegang, Neon Rainbows, Hazy IPA, <i>Cooperstown, NY</i>	<i>16oz Can</i>	\$8
Talea Beer Co., Sour Ale, , <i>Brooklyn, NY</i>	<i>16oz Can</i>	\$8
Terra, Malt Lager, <i>Kangwon, Korea</i>	<i>12oz Can</i>	\$5



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

CIDER & POIRÉ 사이다

Albee Hill, Still Dry Cider, Eve's Cidery <i>Van Etten, NY</i>	<i>750ML</i>	\$30
Poiré Domfront AOP, <i>Normandie, FR</i>	<i>750ML</i>	\$30

SOJU SELTZER 탄산주

HUMMY ASIAN PEAR 5%		
Delicately sweet and aromatic with a crisp, tart edge	<i>12oz Can</i>	\$8
HUMMY WHITE PEACH 5%		
Soft, warm floral notes with a hint of an acidity that is fresh and clean to the palate	<i>12oz Can</i>	\$8

TEQUILA

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

MEZCAL

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

EAU DE VIE

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

PISCO

Suyo Pisco, Single Origin No.1	\$18
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GRAPPA DI BAROLO

Capovilla, Bassano, Veneto	\$25
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VOL 7: SPRING COCKTAILS 봄 칵테일

KOREAN BREAKFAST \$24

Seoul Night Plum Soju, Neversink Apple Gin, Dry Orange Curaçao
Lemon, Yuja Marmalade

DANGEUN LJI \$24

Ginseng Infused Mi Campo Tequila, Carrot, Acid Orange
Korean Chamoy, Gochugaru Salt

TALL & STALKY \$24

Damsoul 40 Soju, Fennel, Celery
Absinthe, Lemon, Egg White

KIMCHITINI \$24

Mu & Garlic Haku Vodka, Gochugaru Brine

GENESIS HOUSE CLASSICS

SPA DAY \$24

Roasted Barley Golden Barley 40 Soju
Boricha Syrup, Cucumber Ice Sphere

SESAMESIA \$24

Hwayo 25 Soju, Housemade Brown Rice Vermouth, Sesame Oil

SOOL FLIGHT \$75

Gamsa "Gratitude" Blue Chungju 14 / Golden Barley Soju 17
Pungjeongsagye Soju 23 / Samhae Soju 45 / Sulseam Red Monkey Makegeolli

TISANES 허브티

Aromatic Quince 모과차 \$12

Origin: Hadong, Korea
Cross between an apple and pear, subtly sweet

White Lotus Leaf 연잎차 \$12

Origin: Hadong, Korea
White lotus has been revered for its health benefits since the time of the Egyptian pharaohs. The large leaves are shredded, then slowly oven-dried to preserve the elegant floral scent and taste. Lotus tea is served in temples all over Korea as a symbol of purity and enlightenment.

Wild Pear 돌배차 \$12

Origin: Hadong, Korea
Wild foraged micro pears, full of nutrients and natural sugars

Mulberry Leaf 뽕잎차 \$12

Origin: Hadong, Korea
Similar to the flavor profile of green tea, mulberry leaf is naturally caffeine free and loaded with antioxidants

Mistletoe 겨우살이차 \$12

Origin: Hadong, Korea
Evergreen mistletoe has been used medicinally for centuries

Artemesia 쑥차 \$16

Origin: Hadong, Korea
Mugwort species picked in spring and delicately dried to preserve its nutrients. Not recommended for those who are pregnant

Wild Persimmon 감잎차 \$16

Origin: Hadong, Korea
Wild persimmon leaf picked in late spring before the fruit forms

Bokkeun Cha 복은차 \$10

Origin: Hadong, Korea
A unique tea of Sejak green tea stems,* dry roasted for flavor
*(contains small amount of caffeine)