

# Beverage Book

## 술과 음료

Cocktails	P
Genesis House Cold Brew	P
Non-Alcoholic Cocktails	P
Beer & Korean Aged Spirit	P
Wines by the Glass	P
Soju	P
Chungju	P
Makgeolli	P
Korean Spirit & House Infusions	P
Genesis House SOOL Flight	P
Champagne & Sparkling	P
White Wines	P
Rosé Wines	P
Red Wines	P
Sweet Wines	P
Spirits	P
Korean Tea & Tisanes	P
Coffee & Espresso	P

## NON-ALCOHOLIC COCKTAILS 무알콜 칵테일

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

**DAYTIME DAISY** \$14  
Artemisia, Sesame, Cocoa, Oatmilk

**FLOWERS ON ALL OCCASIONS** \$14  
Cold Brewed Hyssop & Hydrangea Tea, Lavender Syrup, Candy Button

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

**OMIJA PUNCH** \$14  
Omija Tea, Omija Syrup

## 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

## SPRING COCKTAILS 겨울 칵테일

<b>SPA DAY</b> Roasted Barley Infused Golden Barley 40 Soju Frozen Cucumber Sphere	\$22
<b>BOYS OVER FLOWER</b> Bouquet Infused Damsoul 40 Soju, Pink Peppercorn Hopped Honey, Lemon, Foam	\$22
<b>HIGH LINE SUNSET</b> Soju, Reposado, Honey, Contratto, Ginger	\$22
<b>CUTIES ON A CAR RIDE</b> Soju, Tangerine Vinegar, Lemon, Honey	\$22
<b>MISTER BLUE SKY</b> Nerversink Gin, Khee Soju, Creme de Violette, Honey, Lemon	\$22
<b>SARATOGA RUNWAY</b> West 32 Reserve Soju, Rye & Sons, Campari, Magnolia, Coffee Bitters	\$22
<b>TRAIL OF PETALS</b> Vodka, Dongbaek, Yuja, Hydrangea	\$22

## BEER 맥주

Rotating Pilsner	<i>Draft</i>	\$12
Rotating Pale Ale	<i>Draft</i>	\$12
Grimm Artisanal Ales Rotating IPA, Brooklyn, NY	<i>Draft</i>	\$12
Talea Beer Co., Sour Ale, Brooklyn, NY	<i>16oz Can</i>	\$12
Talea Beer Co, Al Dente Pilsner, NY	<i>16oz Can</i>	\$12
Terra, Malt Lager, Kangwon, Korea	<i>12oz Can</i>	\$10
All or Nothing IPA, Brooklyn, NY	<i>16oz Can</i>	\$12

## HARD KOMBUCHA, CIDER & POIRÉ 곰부차 & 푸아레

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

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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

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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

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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

# Sooi 술



## 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**



### 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**



## 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**



## 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.

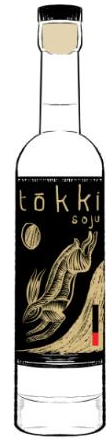
**3oz Glass \$15 / 750ml BTL \$120**



## 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 soju 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**



## 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**



### 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 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.

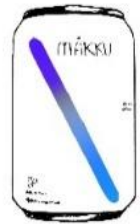
**12oz CAN / \$10**



## MÀKKU BLUEBERRY 5%

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

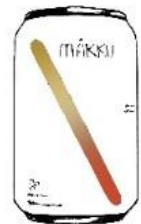
**12oz CAN / \$10**



## MÀKKU MANGO 5%

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

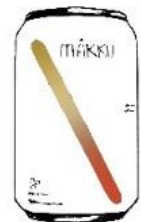
**12oz CAN / \$10**



## MÀKKU PASSIONFRUIT 5%

Passionfruit flavor is infused with 100% pureed passionfruit, 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**



*Illustrations by Ray Jones*

## CHAMPAGNE & SPARKLING 샴페인 & 스파클링 와인

Champagne Philippe Glavier, Émotion Brut Grand Cru, Cramant, 2013 <i>Chardonnay</i>	\$160
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 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
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
Bisol, Private Cartizze, Valdobbiane 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>	<i>Natural / Low Intervention</i> \$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

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Domaine Laroche, Saint Martin, Chablis, 2022 <i>Chardonnay</i>	\$90
Domaine Vincent Damp, Chablis, Premier Cru "Vaillons", 2020 <i>Chardonnay</i>	\$160
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

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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 Naget" 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
Joseph Drouhin Puligny-Montrachet Clos de la Garenne 2013 <i>Chardonnay</i>	\$450
Domaine Leflaive, Puligny-Montrachet, 2020 <i>Chardonnay</i>	\$500
Domaine Leflaive, “Les Purcelles”, Puligny-Montrachet, 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

## MÂCONNAIS

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Les Héritiers du Comte Lafon, “Viré-Clessé “, 2020 <i>Chardonnay</i>	\$100
Joseph Drouhin, Mâcon-Villages, 2020 <i>Chardonnay</i>	\$80
Domaine Frantz Chagnoleau, Saint-Véran “La Fournaise”, 2020 <i>Chardonnay</i>	\$90

## BOURGOGNE BLANC

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Domaine Leflaive, Bourgogne Blanc, 2020 <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

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Albert Boxler, Alsace, 2019 <i>Pinot Blanc</i>	\$85
Domaine Mittnacht, Alsace Grand Cru Riesling “Terres d’étoiles”, 2016 <i>Riesling</i>	\$88
Domaine Marcel Deiss, Alsace Cru “Grasberg”, 2017 Riesling, Pinot Gris, Gewürztraminer	\$140
Domaine Marcel Deiss, Grand Cru “Mambourg”, 2017 <i>Pinot Gris, Pinot Blanc, Pinot Beurrot, Pinot Noir</i>	\$280
Domaine Ostertag, Fronholz, 2018 <i>Pinot Gris</i>	\$160

## VALLÉE DU RHÔNE

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M.Chapoutier, Hermitage “Chante-Alouette” 2018 <i>Marsanne</i>	\$390
J.L. Chave Selection, Saint Joseph Circa, 2018 <i>Roussanne</i>	\$75
Château Grillet “La Carthery”, Condrieu, 2018 <i>Viognier</i>	\$1,000
Domaine Clusel-Roch, Condrieu, 2019 <i>Viognier</i>	\$140
Clos du Mont-Olivet, Châteauneuf-du-Pape Blanc, 2022 <i>Clairette, Roussanne, Bourboulenc, Grenache Blanc</i> <i>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

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Domaine Labbé, Vin de Savoie, “Abymes”, 2019 <i>Jacquères</i>		\$50
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

## LOIRE

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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
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 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

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Domaine Cauhapé, "Chant des Vignes" Jurancon Sec, 2020 \$70  
*Gros Manseng, Camaralet*

## CORSE

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Domaine Antoine-Marie Arena, Patrimonio "Morta Maio", 2014 \$130  
*Muscat*

## GERMANY

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Dönnhoff, Oberhäuser Leistenberg, *Kabinett* 2021 \$75  
*Riesling*

Kruger Rumpf, Scheurebe Spätlese, 2020 \$75  
*Scheurebe*

Maximin Grünhäuss, Abtsberg Kabinett, 2022 \$110  
*Riesling*

Dr. Loosen, Ürziger Würzgarten Alte Reben Reserve Gewächs, 2013 \$210  
*Riesling*

Dr. Bürklin-Wolf, Gaisböhl Monopol, 2017 \$250  
*Riesling*

## ITALY

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Gini, Soave Classico, 2020 \$55  
*Garganega*

Colli Di Lapio, Fiano Di Avellino, 2020 \$70  
*Fiano*

Rocca Del Principe, Fiano Di Avellino, 2019 \$70  
*Fiano*

Elena Walch, "Selezione" Alto Adige, 2022 \$70  
*Pinot Grigio*

Grawu, GT.O. Alto Adige, 2020 *Skin Contact / Low Intervention* \$100  
*Gewürztraminer*

## SPAIN

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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

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

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Royal Tokaji, Oddity Dry Furmint, 2018 <i>Furmint</i>	\$80
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## AUSTRIA

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Weingut Bründlmayer, Kamptal Grüner Veltiner Terrassen, 2020 <i>Grüner Veltiner</i>	\$60
Schloss Gobelsburg, Kamptal, 'Tradition' Riesling, 2017 <i>Riesling</i>	\$76



## UNITED STATES

### FINGER LAKES

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Hermann J. Wiemer, Riesling Semi-Dry Seneca Lake, 2019 <i>Riesling</i>	\$60
Hermann J. Wiemer, Riesling-Dry Seneca Lake, 2020 <i>Riesling</i>	\$60
Ravines Wine Cellars, Dry Riesling, Finger Lakes, 2019 <i>Riesling</i>	\$58
Ravines Wine Cellars, Gewürztraminer Finger Lakes, 2021 <i>Gewürztraminer</i>	\$65

### CALIFORNIA

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Peter Michael "La Carrière", Sonoma County, 2021 <i>Chardonnay</i>	\$300
Balverne Wines, Estate Grown Russian River Valley, 2019 <i>Chardonnay</i>	\$150
Horseshoe Vineyard, Rhys, Santa Cruz Mountains 2017 <i>Chardonnay</i>	\$290
Sanford & Benedict Vineyard, Racines, Sta. Rita Hills, 2017 <i>Chardonnay</i>	\$260
Massican Vineyard "Hyde", 2022 <i>Chardonnay</i>	\$150
Ashes & Diamonds, Napa Valley, 2019 <i>Sauvignon Blanc, Semillion</i>	\$120

### OREGON

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Domaine Serene "Evenstad Reserve", Dundee Hills, 2018 <i>Chardonnay</i>	\$150
Stangeland Vineyards, Pinot Gris Eola-Amity Hills, 2018 <i>Pinot Gris</i>	\$65

## ARGENTINA

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Bodegas Chacra Barda, Patagonia, 2020 <i>Chardonnay</i>	\$238
Catena Zapata "Adriana", Mendoza, 2020 <i>Chardonnay</i>	\$300

## ROSÉ 로제 와인

### FRANCE

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Domaine Pierre Martin, Sancerre, 2022

*Pinot Noir*

\$65

Domaine de l'Olivette Rosé, Bandol, 2022

*Mourvèdre, Cinsault, Syrah, Tibouren*

\$75

### UNITED STATES

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Dry Rosé "Tenturier", Standing Stone Vineyards, 2020

*Saperavi*

\$50

# RED 레드 와인

## FRANCE

### BOURGOGNE

#### CÔTE DE NUITS

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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>	\$1,100
Domaine Faiveley, Mazis-Chambertin Grand Cru, 2021 <i>Pinot Noir</i>	\$1,300
Louis Latour, Chambertin Grand Cru “Cuvée Héritiers Latour”, 2019 <i>Pinot Noir</i>	\$1,500
Domaine du Clos de Tart, Clos de Tart Grand Cru, 2018 <i>Pinot Noir</i>	\$1,500
Domaine Arlaud, Bonnes-Mares Grand Cru, 2020 <i>Pinot Noir</i>	\$1,600
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>	\$1,200
Maxime Cheurlat Noëllat, Clos Vougeot Grand Cru, 2020 <i>Pinot Noir</i>	\$1,300
Louis Latour, Echézeaux, Grand Cru, 2019 <i>Pinot Noir</i>	\$1,500
Domaine de la Romanée-Conti, Romanée-Saint-Vivant, Grand Cru, 2020 <i>Pinot Noir</i>	\$5,000
Domaine de la Romanée-Conti, Vosne-Romanée, Grand Echézeaux, Grand Cru, 2018 <i>Pinot Noir</i>	\$3,500
Domaine de la Romanée-Conti, Vosne-Romanée, La Tâche, Grand Cru, 2017 <i>Pinot Noir</i>	\$6,000

Pierre Girardin, Vosne-Romanée, Richeboug, Grand Cru, 2020 <i>Pinot Noir</i>	\$3,000
Domaine Michel Gros, Vosne-Romanée, 1er Cru Clos des Réas Monopole, 2018 <i>Pinot Noir</i>	\$390
Maxime Cheurlin Noëllat, Nuits-Saint-Georges, 1er Cru “Les Vaucrains”, 2020 <i>Pinot Noir</i>	\$500
Georges Noëllat, Nuits-Saint-Georges, 1er Cru “Aux Boudots”, 2019 <i>Pinot Noir</i>	\$490
Domaine Léchenaut, Nuits-Saint-Georges, 1er Cru “Les Damodes”, 2018 <i>Pinot Noir</i>	\$450

## **CÔTE DE BEAUNE**

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Jean-Baptiste Boudier, Savigny-Les-Beaune, “Ez Connardises”, 2019 <i>Pinot Noir</i>	\$130
Camille Giroud, Savigny “Aux Clous Rouge”, 2020 <i>Pinot Noir</i>	\$170
Domaine Maratray-Dubreil, Aloxe-Corton, 2020 <i>Pinot Noir</i>	\$200
Maxime Cheurlat Noëllat, Corton Grand Cru, “Les Chaumes”, 2020 <i>Pinot Noir</i>	\$900
Pierre Girardin, Corton Grand Cru “Le Clos du Roi”, 2019 <i>Pinot Noir</i>	\$450
Camille Giroud, Pommard “Les Cras”, 2020 <i>Pinot Noir</i>	\$220
Louis Latour, Volnay 1er Cru “En Chevret”, 2017 <i>Pinot Noir</i>	\$300
Domaine Faiveley, Volnay 1er Cru “Frémiets”, 2021 <i>Pinot Noir</i>	\$330
Domaine Faiveley, Monthélie 1er Cru “Champs Fulliots”, 2021 <i>Pinot Noir</i>	\$150
Camille Giroud, Maranges 1er Cru “Le Croix Moines”, 2020 <i>Pinot Noir</i>	\$140
Louis Latour, Santenay, 2019 <i>Pinot Noir</i>	\$110

## **CÔTE CHALONAISE**

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Domaine Anny Derain, Givry 1er Cru “En Choué”, 2018 <i>Pinot Noir</i>	\$120
Domaine Faiveley, Givry “Champ Lalot”, 2021 <i>Pinot Noir</i>	\$140

## BEAUJOLAIS

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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>	<b>1.5L</b>	\$160
Christophe Pacalet, Fleurie, 2021 <i>Gamay</i>		\$85

## LOIRE

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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

## BORDEAUX – LEFT BANK

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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>	\$2,500
Château Lynch-Bages, Pauillac, 5th Grand Cru Classé, 2000 <i>Cabernet Sauvignon</i>	\$1,500
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>	\$3,200
Petit Mouton Rothschild, Pauillac, 2016 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	\$1,000
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>	\$1,900
Château Margaux, Margaux, 1st Grand Cru Classé, 2006 <i>Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc</i>	\$2,200
Château Margaux, Margaux, 1st Grand Cru Classé, 2008 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	\$2,300
Château Palmer, Margaux, 3 <sup>rd</sup> Grand Cru Classé, 2011 <i>Merlot, Cabernet Sauvignon</i>	\$1,200
Château Olivier, Pessac Leognan, Grand Cru Classé, 2010 <i>Cabernet Sauvignon, Merlot</i>	\$150

## BORDEAUX – RIGHT BANK

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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>	\$1,900
Angelus, Saint-Émilion Grand Cru, 1er Grand Cru Classé “A”, 2010 <i>Merlot, Cabernet Franc</i>	\$2,200
Angelus, Saint-Émilion Grand Cru, 1er Grand Cru Classé “A”, 2014 <i>Merlot, Cabernet Franc</i>	\$2,000
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>	\$5,000
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

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Domaine Clusel-Roch, Côte-Rotie “Les Schistes”, 2019 \$200  
*Syrah*

Ferraton Père & Fils, Crozes Ermitage “Le Grand Courtil”, 2018 \$135  
*Syrah*

Ferraton Père & Fils, Ermitage “Le Méal”, 2015 \$380  
*Syrah*

## VALLÉE DU RHÔNE SUD

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Château des Roques, “Cuvée du Château”, Vacqueryras, 2020 \$100  
*Grenache, Mourvèdre, Syrah*

Domaine du Vieux Télégraphe Châteauneuf-du-Pape 2018 1.5L \$550  
*Grenache, Syrah, Mourvèdre*

Domaine Brun Avril, Châteauneuf-du-Pape, 2019 \$140  
*Grenache, Syrah, Mourvèdre*

## JURA

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Domaine Rolet Père et Fils, Arbois Tradition Rouge, 2018

*Poulsard, Trousseau, Pinot Noir*

\$55

## SAVOIE

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Cellier de la Baraterie, 2020

*Mondeuse Noire*

*Natural / Low Intervention*

\$50

## SUD OUEST & LANGUEDOC

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Maxime Magnon, Corbières "Campagnès", Languedoc-Roussillon, 2017

*Carignan*

\$135

Domaine Peyre Rose, Coteaux du Languedoc "Clos des Sistes", 2004

*Grenache, Syrah*

\$250

Château de Haute-Serre "Îcone", Cahors, 2015

*Malbec*

\$350

## ITALY

### VALLÉ D'AOSTA

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Vallée d'Aosta, Lo Triolet, 2019

*Gamay*

\$55

### TRENTINO-ALTO ADIGE

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Abbazia Di Novacella, Alto Adige, 2018

*Lagrein*

\$65

### LOMBARDY

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Valtellina Superiore "IL Pettiroso", Arpepe, 2016

*Nebbiolo*

\$110

### PIEDMONT

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Fratelli Revello, Barolo, 2019

*Nebbiolo*

\$100

Paolo Conterno, Barolo, Ginestra Riserva, 2013

*Nebbiolo*

\$480

Gaja, Barolo DOP, Conteisa, 2018 <i>Nebbiolo</i>	\$1,000
Gaja, Barbaresco, 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

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

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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>	\$1,500
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

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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

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Weingut Ziereisen Gestad, Baden, 2020

*Syrah*

\$150

## PORTUGAL

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Antonio Madeira, "Vinhas Velhas", 2017

*Baga, Tinta Amarela, Jaèn*

*Natural / Low Intervention*

\$77

## SPAIN

---

Bodegas Viña Ijalba, Rioja Graciano, 2019

*Graciano*

\$61

Bodega Lanzaga, Rioja, 2019

*Tempranillo, Graciano, Garnacha*

\$95

## AUSTRIA

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Blafränkisch Leithaberg, Heinrich, 2017

*Blafränkisch*

\$93

## UNITED STATES

### CALIFORNIA

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Steve Kistler "Freestone-Occidental", Sonoma Coast, 2021 <i>Pinot Noir</i>		\$160
Balverne, Russian River Valley, 2019 <i>Pinot Noir</i>		\$100
Darling, North Coast, 2021 <i>Syrah</i>	<i>Natural / Low Intervention</i>	\$110
Ramey Cellars, Syrah Sonoma Coast, 2017 <i>Syrah, Viognier</i>		\$100
Mayacamas, Merlot Mt. Veeder, Napa Valley 2014 <i>Merlot</i>		\$190
Continuum by Tim Mondavi, Napa Valley, 2019 <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>		\$650
Dana Estates Vaso, Napa Valley, 2018 <i>Cabernet Sauvignon</i>		\$240
Dana Estates Vaso, Napa Valley, 2019 <i>Cabernet Sauvignon</i>	<b>1.5L</b>	\$550
Peter Michael, Les Pavots, Sonoma County, 2018 <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>		\$600

### OREGON & WASHINGTON

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

## ARGENTINA

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

## CHILE

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

## AUSTRALIA

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

## SWEET WINE 스위트 와인

### FRANCE

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Château Coutet, 1st Grand Cru Classé, Sauternes, 2016 <i>Sauvignon Blanc, Sémillon</i>	<b>375ML</b>	\$75
Château Yquem, 1st Grand Cru Classé, Sauternes, 2009 <i>Sémillon</i>	<b>375ML</b>	\$750
Domaine Cauhapé, Boléro, Jurançon, 2019 <i>Petit Manseng</i>	<b>375ML</b>	\$35

### HUNGARY

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Royal Tokaji, Mézes Mály, 6 Puttonyos, 2017 <i>Furmint, Hárslevelű</i>	<b>500ML</b>	\$400
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### AUSTRIA

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Weinlaubenhof Kracher, Beerenauslese, 2018 <i>Welschriesling, Chardonnay</i>	<b>375ML</b>	\$80
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### UNITED STATES

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Hermann J. Wiemer, Late Harvest, 2019 <i>Riesling</i>		\$60
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### GERMANY

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Dönnhoff, Niederhäuser Hermannshöhle, 2018 <i>Riesling</i>		\$120
Selbach-Oster, "Noble R", Riesling, Beerenauslese, 2018 <i>Riesling</i>	<b>375ML</b>	\$120

## LIQUOR LIST 주류

### AMARI

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

### APÉRITIF

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

### COGNAC

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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

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

### CALVADOS

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



## **PORT**

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

## **SHERRY**

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

## **IRISH WHISKEY**

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

## **JAPANESE WHISKY**

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

## **TAIWANESE WHISKY**

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

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

## **SCOTCH SINGLE MALT**

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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**

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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**

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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
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

## **VODKA**

Absolut Elyx – Sweden	\$24
Belvedere – Poland	\$18
Grey Goose – France	\$18
Ketel One Citroen – Netherlands	\$18
Haku – Japan	\$18
Nikka Coffey – Japan	\$20
Harridan Handcrafted Organic – United States	\$26
Tito’s – United States	\$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
Mi Campo	\$18
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 – Venezuela	\$20
Goslings Black Seal – Bermuda	\$18
The Kraken – Trinidad & Tobago	\$18
El Dorado 12 yr – Guyana	\$18
Probitas – Barbados & Jamaica blend	\$18
Plantation Three Stars – Trinidad, Barbados & Jamaica blend	\$18
Ron Zacapa 23 yr – Guatemala	\$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 찻방



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

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#### Buddha's Woojeon 부처의 우전

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.

\$30 | pot \*

#### Organic Woojeon Korean Green Tea 유기농 우전 녹차

Origin: Hadong, Korea

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

\$30 | pot \*

#### Organic Sejak Korean Green Tea 유기농 세작 녹차

Origin: Hadong, Korea

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

\$16 | pot

#### Jeju Handcrafted Woojeon 제주 수제 우전 녹차

Origin: Jeju Island

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

\*

\$40 | pot



## BLACK TEA 홍차

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### 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.

### 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

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### 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.

## YELLOW TEA 황차

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### 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.

## 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 쑥차

\$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 볶은차

\$12 | pot

Origin: Hadong, Korea

A unique tea of Sejak green tea stems, dry roasted for flavor.

<p><b>Barley Grass</b> 보리순차</p> <p>Origin: Hadong, Korea</p> <p>Grassy, nutty, brown rice notes.</p>	\$12   pot
<p><b>Magnolia Flower</b> 목련차</p> <p>Origin: Hadong, Korea</p> <p>Floral sweet, slight peppermint, sweet tannins, vanilla.</p>	\$18   pot
<p><b>Plum Flower</b> 매화꽃차</p> <p>Origin: Hadong, Korea</p> <p>Sweet &amp; Sour like green plum or cherry.</p>	\$21   pot
<p><b>Chrysanthemum</b> 국화꽃차</p> <p>Origin: Hadong, Korea</p> <p>Mild floral sweet, subtly tannic.</p>	\$16   pot
<p><b>Marigold</b> 금잔화차</p> <p>Origin: Hadong, Korea</p> <p>Gently floral &amp; sweet, hints of honey &amp; mint.</p>	\$20   pot
<p><b>Hydrangea Flower</b> 야생 식용 수국 잎차</p> <p>Origin: Hadong, Korea</p> <p>Naturally sweet, hint of apple mint.</p>	\$18   pot
<p><b>Yuja</b> 유자차</p> <p>Origin: Hadong, Korea</p> <p>Citrus from Jiri Moutain, slightly sweetened.</p>	\$17   pot
<p><b>Ginger</b> 생강차</p> <p>Origin: Hadong, Korea</p> <p>Ginger from Jiri Moutain, slightly sweetened.</p>	\$17   pot

## 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.



# GENESIS HOUSE