

Menu



Welcome to Hana Makgeolli

Visit Hana Makgeolli's Tasting Room where we offer our sool by the glass or carafe to pair with a variety of house made anju

SOOL ANJU

SOOL

TAKJU 16 Three Stage, 28 Day Ferment, 16% ABV	\$9 / \$36	YAKJU 14 Five Stage, 60 Day Ferment, 14% ABV, Clarified	\$12 / \$48
HWAJU 12 Four Stage, 35 Day Ferment, 12% ABV, Chrysanthemums, Hydrangeas	\$10 / \$40	SSUK MAKGEOLLI Five Stage Ferment, 9.5% ABV, Mugwort	\$8 / \$32
		TASTING FLIGHT TAKJU, HWAJU, YAKJU	\$14 / flight

NY WINES

DOUR SIESEL Cantina Cantina, Sauvignon Blanc, Long Island, 2019	\$12 / \$48	NIGHT EYES Enlightenment Wines Meadery, Sparkling Apple Cherry Mead, Brooklyn, 2020	\$14 / \$56
STILL FALLS THE RAIN Metal House Cider, Wild Fermented Cider, Undisgorged, Esopus, 2018	\$12 / \$48		

NON ALCOHOLIC

WEN SHANG BAO ZHONG Unified Ferments, Taiwanese Oolong Kombucha, 750ml	\$8 / \$30	ALTA Casa Mara, Chinotto Spritz, 12 oz	\$7
		SPARKLING WATER Topo Chico, 12 oz	\$5