

Drinks

Still Wine by the Glass

WHITE

Château La Freynelle Sauvignon Blanc Blend 2025 BORDEAUX — 14

lemon zest, delicate herbs, bright & fresh

Philippe Bouzereau Bourgogne Chardonnay 2022 BURGUNDY — 19

bright citrus golden apple, weighty & mouthwatering finish

ROSÉ

Château Vannières Rosé 2025 CÔTES DE PROVENCE — 16

delicate raspberry & peach with a dry, mineral finish

RED

Jean-Jacques Girard Bourgogne Pinot Noir 2023 BURGUNDY — 22

bright pomegranate & cherry, subtle earthiness & complexity

Domaine de la Damase Grenache 2025 CÔTES DU RHÔNE — 16

red & black currants, red cherry, graphite minerality, soft tannins

Mouton Cadet "Heritage" Bordeaux Blend 2022 BORDEAUX — 18

black cherry, red currant, velvety finish

Flights



Sparkling Conversations — 35

Great sparkling wine does not need to come from Champagne

Antech "Cuvée Françoise" Crémant de Limoux Brut
Hubert Meyer Crémant d'Alsace Brut
Domaine Thevenet Blanc de Blancs Crémant de Bourgogne Brut

Les Femmes de Champagne — 52

Three of the many champagne houses founded by, or run by, women

Perrier-Jouët "Grand Brut"
Liébart-Régnier "Les Sols Bruns" Brut
Bollinger "Special Cuvée" Brut

Bodies in Flight — 48

A light, medium, and full-bodied champagne

Perrier-Jouët "Grand Brut"
Aubry Premier Cru Brut
Charles Heidsieck "Brut Réserve"

Rosé Three Way — 37

Very different rosés that get along quite well

Gratien & Meyer Crémant de Loire Brut Rosé
Antech "Cuvée Françoise" Crémant de Limoux Brut Rosé
Nominé-Renard Brut Rosé Champagne

Flight of the Concords — 52

Each champagne is made from only one grape variety

Nominé-Renard Blanc de Blancs Brut (all Chardonnay)
Alexandre Bonnet Blanc de Noirs Extra-Brut (all Pinot Noir)
Francis Orban Extra-Brut (all Meunier)

Skyrockets in Flight — MP

Ask us about this afternoon's delight

Champagne and Sparkling by the Glass ✧

Alexandre Bonnet Blanc de Noirs
Extra Brut CHAMPAGNE — 39
white peach, rhubarb, honeysuckle, hints of thyme

Antech "Cuvée Françoise"
Crémant de Limoux Brut LANGUEDOC — 16
fresh green apple & pear, mouthwatering

Aubry Premier Cru Brut CHAMPAGNE — 35
meyer lemon, floral honey, hints of buttered crackers

Bollinger "Special Cuvée" Brut CHAMPAGNE — 49
fresh fruit, honey, nougat, complex, brioche finish

Charles Heidsieck Brut Réserve CHAMPAGNE — 38
red pitted fruit, praline, toffee, vanilla

Francis Orban Extra Brut CHAMPAGNE — 39
powerful, mineral, with tart dark berries

Hubert Meyer Crémant d'Alsace Brut LOIRE — 15
bright, fresh, citrus, clean finish

Liébart-Régnier "Les Sols Bruns" Brut CHAMPAGNE — 36
plum, quince, complex & well balanced



Champagne and Sparkling by the Glass Continued

Nominé-Renard Blanc de Blancs Brut CHAMPAGNE 39
anjou pear, lemon zest, crème fraîche

Domaine Thevenet Blanc de Blancs Crémant de Bourgogne BURGUNDY 19
fresh lemon, citrus blossom, crisp apple

Telmont "Réserve Brut" CHAMPAGNE 36
pear, toasted almond, creamy finish

Perrier-Jouët "Grand Brut" CHAMPAGNE 39
delicate white floral notes, lemon zest

ROSÉ

Antech "Cuvée Françoise" Crémant de Limoux Brut Rosé LANGUEDOC 16
raspberry, red currant, hints of Chantilly cream

Aubry Premier Cru Brut Rosé CHAMPAGNE 46
bright raspberry & cherry, subtle notes of violets, creamy mousse

Gratien & Meyer Crémant de Loire Brut Rosé LOIRE 14
delicate fresh strawberry, bright & refreshing

Nominé-Renard Brut Rosé CHAMPAGNE 34
elegant, plum & red fruit, long and refreshing finish

Half Bottles

A splash more than two coupes – just enough to share or to indulge by yourself

CHAMPAGNE

Charlier & Fils "Carte Noir" Brut CHAMPAGNE 115

dark berries, white peach, fresh pastry notes

Duval-Leroy "Grand Brut" CHAMPAGNE 75

fig, baked golden apple, subtle cinnamon

Gaston Chiquet Premier Cru Brut CHAMPAGNE 68

bright, fresh apricot nectarine, mouthwatering finish

Gimmonet-Gonet "L'Origine" Blanc de Blancs Grand Cru Brut CHAMPAGNE 72

kiei, delicate strawberry, fresh apples, biscuit

Liébart-Régnier "Les Sols Bruns" Brut CHAMPAGNE 68

plum, quince, apple blossom, complex and well-balanced

Lilbert-Fils Blanc de Blancs Grand Cru Brut CHAMPAGNE 96

racy and bright, with fresh citrus and orchard fruits

Perrier-Jouët "Grand Brut" CHAMPAGNE 82

delicate white floral notes, lemon zest

Taittinger "La Française" Brut CHAMPAGNE 79

fresh fruit, honey, balanced acidity, brioche finish

Veuve Clicquot "Yellow Label" Brut CHAMPAGNE 105

brioche, apple, pear, hints of vanilla

Half Bottles
Continued

ROSÉ CHAMPAGNE

Billecart-Salmon Brut Rosé CHAMPAGNE — 150
fresh red fruits, raspberry, citrus zest, hint of cream & pie crust

WHITE

Charly Nicolle "Mont de Milieu" Premier Cru 2022 CHABLIS — 66
mineral, citrus-driven, complex

Merry Edwards Sauvignon Blanc 2023 RUSSIAN RIVER — 75
grapefruit zest, peach, subtle herbal notes

Domaine Gérard & Hubert Thirot 2024 SANCERRE — 45
yellow apple, zesty citrus, lemongrass

Ramey Chardonnay 2023 SONOMA — 66
creamy vanilla balanced with bright citrus

RED

Au Bon Climat Pinot Noir 2023 SANTA BARBARA — 88
blackcherry, raspberry, purple florals, silky finish

Hirsch Pinot Noir 2023 SONOMA COAST — 90
bright red fruits, subtle black tea, and herbal notes

Honig Cabernet Sauvignon 2021 NAPA — 68
ripe blackberry, cassis, full-bodied

Signature Cocktails

Dancing in the Moonlight 18

Empress gin, crème de violette, lemon, sparkling, orange blossom

Miss Rogers 17

sparkling, crystallized ginger, Domaine de Canton ginger liqueur

Afternoon in Paris 17

vodka, Chambord, mint, lemon, sparling rosé

T.V. Munson 18

Brandy Ste. Louise, St-Germain, cassis, lemon, sparkling

Avoir la Pêche 17

bourbon, pêche de vigne liqueur, Carpano Antica, dry curaçao

Boar's Delight 17

Racho mezcal, Cappelletti, Genepy, grapefruit, lime

Internship Abroad 18

Brandy Ste. Louise, Licor 43, Borghetti, cold brew, crème de cacao

TEMPERANCE

Mocktail of the Week 13
ask about this week's selection

Lyre's Classico 10
similar to sparkling wine

Lyre's Amalfi Spritz 10
similar to an Aperol Spritz

Cafés Richard French press 7
10 ounces

Acqua Panna 5
spring water

Sparkling water 5

Classic Cocktails

SoHip Martini 35

Beluga "Gold Line" vodka, Carpano dry, orange bitters

make it "hipper," add a spoon of caviar 47

Aperol Spritz 17

Aperol, soda, sparkling

Espresso Martini 18

vodka, Caffè Borghetti, cold brew, demerara syrup

Gimlet 17

gin or vodka, lime, simple syrup

French 75 17

gin, brandy, or vodka, lemon, simple syrup, sparkling

Margarita 17

tequila or mezcal, Combier liqueur d'orange, lime

Old Fashioned 17

Evan Williams Bourbon, demerara, bitters

Sidecar 18

Brandy Ste. Louise, curaçao, lemon

BEER

Miller High Life Pony	4
Lakewood Lager	6
Dallas Blonde	6
Manhattan Project Hoppenheimer IPA	6