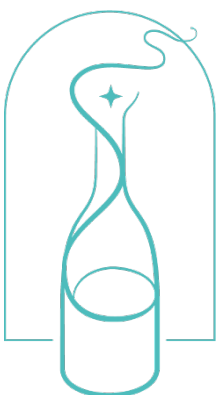


Bottles



Champagne

Alexandre Bonnet Blanc de Noirs

Extra-Brut CHAMPAGNE

160

white peach, rhubarb, honeysuckle, hints of thyme

Alexandre Salmon “Special Club”

Brut 2015 CHAMPAGNE

350

rich tropical fruit, apple blossom, citrus zest, biscuit, racy acidity

Alfred Gratien CHAMPAGNE

140

vanilla toffee, baked golden apple, toasted pecan

LE SAVIEZ-VOUS?

Champagne is a sparkling wine, but not all sparklings are champagne. True champagne is made in the Champagne region of France and uses only grapes grown in Champagne. Everything else is sparkling.



Aubry Premier Cru Brut CHAMPAGNE

138

Meyer lemon, floral honey, golden pear, peppered crackers

Ayala “Brut Majeur” CHAMPAGNE

149

green apple, white florals, freshly-baked brioche

Barnaut Blanc de Noirs

Bouzy Grand Cru Brut CHAMPAGNE

170

vinous and rich, dark berries, black cherry

Barons de Rothschild

“Concordia” Brut CHAMPAGNE

145

fresh apricot, toasted almond, vibrant finish

Bollinger “Special Cuvée” Brut CHAMPAGNE

228

crisp citrus, young strawberries, red apple, toasted honey brioche

CHAMPAGNE
CONTINUED

Charlier “Special Club” Brut 2008 CHAMPAGNE 545
dark berries, white peach, fresh pastry notes

Charles Heidsieck Blanc de Blancs Brut CHAMPAGNE 225
yellow apple, baked apple, pastry

Charles Heidsieck “Brut Réserve” CHAMPAGNE 160
red pitted fruit, touch of praline and vanilla

**Charles Heidsieck “Blanc des Millénaires”
 Blanc de Blancs Brut 1983** CHAMPAGNE 1,995
jasmine, brioche, gingerbread, silky & full-bodied

**Chartogne-Taillet “Cuvée Ste. Anne”
 Extra-Brut** CHAMPAGNE 159
bright, notes of lemon confit and white flowers

**Delouvin “Meunier Perpetuel”
 Extra-Brut** CHAMPAGNE 160
complex, nutty, with balancing citrus and baked apple

Deutz “Brut Classic” CHAMPAGNE 140
creamy, lemon curd, roasted brioche, lingering finish

**Domaine Vincey Oger Grand Cru
 Brut 2017** CHAMPAGNE 165
powerful, mineral, baked fruit notes with refreshing finish

**Dhondt-Grellet “Les Terres Fines”
 Premier Cru Blanc de Blancs Extra-Brut** CHAMPAGNE 250
elegant, mineral, lemon curd

CHAMPAGNE
CONTINUED

Dom Pérignon Brut 2015 CHAMPAGNE 599
white flowers, apricot, ginger, toast

**Dom Ruinart Blanc de Blancs
 Brut 2010** CHAMPAGNE 595
fresh lime and yuzu, blonde tobacco, lively, chalky finish

Dosnon “Récolte Brute” CHAMPAGNE 170
powerful, mineral, pineapple, refreshing finish

Drappier “Selection” Brut Nature CHAMPAGNE 125
vibrant, lively and fresh, balanced with peach and blackberry

**Duval-Leroy “Femmes de Champagne”
 Grand Cru Brut** CHAMPAGNE 315
silky, rich, elegant, with notes of golden apple

Duval-Leroy “Grand Brut” CHAMPAGNE 155
fresh yellow apple, plum, fig, subtle cinnamon

**Egly-Ouriet “Tradition”
 Grand Cru Brut** CHAMPAGNE 360
blood orange, toast, balanced & complex

**Forget-Chemin “Marie-Forget”
 Premier Cru Extra-Brut** CHAMPAGNE 240
baked pear, lemon curd, marzipan, honey

CHAMPAGNE
CONTINUED

**Forget-Chemin “Special Club”
Brut 2018** CHAMPAGNE **350**

vanilla cream, sweet pea flowers, raspberry

**Francis Orban Blanc de Noirs
Extra-Brut** CHAMPAGNE **160**

generous dark berries, purple florals, fresh finish with a touch of creaminess

**Gimmonet-Gonet “L’Origine”
Blanc de Blancs Grand Cru Brut** CHAMPAGNE **140**

kiwi, delicate strawberry, fresh apples, biscuit

**Guy Larmandier Blanc de Blancs
Cramant Grand Cru Brut Zéro** CHAMPAGNE **165**

green apple, white peach, pear, hints of toasted nutmeg

Henriot “Brut Souverain” CHAMPAGNE **150**

dried fruit, almond, light buttered toast

Huré Frères “Invitation” Brut CHAMPAGNE **137**

pear, fresh lemon, delicate pastry, with great depth

Jean Vesselle “Oeil de Perdrix” Brut CHAMPAGNE **155**

cherry, tart strawberry, lightly pink, with structure and body

JM Sélèque “Solessence” Extra-Brut CHAMPAGNE **168**

sugar plum, lemon oil, white flowers, clean minerality

CHAMPAGNE
CONTINUED

Krug “Grande Cuvée” 173^{ème} Édition Brut CHAMPAGNE 550
limoncello, dried fruit, almond, quince, marzipan

**Lafalise-Froissart “Cuvée 276”
 or “Cuvée 045” Extra-Brut** CHAMPAGNE 220
citrus peel, hint of dried mango, apple and pear tarts

**Lafalise-Froissart Verzenay
 Grand Cru Brut** CHAMPAGNE 155
orange zest, apricots, brioche, cherry blossoms

**Laherte Frères Blanc de Blancs
 Brut Nature** CHAMPAGNE 165
bright citrus, white flowers, expressive & mineral-driven

**Laherte Frères “Les 7” Blanc de Noirs
 Extra-Brut** CHAMPAGNE 165
crystalline, lemon confit, tangerine, silky palate, complex

Laherte Frères Petit Meslier Extra-Brut CHAMPAGNE 280
tart green apple, lemongrass, fennel, pear

Laherte Frères “Ultradition” Extra-Brut CHAMPAGNE 165
apricot, lemon zest, fresh brioche, chalky minerality

Lallier Grand Cru Brut Millésimé 2014 CHAMPAGNE 270
candied fruits, chestnut honey, spices, white truffle, hint of chalk



CHAMPAGNE
CONTINUED

Laurent-Perrier “Grand Siècle” N° 27 CHAMPAGNE 425
candied lemon, clementine, vibrant acidity balanced with brioche

**Larmandier-Bernier “Latitude”
Blanc de Blancs Extra-Brut** CHAMPAGNE 210
fresh golden apple, apricot, sage

**Larmandier-Bernier “Terre de Vertus”
Blanc de Blancs 1^{er} Cru Brut Nature 2015** CHAMPAGNE 270
tarte tatin, white flowers, delicate citrus

Liébart-Régnier “Les Sols Bruns” Brut CHAMPAGNE 152
plum, quince, apple blossom, complex and well-balanced

**Lilbert-Fils Blanc de Blancs
Cramant Grand Cru Brut** CHAMPAGNE 169
racy and bright, with fresh citrus and orchard fruits

Louis Roederer “Collection 245” Brut CHAMPAGNE 159
lemon, apricot, green apple, salted almonds, walnut

Louis Roederer “Cristal” Brut 2014 CHAMPAGNE 640
ripe yellow fruit, candied fruits, toasted almonds, chalky freshness

CHAMPAGNE
CONTINUED

**Marc Hébrart “Cuvée de Réserve”
Premier Cru Brut** CHAMPAGNE 155

yellow apple, fresh peach, hazelnuts

**Michel Gonet Blanc de Blancs
Mesnil sur Oger Grand Cru Brut 2015** CHAMPAGNE 158

opulent and complex, baked golden apple, long toasted finish

**Monts Fournois “Vallée”
Premier Cru Brut** CHAMPAGNE 220

soft spice, structured, dried citrus and stone fruit

Nominé-Renard Blanc de Blancs Brut CHAMPAGNE 165

vibrant and fresh, citrus, and notes of crème fraîche

Nominé-Renard Brut CHAMPAGNE 130

green apple, brioche, lemon confit

**Nominé-Renard “Special Club”
Brut 2017** CHAMPAGNE 230

white nectarine, honeyed pastry balanced with fresh citrus

**Petit & Bajan “Ambrosie” Grand Cru
Brut** CHAMPAGNE 165

dark berries, almond, notes of wildflower

**Perrier-Jouët “Belle Époque”
Brut 2013** CHAMPAGNE 345

honeysuckle, sautéed pear, shortbread, hazelnut

CHAMPAGNE
CONTINUED

Perrier-Jouët Blanc de Blancs CHAMPAGNE 220
fresh apple, citrus fruits, honey, toasted nuts, and brioche

Perrier-Jouët “Grand Brut” CHAMPAGNE 165
lime, honeysuckle, delicate white florals, hint of pastry

Pierre Cellier “Prestige” Brut CHAMPAGNE 135
crisp and fresh white stone fruit, lemony pie crust, hazelnut

**Pierre Gerbais “Grains de Celles”
Extra-Brut** CHAMPAGNE 130
yellow plum, lemon zest, balanced & well-rounded

**Pierre Péters “Cuvée de Réserve”
Grand Cru Brut** CHAMPAGNE 175
citrus oil, pastry cream, fresh golden apple

Piper-Heidsieck Brut 2014 CHAMPAGNE 249
toasted hazelnut, rich, opulent, apple tarte tatin

**Philippe Gonet “3210” Blanc de Blancs
Extra-Brut** CHAMPAGNE 240
supple stone fruit, lemon curd, bright and refreshing finish

**Philippe Gonet “TER” Blanc de Blancs
Extra-Brut** CHAMPAGNE 252
refreshing lime zest, acacia, hints of vanilla

CHAMPAGNE
CONTINUED

Rare Brut 2013 CHAMPAGNE 435
silky, opulent, blood orange, lemon curd, long-lasting finish

Roger Coulon “Heri-Hodie” Premier Cru Extra-Brut CHAMPAGNE 195
fresh, floral, full-bodied with hints of green apple and toast

Roger Coulon “L’Homée” Premier Cru Extra-Brut CHAMPAGNE 225
rich red fruit, classic brioche, vanilla bean, mineral finish

Sadi Malot “Les 2 Cépages” Brut CHAMPAGNE 165
complex, lemon zest, fresh apple, delicate toast

Taittinger “Comtes de Champagne” Blanc de Blancs 2011 or 2012 CHAMPAGNE 425
candied fruit, sweet spices, mandarin peel, subtle almond pastry

Taittinger “La Française” Brut CHAMPAGNE 125
fresh fruit, honey, balanced acidity, brioche finish

Tarlant “Zero” Brut Nature CHAMPAGNE 159
baked golden apple, toast, dried flowers, bright, full-bodied

Telmont Blanc de Noirs Extra-Brut 2014 CHAMPAGNE 285
red fruits, crushed almonds, cardamom, vanilla

CHAMPAGNE
CONTINUED



Telmont “Réserve Brut” Extra-Brut CHAMPAGNE **140**
pear, toasted almond, creamy finish

Telmont “Vinothèque” 2013 Brut CHAMPAGNE **315**
apricot, hazelnuts, key lime

**Vazart-Coquart Blanc de Blancs
Chouilly Grand Cru Brut** CHAMPAGNE **165**
supple stone fruit, lemon curd, bright and refreshing finish

**Veuve Clicquot “La Grande Dame”
Brut 2012** CHAMPAGNE **330**
citrus, cherry, red fruits, stone fruits, full-bodied

Veuve Clicquot “Yellow Label” Brut CHAMPAGNE **190**
brioche, apple, pear, hints of vanilla

Vilmart et Cie. “Grand Cellier” Brut CHAMPAGNE **230**
tangerine zest, lime blossom, cardamom, fuller-bodied

**Waris Huber “Lilyale” Grand Cru
Brut Zéro** CHAMPAGNE **130**
bright, lean citrus-driven with minerality and texture

ROSÉ
CHAMPAGNE

Aubry Premier Cru Brut Rosé CHAMPAGNE 160
bright raspberry & cherry, subtle notes of violets, creamy mousse

Billecart-Salmon Brut Rosé CHAMPAGNE 259
Chantilly cream, delicate strawberry, Ranier cherry

**Charles Heidsieck Brut Rosé
Millésimé 2008 or 2012** CHAMPAGNE 372
vineyard peaches, quince, white pepper, long and creamy finish

Charles Heidsieck Brut Rosé Réserve CHAMPAGNE 178
strawberry jam on toast, raspberry, rich finish

Deutz Brut Rosé 2015 CHAMPAGNE 215
notes of currants, blackberries, a silky texture and lingering finish

Huré Frères “Insouciance” Brut Rosé CHAMPAGNE 175
pink grapefruit, complex minerality, long finish

Laherte Frères “Ultradition” Brut Rosé CHAMPAGNE 135
ripe berries, blood orange, purple florals

ROSÉ
CHAMPAGNE
CONTINUED

Nominé-Renard Brut Rosé CHAMPAGNE

125

balanced, ripe raspberry, long and refreshing finish

Perrier-Jouët “Belle Époque”

Brut Rosé 2013 CHAMPAGNE

375

subtle notes of peony, white currant, blood orange

Telmont “Réserve” Brut Rosé CHAMPAGNE

156

bursting morello cherries, fresh grapefruit

Magnums

Twice the amount in a standard bottle – enough to share with everyone!



André Clouet “Grand Réserve” Brut CHAMPAGNE 235
ripe pear, berry Chantilly cake, almond

Bollinger “Special Cuvée” Brut CHAMPAGNE 475
crisp citrus, young strawberries, red apple, toasted honey brioche

Francis Urban Blanc de Noirs Extra-Brut CHAMPAGNE 285
powerful, mineral, with tart dark berries

Huré Frères “Invitation” Brut CHAMPAGNE 320
pear, pink grapefruit, delicate pastry

Laherte Frères Blanc de Blancs Brut Nature CHAMPAGNE 285
bright citrus, white flowers, expressive and mineral driven

Laurent-Perrier “Cuvée Rosé” Brut CHAMPAGNE 445
fresh strawberries, red currant, raspberries, well-balanced acidity

Perrier-Jouët “Grand Brut” CHAMPAGNE 325
fresh apple, citrus fruits, honey, toasted nuts and brioche

Telmont “Reserve Brut” Extra-Brut CHAMPAGNE 265
pear, toasted almond, creamy finish

Sparkling

Antech “Cuvée Française” Crémant de Limoux
Brut LANGUEDOC

64

fresh lime, acacia, green apple

Elisa Christopher Brut Trebbiano TEXAS HIGH PLAINS

75

lightly toasted almond, honey, golden apple

Elisa Christopher Ultra Brut
Blanc de Bois TEXAS HIGH PLAINS

75

lean, vibrant citrus and fresh stonefruit

Faire la Fête Crémant de Limoux
Brut LANGUEDOC

74

lime zest, green pear, white floral notes

Famille Fabre “L’Instant Bulle”
Pét Nat 2022 LANGUEDOC

65

subtle earthiness, tart pear, almond

Hubert Meyer Crémant d’Alsace ALSACE

62

golden pear, white peach, bright and fresh

JC Calvet Crémant de Bordeaux BORDEAUX

62

expressive aromas of green pear & citrus



Sparkling wine from France...



...and Texas

SPARKLING
CONTINUED

**Jean-Paul Brun “Terres Dorées”
Crémant de Bourgogne Extra-Brut** BURGUNDY **69**

mineral, golden apple, pineapple, refreshing finish

Kuentz-Bas Crémant d’Alsace Brut ALSACE **68**

yellow plum, orchard fruits, shortbread

McPherson Vineyards Brut TEXAS **52**

green apple, fresh lemon, mouthwatering

**Parigot “Origines” Crémant de Bourgogne
Brut** BURGUNDY **84**

ripe yellow apple, citrus, clean, mineral finish

THET Crémant de Loire Extra-Brut LOIRE **69**

ripe pear, apricot, and refreshing citrus on the finish

**Thevenet et fils Blanc de Blancs
Crémant de Bourgogne Extra-Brut** BURGUNDY **75**

fresh lemon, citrus blossom, crisp apple

**Val de Mer Crémant de Bourgogne
Non-Dosé** BURGUNDY **68**

lean, bright, lime zest and golden pear

ROSÉ
SPARKLING**Antech “Cuvée Française****Crémant de Limoux Rosé** LANGUEDOC**64***bright, tart strawberry, fresh cherry***Arnaud Lambert Brut Rosé** LOIRE**62***black currant, delicate herbal notes, bright finish***Domaine Sérol “Turbulent” Pétillant****Rosé** LOIRE**58***off-dry, ripe raspberries, candied strawberries***Faire la Fête Crémant de Limoux****Brut Rosé** LANGUEDOC**72***fresh strawberry shortcake, grapefruit zest***Gratien & Meyer Crémant de Loire****Brut Rosé** LOIRE**65***Ranier cherry, raspberry, blackcurrant, creamy and balanced*

Still Wine

WHITE

Daniel-Etienne Defaix Chablis Vaillons**Premier Cru 2009** BURGUNDY

160

*honey, Meyer lemon, verbena, tangy acidity, satin texture***Charly Nicolle “Per Aspera”****Chablis 2023** BURGUNDY

68

*fresh & mineral, lemon, white peach***Château La Freynelle Sauvignon Blanc****Blend 2025** BORDEAUX

49

*lemon zest, delicate herbs, bright finish***Dopff & Irion “Crustacés”****White Blend 2022** ALSACE

48

*exotic florals, orange peel, subtle ginger***Jean-Marc Pillot “La Chaume”****Rully 2023** BURGUNDY

135

*lemon curd, fresh green apple, silky mouthfeel***Joseph Colin “Hereditas”****Chassagne-Montrachet 2023** BURGUNDY

190

*richly textured, apricot, orange blossom***Les Pouches Saumur Chenin Blanc 2022** LOIRE

50

light-bodied, fresh citrus

STILL WINE
WHITE
CONTINUED

Ott “Am Berg” Gruner Veltliner 2023 AUSTRIA 55
melon, lime zest, subtle herbal notes

**Philippe Bouzereau Bourgogne Blanc
Chardonnay 2023** BURGUNDY 85
bright citrus, golden apple, creamy and mouthwatering finish

**Radio-Coteau “Savoy Vineyard”
Chardonnay 2019** ANDERSON VALLEY 125
green orchard and citrus fruits, subtle white florals

**Domaine Gerard & Hubert Thiot
Sancerre 2023** LOIRE 80
yellow apple, zesty citrus, lemongrass

**La Porte d’Or Bourgogne Blanc
Chardonnay 2023** BURGUNDY 50
lemon, fresh golden apple, clean finish

William Chris Roussanne 2021 TEXAS 64
lemon, apricot, cantaloupe

STILL WINE

ROSÉ

Château Vannières Côtes de Province

Rosé 2023

PROVINCE

56

macerated plums, sappy red sherry, firm minerality

✦—————✦—————✦

RED

Alexandre Salmon “Le Bouxin” Coteaux

Champenois Rouge Meunier 2018

CHAMPAGNE

275

earthy and complex, with dark cherries and blackberries

—————

Bonnet-Cotton Côte de Brouilly

“La Chapelle” 2020

BURGUNDY

115

juicy red fruit, hint of cherry brandy & mushroom

—————

Domaine de la Damase 2025

CÔTES DU RHÔNE

59

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

—————

Domaine du Meix Foulot “Mercurey”

Premier Cru 2017

BURGUNDY

122

strawberry, raspberry, cherry, spicy tobacco, mocha

—————

Flowers Pinot Noir 2023

SONOMA COAST

110

ripe cherry, bergamot, silky texture

—————

G.D. Vajra Nebbiolo Langhe 2025

ITALY

58

rose petals, red berries, earthy spices

STILL WINE
RED
CONTINUED

Hoopes Cabernet Sauvignon NAPA VALLEY 98
cassis, black cherry, full body

**Jean-Jacques Girard Bourgogne
Rouge Pinot Noir 2022** BURGUNDY 85
bright pomegranate and cherry, subtle earthiness and complexity

Les Pouches Cabernet Franc 2023 LOIRE 50
black raspberry, black tea, cherry compote

M. Chapoutier “Les Meysonniers” 2021 RHÔNE 110
blackberry, black pepper, earthy & savory

**Mouton Cadet “Héritage”
Bordeaux Blend 2020** BORDEAUX 77
black cherry, red currant, velvety finish

Bodegas Muga Reserva Rioja 2021 SPAIN 74
blackberry, plum, cocoa

William Chris Mourvèdre TEXAS 60
bright red berries, touch of spice, fine tannins, medium acidity and body