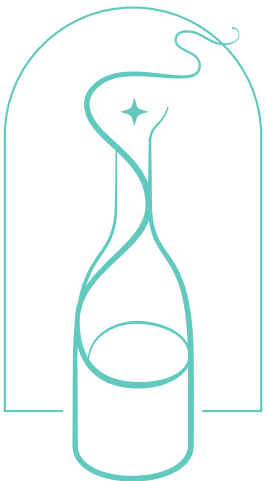


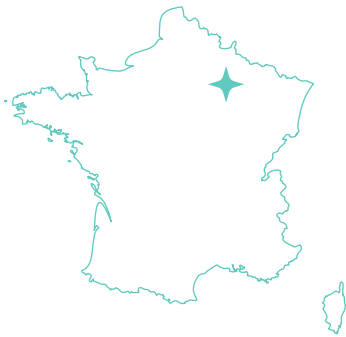
Bottles & Kitchen



CHAMPAGNE

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.



Agrapart et Fils "Avizoise" Blanc de Blancs 335
Grand Cru Extra Brut 2016 CHAMPAGNE
rich tropical fruit, apple blossom, citrus zest, warm biscuits, racy acidity

Agrapart et Fils "Terroirs" Blanc de Blancs 182
Grand Cru Extra-Brut CHAMPAGNE
zesty lemon, green apple, almond, buttered bread, creamy

Aubry Premier Cru Brut CHAMPAGNE 130
meyer lemon, floral honey, notes of peppered crackers

Ayala "Brut Majeur" CHAMPAGNE 149
honey, citrus, tropical fruit, sweet pastry, dry

Barnaut Blanc de Noir Bouzy Grand Cru CHAMPAGNE 165
vinous & rich, dark berries, black cherry

Billecart-Salmon Blanc de Blancs Grand Cru Brut 224
CHAMPAGNE
white fruit, hazelnuts, buttered brioche, creamy with balanced minerality

Bollinger "Special Cuvée" Brut CHAMPAGNE 228
crisp citrus, young strawberries, red apple, toasted honey brioche

Camille Savès "Carte Blanche" Bouzy Grand 124
Grand Cru CHAMPAGNE
rich citrus, hints of white flowers, red fruit aromas

Charles Heidsieck "Brut Réserve" CHAMPAGNE 170
red pitted fruit, touch of praline and vanilla

CHAMPAGNE
CONTINUED

Guy Larmandier Blanc de Blancs Cramant Grand Cru Brut Zéro <small>CHAMPAGNE</small>	152
<i>green apple, white peach, pear, hints of toasted oak and nutmeg</i>	
Henriot "Brut Souverain" <small>CHAMPAGNE</small>	133
<i>red fruit, stone, light buttered toast</i>	
JM Sélèque "Partiton 7 Parcelles" 2016 Extra-Brut <small>CHAMPAGNE</small>	310
<i>citrus pith, white flowers, pear, blanched almonds, mineral-driven</i>	
JM Sélèque "Solessence" Extra-Brut <small>CHAMPAGNE</small>	164
<i>sugar plum, lemon oil, white flowers, clean minerality</i>	
Laherte Frères Blanc de Blancs Brut Nature <small>CHAMPAGNE</small>	180
<i>citrus peel, hint of dried mango, apple and pear tart, balanced acidity</i>	
Laherte Frères "Les 7" Extra Brut <small>CHAMPAGNE</small>	277
<i>orchard fruit, hazelnut, crushed flowers, abundant minerality</i>	
Laherte Frères "Ultradition" Extra-Brut <small>CHAMPAGNE</small>	120
<i>apricot, lemon zest, fresh brioche, chalky minerality</i>	
Laherte Frères Blanc de Blancs Brut Nature <small>CHAMPAGNE</small>	180
<i>citrus peel, hint of dried mango, apple and pear tart, balanced acidity</i>	
Lallier Blanc de Blancs Brut <small>CHAMPAGNE</small>	182
<i>floral acaia, hint of hazelnut, praline, and soft pastry</i>	

CHAMPAGNE
CONTINUED

Lallier Grand Cru Brut Millésime 2014 CHAMPAGNE 260
candied fruits, chesnut honey, spices, white truffle, hint of chalk

Lallier "R.018" Brut CHAMPAGNE 114
lemon curd on brioche, spiced stone fruit pastry, magnolia

Larmandier-Bernier "Latitude" Extra-Brut 197
Blanc de Blancs CHAMPAGNE
white flowers, amalfi lemon, touch of freshly baked bread

Larmandier-Bernier "Longitude" Premier Cru 204
Blanc de Blancs Extra-Brut CHAMPAGNE
lemon peel, dried flowers, hint of white pepper, chalky minerality

Larmandier-Bernier "Terre de Vertus" Premier Cru 282
Blanc de Blancs Brut Zero CHAMPAGNE
peach, orange oil, ripe melon, white cherry, fine citrus, chalky structure

Liébart-Régnier "Les Sols Bruns" Brut CHAMPAGNE 105
bright citrus, delicate pastry, mouthwatering finish

Louis Roederer "Collection 243" Brut CHAMPAGNE 134
dried lemon, apricot, green apple, salted almonds, walnut

Monts Fournois "Vallée" Premier Cru CHAMPAGNE 207
soft spice, structured, dried citrus and stone fruit

Nominé-Renard Blanc de Blancs Brut CHAMPAGNE 150
rich brioche, toasted hazelnut and almond, notes of wildflower

CHAMPAGNE
CONTINUED

Perrier-Jouët "Grand Brut" CHAMPAGNE	131
<i>fresh apple, citrus fruits, honey, toasted nuts and brioche</i>	
Philippe Gonet "3210" Blanc de Blancs Extra-Brut CHAMPAGNE	180
<i>supple stone fruit, lemon curd, bright and refreshing finish</i>	
Pierre Cellier "Prestige" Brut CHAMPAGNE	128
<i>crisp and fresh white stone fruit, lemony pie crust, hazelnut</i>	
Pierre Moncuit "Cuvée Nicole Moncuit" Vieilles Vignes Grand Cru Blanc de Blancs Extra-Brut 2006 CHAMPAGNE	343
<i>citrus, candied fruit, roasted peach, buttery bread, oaky caramel</i>	
Roger Coulon "Heri-Hodie" Premier Cru Extra-Brut CHAMPAGNE	188
<i>fresh, floral, full-bodied with hints of green apple and toast</i>	
Roger Coulon "l'Homée" Premier Cru Extra-Brut CHAMPAGNE	218
<i>rich red fruit, classic brioche, vanilla bean, mineral finish</i>	
Ruinart Blanc de Blancs Brut CHAMPAGNE	205
<i>ripe citrus, white flowers, white peach, pleasant minerality</i>	
Taittinger "La Française" Brut CHAMPAGNE	158
<i>fresh fruit, honey, balanced acidity, brioche finish</i>	

CHAMPAGNE
CONTINUED

Tarlant "Zero" Brut Nature CHAMPAGNE 126
baked golden apple, toast, dried flowers, bright, full-bodied, dry

Telmont Blanc de Noirs Extra Brut 2014 CHAMPAGNE 286
red fruits, crushed almonds, cardamom, vanilla

Vazart-Coquart "Réserve" Blanc de Blancs 130
Chouilly Grand Cru Brut CHAMPAGNE
apple, peach, pear, almond biscuit, crisp acidity, mineral finish

Veuve Clicquot "Yellow Label" Brut CHAMPAGNE 165
full-bodied brioche, apple, pear, hints of vanilla

CHAMPAGNE
ROSÉ

Charles Heidsieck Brut Rosé Millésime 2008 372
CHAMPAGNE
vineyard peaches, quince, white pepper, long & creamy finish

Charles Heidsieck Brut Rosé Réserve CHAMPAGNE 174
strawberry, raspberry, blackberry

Deutz Brut Rosé 2015 CHAMPAGNE 189
strawberries, currants, blackberries, silky texture

JM Sélèque "Solessence" Rosé CHAMPAGNE 142
red fruits, watermelon, apricot, quince, lemon, chalky minerality

Laherte Frères Rosé de Meunier Extra-Brut CHAMPAGNE 127
tart cranberries, orange peel, rich red berries, peppery citrus

CHAMPAGNE
ROSÉ
CONTINUED

Laurent-Perrier "Cuvée Rosé" Brut CHAMPAGNE 133
fresh strawberries, red currant, raspberries, well-balanced acidity

Pierre Paillard "Les Terres Roses" Bouzy Grand Cru
Extra-Brut Rosé CHAMPAGNE 151
white peach, crushed strawberries, citrus fruits, long & fruity finish

Ruinart Brut Rosé CHAMPAGNE 259
fresh berries, pomengranate, touch of mint & pink grapefruit

Telmont "Réserve" Brut Rosé CHAMPAGNE 154
bursting morello cherries, fresh red fruits, hint of brioche

Taittinger "Prestige Réserve" Brut Rosé CHAMPAGNE 176
red & black cherries, ripe raspberry jam, full bodied, fruity & fresh

Veuve Clicquot Brut Rosé CHAMPAGNE 182
strawberry, raspberry, lime, biscuits, smoky minerality, full bodied

SPARKLING

Antech "Cuvée Française" Crémant de Limoux 75
LANGUEDOC
fresh, vibrant lemon curd with white floral notes

Arnaud Lambert Crémant de Loire LOIRE 80
ripe pear, apricot, & refreshing citrus on the finish

Dirler-Cadé Crémant d'Alsace ALSACE 94
tropical notes balanced with crisp apple & pear

SPARKLING
CONTINUED

Faire la Fête Crémant de Limoux Brut LANGUEDOC 71
green pear, lime zest, white floral notes

J.P. Brun "Charme" Extra Brut 78
Crémant de Bourgogne BURGUNDY
lemon blossom, honey crisp apple, biscotti, vanilla bean, dry finish

SPARKLING
ROSÉ

Antech "Cuvée Française" Crémant de Limoux 75
Rosé LANGUEDOC
bright, tart strawberry, fresh cherry

Gratien & Meyer Crémant de Loire Brut Rosé LOIRE 76
strawberry, raspberry, blackcurrant, creamy and balanced

Pierre Sparr Crémant d'Alsace Brut Rosé ALSACE 75
round and fruity, hints of peach, lively acidity, clean and dry finish

William Chris Pétillant Naturel Rosé TEXAS 70
red berry, citrus peel, herbaceous with a fruit-forward finish

Magnums



Twice the amount of a standard bottle — enough to share with everyone!

Bollinger "Special Cuvée" Brut CHAMPAGNE 360
crisp citrus, young strawberries, red apple, toasted honey brioche

Laurent-Perrier "Cuvée Rosé" Brut CHAMPAGNE 395
fresh strawberries, red currant, raspberries, well-balanced acidity

Taittinger "La Française" Brut CHAMPAGNE 326
fresh fruit, honey, balanced acidity, brioche finish

Prestige Cuvées



These are the top of the line champagnes from these houses.

Dom Pérignon Brut 2012 CHAMPAGNE 563
white flowers, apricot, ginger, toast

Dom Ruinart Blanc de Blancs 2007 CHAMPAGNE 608
fresh lime & yuzu, blonde tobacco, stony liveliness, sappy & chalky finish

Krug "Grande Cuvée" 170ème Édition CHAMPAGNE 434
lemon, limoncello, dried fruit, almond paste, quince

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

Perrier-Jouët "Belle Époque" Brut CHAMPAGNE 326
honeysuckle, sautéed pear, flakey bread, hazelnut

Perrier-Jouët "Belle Époque" Brut Rosé CHAMPAGNE 326
red currant, pink grapefruit, mandarin, brioche

Taittinger "Comtes de Champagne" Blanc de Blancs
 CHAMPAGNE 425
candied fruit, sweet spices, mandarin peel, subtle almond pastry

Veuve Clicquot "La Grande Dame" Brut 2012 311
 CHAMPAGNE
citrus, cherry, red fruits, stone, full-bodied, dry finish with a touch of salt

Still Wine



WHITE

Daniel-Etienne Defaix Chablis Vaillons 160
Premier Cru 2006 BURGUNDY

honey, meyer lemon, verbena, tangy acids, satin texture

Dom. de la Mandelière Chablis BURGUNDY 78

citrus, apple, pear, saline minerality, medium bodied

Jean-Jacques Girard Bourgogne Blanc Chardonnay 76
BURGUNDY

bright citrus, golden apple, refreshing & mouthwatering finish

Les Roches Sauvignon Blanc Touraine LOIRE 49

citrus, green fruit, hint of exotic fruit & peach

William Chris Roussanne TEXAS 64

lemon, apricot, cantaloupe

ROSÉ

Château d'Esclans "Rock Angel" Rosé 116

PROVENCE

fresh-chopped raspberries & strawberries, textured acidity, creamy finish

Château Guilhem "Pot de Vin" Rosé LANGUEDOC 53

watermelon, strawberry, round and refreshing fruits, dry

Château Pradeaux Côtes de Provence VAR 56

macerated plums, sappy reed sherry, firm minerality

Domaine Lucien Crochet Sancerre Pinot Rosé LOIRE 95

tangy strawberry, fresh red fruit, tannic finish

Still Wine Continued



RED	Arnaud Lambert "Clos Mazurique" Cabernet Franc	52
	LOIRE	
	<i>sappy red & dark cherry, crushed stone, high acidity, medium tannins</i>	
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	Bonnet-Cotton Côte de Brouilly	115
	"La Chapelle" 2020 BEAUJOLAIS	
	<i>juicy red fruit, hint of cherry brandy, earthy finish</i>	
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	Dom. du Meix-Foulot Mercurey 1er Cru 2017	122
	BURGUNDY	
	<i>strawberry, raspberry, cherry, spicy tobacco, mocha</i>	
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	Dom. Duseigneur "La Goutte du Seigneur" RHÔNE	48
	<i>red & blackcurrant, red cherry; graphite minerality, fine tannins</i>	
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	Château de la Greffière Bourgogne Rouge	19
	Pinot Noir BURGUNDY	
	<i>bright pomegranate & cherry, subtle earthiness & complexity</i>	
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	William Chris Mourvèdre TEXAS	60
	<i>bright red berries, touch of spice, fine tannins, medium acidity & body</i>	
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Small Plates



Elevated small plates to accompany your drinks

add caviar to any plate 12

Truffle Popcorn <i>v, gf</i> <i>1.5 refill</i>	6
Sea Salt Chips <i>1.5 refill</i>	6
Gougères <i>v</i>	12
Citrus-Marinated Olives <i>v, gf</i>	11
Deviled Eggs & Caviar <i>gf</i>	20
Amanda's Fries <i>v, gf</i>	6
Mushroom Croquettes <i>vg</i>	12

Tomato & Asparagus Salad *vg, gf* 12
champagne vinaigrette, cucumbers, fresh herbs

Beet Hummus *vg* 12
lavash and seasonal crudités

Smoked Salmon Rillettes 15
cornichons, toast points

Evan's Meat Market Beef Tartare 20
quail egg, capers, toast points

Baked Camembert *v* 22
puff pastry, apples, lavash, honey

Charcuterie & Fromage small 20 | large 54
chef's selection of meats and cheeses

You may order food until 9:15 pm

v = vegetarian, vg = vegan, gf = gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Small Plates Continued



Oysters

*seasonal granita,
horseradish whipped cream,
fermented fresno hot sauce*

half dozen	19
dozen	38

Caviar

blinis, crème fraîche and chives

Royal White Sturgeon \$120/oz
rich, nutty, velvety

Imperial Golden Ostra \$175/oz
buttery, earthy, fruity

Salad Niçoise *gf* 18
spanish tinned tuna, marble potatoes

Mussels Frites 24
white wine broth, thyme, toast points

Grilled Cheese 18
bacon jam, fromage blanc, raclette, fontina

Fried Chicken Provençal 24
herbs de provence, cornichons, fresno peppers

Coupes Burger 21
camembert, tomato aioli, caramelized onions, fries

You may order food until 9:15 pm

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Desserts



Sweet bites to end your night

Gâteau du jour 11
chef's cake of the day

Chef's Choice 12
assorted sweet bites

Ice Cream 8
house made ice cream

Sorbet *vg, gf* 8
seasonal and fresh fruit sorbet
make it a sparkling float \$16

FIN

Thanks to our Consulting Executive Chef Diana Zamora
 Thanks to Evan's Meat Market, Chef's Produce, Empire Baking Company,
 Regalis, The Caviar Co. and our other wonderful local suppliers

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