



*Drinks*

# Still Wine by the Glass



**WHITE** **Mouton Cadet Sauvignon Blanc 2023** BORDEAUX **15**

*citrus, green fruit, hint of exotic fruit & peach*

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**Philippe Bouzereau Bourgogne  
Chardonnay 2022** BURGUNDY **19**

*bright citrus golden apple, weighty & mouthwatering finish*

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**ROSÉ** **Château Vannières Rosé 2024** CÔTES DE PROVENCE **15**

*delicate raspberry & peach with a dry, mineral finish*

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**RED** **Jean-Jacques Girard Bourgogne  
Pinot Noir 2023** BURGUNDY **20**

*bright pomegranate & cherry, subtle earthiness & complexity*

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**Domaine de la Damase 2023** CÔTES DU RHÔNE **15**

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

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**Mouton Cadet "Heritage" Bordeaux  
Blend 2023** BORDEAUX **16**

*black cherry, red currant, velvety finish*

# Flights



## Sparkling Conversations 35

Great sparkling wine does not need to come from Champagne

*Antech "Cuvée Française" Crémant de Limoux Brut*

*Alain Robert "Troglodyte" Vouvray Extra-Brut*

*Domaine Thevenet Blac de Blancs Crémant de Bourgogne Brut*

## Les Femmes de Champagne 48

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

*Perrier-Jouët "Grand Brut"*

*Liébart-Régnier "Les Sols Bruns" Brut*

*Laurent-Perrier "Cuvée Rosé" Brut*

## Bodies in Flight 46

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 Française" Crémant de Limoux Brut Rosé*

*Nominé-Renard Brut Rosé Champagne*

## Flight of the Concords 44

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 ✨

**Alain Robert “Troglodyte” Vouvray**  
**Extra-Brut** LOIRE 15

*nectarine, apricot, & refreshing citrus on the finish*

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**Alexandre Bonnet Blanc de Noirs**  
**Extra Brut** CHAMPAGNE 35

*white peach, rhubarb, honeysuckle, hints of thyme*

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**Antech “Cuvée Française”**  
**Crémant de Limoux Brut** LANGUEDOC 16

*fresh green apple & pear, mouthwatering*

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**Aubry Premier Cru Brut** CHAMPAGNE 27

*meyer lemon, floral honey, hints of buttered crackers*

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**Bollinger “Special Cuvée” Brut** CHAMPAGNE 46

*fresh fruit, honey, nougat, complex, brioche finish*

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**Charles Heidsieck Brut Réserve** CHAMPAGNE 37

*red pitted fruit, praline, toffee, vanilla*

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**Francis Orban Extra Brut** CHAMPAGNE 34

*powerful, mineral, with tart dark berries*

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**Liébart-Régnier “Les Sols Bruns” Brut** CHAMPAGNE 32

*plum, quince, complex & well balanced*



## Champagne and Sparkling by the Glass Continued



**Nominé-Renard Blanc de Blancs Brut** CHAMPAGNE 28

*anjou pear, lemon zest, crème fraîche*

**Domaine Thevenet Blanc de Blancs  
Crémant de Bourgogne** BURGUNDY 17

*fresh lemon, citrus blossom, crisp apple*

**Telmont “Réserve Brut”** CHAMPAGNE 29

*pear, toasted almond, creamy finish*

**Perrier-Jouët “Grand Brut”** CHAMPAGNE 35

*delicate white floral notes, lemon zest*

## ROSE

**Antech “Cuvée Française”  
Crémant de Limoux Brut Rosé** LANGUEDOC 16

*raspberry, red currant, hints of Chantilly cream*

**Gratien & Meyer Crémant de Loire  
Brut Rosé** LOIRE 14

*delicate fresh strawberry, bright & refreshing*

**Laurent-Perrier “Cuvée Rosé” Brut** CHAMPAGNE 38

*ripe raspberries & cherries, subtle notes of violets, rich & complex*

**Nominé-Renard Brut Rosé** CHAMPAGNE 29

*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*

<b>CHAMPAGNE</b>	<b>Charlier &amp; Fils “Carte Noir” Brut</b> CHAMPAGNE	<b>115</b>
	<i>dark berries, white peach, fresh pastry notes</i>	
	<b>Duval-Leroy “Grand Brut”</b> CHAMPAGNE	<b>75</b>
	<i>fig, baked golden apple, subtle cinnamon</i>	
	<b>Gaston Chiquet Premier Cru Brut</b> CHAMPAGNE	<b>68</b>
	<i>bright, fresh apricot nectarine, mouthwatering finish</i>	
	<b>Gimonnet Gonet “L’Origine” Blanc de Blancs Grand Cru Brut</b> CHAMPAGNE	<b>72</b>
	<i>kiwi, delicate strawberry, fresh apple, biscuit</i>	
	<b>Laurent-Perrier “Harmony” Demi-Sec</b> CHAMPAGNE	<b>66</b>
	<i>ripe peach &amp; nectarine, honey, fresh biscuit</i>	
	<b>Liébart-Régnier “Les Sols Bruns” Brut</b> CHAMPAGNE	<b>68</b>
	<i>plum, quince, apple blossom, complex and well-balanced</i>	
	<b>Lilbert-Fils Blanc de Blancs Grand Cru Brut</b> CHAMPAGNE	<b>96</b>
	<i>racy and bright, with fresh citrus and orchard fruits</i>	
	<b>Perrier-Jouët “Grand Brut”</b> CHAMPAGNE	<b>82</b>
	<i>delicate white floral notes, lemon zest</i>	
	<b>Taittinger “La Française” Brut</b> CHAMPAGNE	<b>79</b>
	<i>fresh fruit, honey, balanced acidity, brioche finish</i>	
	<b>Veuve Clicquot “Yellow Label” Brut</b> CHAMPAGNE	<b>105</b>
	<i>brioche, apple, pear, hints of vanilla</i>	

## Half Bottles

Continued



**ROSÉ** **Deutz Brut Rosé** CHAMPAGNE 93  
**CHAMPAGNE** *strawberries, fresh cherry, pomegranate, light touch of brioche*

**Billecart-Salmon Brut Rosé** CHAMPAGNE 129  
*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** RUSSIAN RIVER VALLEY 45  
*grapefruit zest, peach, subtle herbal notes*

**Domaine Gérard & Hubert Thirot** 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*

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Miss Rogers 17

*sparkling, crystallized ginger, Domaine de Canton ginger liqueur*

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Afternoon in Paris 17

*vodka, Chambord, mint, lemon, sparkling rosé*

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T.V. Munson 18

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

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Avoir la Pêche 17

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

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Boar's Delight 17

*Racho mezcal, Cappelletti, Genepy, grapefruit, lime*

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Internship Abroad 18

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

**BEER**

Miller High Life Pony 4

Lakewood Lager 6

Dallas Blonde 6

Manhattan Project Hoppenheimer IPA 6

# Classic Cocktails



SoHip Martini	21
<i>Jean Marc XO vodka, Carpano dry, orange bitters</i>	
<i>make it "hipper," add a spoon of caviar</i>	12
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Aperol Spritz	17
<i>Aperol, soda, sparkling</i>	
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Espresso Martini	18
<i>vodka, Caffè Borghetti, cold brew, demerara syrup</i>	
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Gimlet	17
<i>gin or vodka, lime, simple syrup</i>	
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French 75	17
<i>gin, brandy, or vodka, lemon, simple syrup, sparkling</i>	
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Margarita	17
<i>Tequila or mezcal, Combier liqueur d'orange, lime</i>	
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Old Fashioned	17
<i>Evan Williams bourbon, demerara, bitters</i>	
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Sidecar	18
<i>Brandy Ste. Louise, curaçao, lemon</i>	

## TEMPERANCE

Mocktail of the Week	13	Cafés Richard French press	7
<i>Ask about this week's selections</i>		<i>10 ounces</i>	
Lyre's Classico	10	Acqua Panna spring water	5
<i>similar to sparkling wine</i>			
Lyre's Amalfi Spritz	10	Sparkling water	5
<i>similar to an 'aperol spritz'</i>			