



Drinks

Still Wine by the Glass



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

citrus, green fruit, hint of exotic fruit & peach

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

bright citrus golden apple, weighty & mouthwatering finish

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

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 2023 CÔTES DU RHÔNE **15**

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

**Mouton Cadet "Heritage" Bordeaux
Blend 2023** BORDEAUX **17**

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 52

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 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 Française" 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 ✨

Alain Robert “Troglodyte” Vouvray
Extra-Brut LOIRE 17

nectarine, apricot, & refreshing citrus on the finish

Alexandre Bonnet Blanc de Noirs
Extra Brut CHAMPAGNE 39

white peach, rhubarb, honeysuckle, hints of thyme

Antech “Cuvée Française”
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

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 32

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 34

pear, toasted almond, creamy finish

Perrier-Jouët “Grand Brut” CHAMPAGNE 39

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 46

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

Nominé-Renard Brut Rosé CHAMPAGNE 33

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
	<i>dark berries, white peach, fresh pastry notes</i>	
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	Duval-Leroy “Grand Brut” CHAMPAGNE	75
	<i>fig, baked golden apple, subtle cinnamon</i>	
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	Gaston Chiquet Premier Cru Brut CHAMPAGNE	68
	<i>bright, fresh apricot nectarine, mouthwatering finish</i>	
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	Liébart-Régnier “Les Sols Bruns” Brut CHAMPAGNE	68
	<i>plum, quince, apple blossom, complex and well-balanced</i>	
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	Lilbert-Fils Blanc de Blancs Grand Cru Brut CHAMPAGNE	96
	<i>racy and bright, with fresh citrus and orchard fruits</i>	
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	Perrier-Jouët “Grand Brut” CHAMPAGNE	82
	<i>delicate white floral notes, lemon zest</i>	
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	Taittinger “La Française” Brut CHAMPAGNE	79
	<i>fresh fruit, honey, balanced acidity, brioche finish</i>	
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	Veuve Clicquot “Yellow Label” Brut CHAMPAGNE	105
	<i>brioche, apple, pear, hints of vanilla</i>	

Half Bottles

Continued



ROSE
CHAMPAGNE **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

Miss Rogers 17

sparkling, crystallized ginger, Domaine de Canton ginger liqueur

Afternoon in Paris 17

vodka, Chambord, mint, lemon, sparkling 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

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>			