

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 **20**

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 **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 Blanc 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

Alexandre Bonnet Blanc de Noirs
Extra Brut CHAMPAGNE 35

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 27

meyer lemon, floral honey, hints of buttered crackers

Bollinger “Special Cuvée” Brut CHAMPAGNE 46

fresh fruit, honey, nougat, complex, brioche finish

Charles Heidsieck Brut Réserve CHAMPAGNE 37

red pitted fruit, praline, toffee, vanilla

Francis Orban Extra Brut CHAMPAGNE 34

powerful, mineral, with tart dark berries

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

ROSÉ

**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

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

Half Bottles

Continued


ROSÉ
CHAMPAGNE
Deutz Brut Rosé CHAMPAGNE **93**
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

Spirits



BRANDY/COGNAC	Brandy Ste. Louise	12
	Ferrand Cognac 1840	16
GIN	Empress 1908 Indigo	13
	Botanist	13
	Fords	10
	Hendricks	13
RUM	False River Spiced Rum	13
	Plantation 3 Star	8
	El Dorado 12 yr Demerara Rum	17
TEQUILA/MEZCAL	Cazcabel Blanco	9
	Herradura Blanco	15
	Herradura Anejo	21
	Lalo Blanco	14
	Ocho Plata Blanco	15
	Socorro Reposado	17
	Racho Mezcal Joven	16
	Desolas Mezcal Joven	13
VODKA	Townes	9
	Grey Goose	12
	Jean Marc XO	18
	Ketel One	11
	Tito's	10
BOURBON/RYE	Evan Williams	8
	Basil Hayden	15
	Buffalo Trace	13
	Heaven's Door Double Barrel	16
	Woodford Reserve Bourbon	12
	Woodford Reserve Double Oaked	21
	Woodford Reserve Rye	12
	Woodford Reserve Straight Malt	12
	WhistlePig Piggyback Rye	19
	Widow Jane 10 yr Bourbon	25
SCOTCH	Highland Park 12 yr	18
	Macallan 12 yr	27
AMARO	Aperol	12
	Amaro Montenegro	14
	Amaro Nonino	15
	Amaro Averna	15
	Fernet Branca	10
	Campari	11

Signature Cocktails



Dancing in the Moonlight 17

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

Miss Rogers 16

sparkling, crystallized ginger, Domaine de Canton ginger liqueur

Afternoon in Paris 16

vodka, Chambord, mint, lemon, sparkling rosé

T.V. Munson 17

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

Avoir la Pêche 16

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

Boar's Delight 16

Racho mezcal, Cappelletti, Genepy, grapefruit, lime

Internship Abroad 17

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

BEER

Miller High Life 3

Lakewood Lager 6

Dallas Blonde 6

Manhattan Project Hoppenheimer IPA 6

Classic Cocktails



SoHip Martini	18
<i>Jean Marc XO vodka, Carpano dry, orange bitters</i>	
<i>make it "hipper," add a spoon of caviar</i>	12
Aperol Spritz	16
<i>Aperol, soda, sparkling</i>	
Espresso Martini	17
<i>vodka, Caffè Borghetti, cold brew, demerara syrup</i>	
Gimlet	16
<i>gin or vodka, lime, simple syrup</i>	
French 75	16
<i>gin, brandy, or vodka, lemon, simple syrup, sparkling</i>	
Margarita	16
<i>Tequila or mezcal, Combier liqueur d'orange, lime</i>	
Old Fashioned	16
<i>Evan Williams bourbon, demerara, bitters</i>	
Sidecar	17
<i>Brandy Ste. Louise, curaçao, lemon</i>	

TEMPERANCE

Mocktail of the Week	12	Cafés Richard French press	6
<i>Ask about this week's selections</i>		<i>10 ounces</i>	
Lyre's Classico	9	Acqua Panna spring water	4
<i>similar to sparkling wine</i>			
Lyre's Amalfi Spritz	9	Sparkling water	4
<i>similar to an 'aperol spritz'</i>			