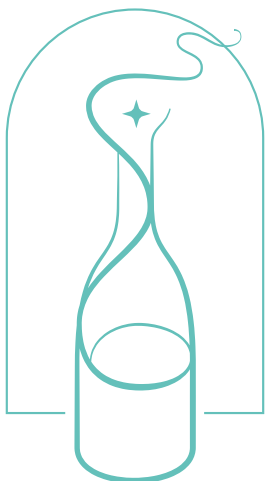


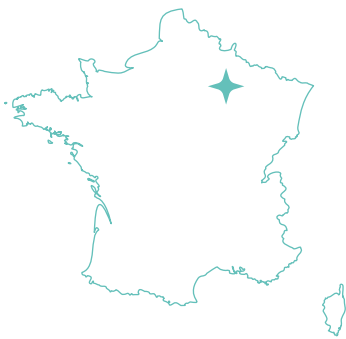
Bottles



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 Grand Cru
Extra Brut 2016 CHAMPAGNE 335

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

Aubry Premier Cru Brut CHAMPAGNE 130

meyer lemon, floral honey, notes of peppered crackers

Alexandre Salmon ‘Special Club’ Brut 2015 CHAMPAGNE 350

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

Ayala “Brut Majeur” CHAMPAGNE 149

honey, citrus, tropical fruit, sweet pastry, dry

Barnaut Blanc de Noirs Bouzy Grand Cru CHAMPAGNE 165

vinous and rich, dark berries, black cherry

Billecart-Salmon Blanc de Blancs
Grand Cru Brut CHAMPAGNE 224

tart citrus, hazelnuts, creamy with balanced minerality

Billecart-Salmon “Louis Salmon” Blanc de Blancs
2012 Brut CHAMPAGNE 375

lemon confit, spice, baked apple tart, chamomile, dried flowers

Bollinger “R.D.” 2008 Extra Brut CHAMPAGNE 695

vibrant and complex, citrus, mirabelle plums, hazelnuts

Bollinger “Special Cuvée” Brut CHAMPAGNE 228

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

CHAMPAGNE
CONTINUED

Charles Heidsieck “Brut Réserve”	CHAMPAGNE	170
<i>red pitted fruit, touch of praline and vanilla</i>		
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Demière-Ansiot Blanc de Blancs Grand Cru Brut	CHAMPAGNE	158
<i>golden pear, delicate toast, silky mouthfeel</i>		
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Dom Pérignon Brut 2013	CHAMPAGNE	563
<i>white flowers, apricot, ginger, toast</i>		
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Dom Ruinart Blanc de Blancs 2007/10	CHAMPAGNE	595
<i>fresh lime and yuzu, blonde tobacco, lively, chalky finish</i>		
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Dosnon “Récolte Brute” Extra Brut	CHAMPAGNE	162
<i>powerful, mineral, pineapple, refreshing finish</i>		
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Duval-Leroy “Femmes de Champagne” Grand Cru Brut	CHAMPAGNE	315
<i>silky, rich, elegant, with notes of golden apple</i>		
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Duval-Leroy “Grand Brut”	CHAMPAGNE	147
<i>fresh apple, plum, fig, subtle cinnamon</i>		
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Francis Orban Extra Brut	CHAMPAGNE	145
<i>powerful, mineral, with tart dark berries</i>		
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Gardet Blanc de Noirs Premier Cru Brut	CHAMPAGNE	115
<i>dense red and yellow fruits, bright finish</i>		
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Gardet “Tradition” Brut	CHAMPAGNE	96
<i>white nectarine, delicate floral notes</i>		

CHAMPAGNE
CONTINUED

Guy Larmandier Blanc de Blancs Cramant Grand Cru Brut Zéro CHAMPAGNE	152
<i>green apple, white peach, pear, hints of toasted nutmeg</i>	
Henriot “Brut Souverain” CHAMPAGNE	133
<i>dried fruit, almond, light buttered toast</i>	
Huré Frères “Invitation” Brut CHAMPAGNE	135
<i>pear, pink grapefruit, delicate pastry</i>	
Jean Vesselle “Oeil de Perdrix” Brut CHAMPAGNE	155
<i>cherry, tart strawberry, lightly pink, with structure and body</i>	
JM Sélèque “Partiton 7 Parcelles” Extra Brut 2016 CHAMPAGNE	310
<i>bright citrus, white flowers, pear, blanched almonds, mineral-driven</i>	
JM Sélèque “Solessence” Extra Brut CHAMPAGNE	164
<i>sugar plum, lemon oil, white flowers, clean minerality</i>	
José Dhondt Blanc de Blancs Brut CHAMPAGNE	140
<i>lemon chiffon cake, almond, bright finish</i>	
Krug “Grande Cuvée” 170ème Édition CHAMPAGNE	434
<i>lemon, limoncello, dried fruit, almond paste, quince</i>	
Laherte Frères Blanc de Blancs Brut Nature	155
<i>citrus peel, hint of dried mango, apple and pear tart</i>	
Laherte Frères “Les 7” Extra Brut CHAMPAGNE	277
<i>orchard fruit, hazelnut, crushed flowers, abundant minerality</i>	



CHAMPAGNE
CONTINUED

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

Laherte Frères “Ultradition” Extra Brut CHAMPAGNE 120
apricot, lemon zest, fresh brioche, chalky minerality

Lallier Blanc de Blancs Brut CHAMPAGNE 182
floral acaia, hint of hazelnut, praline, and soft pastry

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

Lallier “R.019” Brut CHAMPAGNE 114
bright red berries, spiced stone fruit pastry, magnolia

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

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

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

Liébart-Régnier “Les Sols Bruns” Brut CHAMPAGNE 115
plum, quince, apple blossom, complex and well-balanced

Lilbert-Fils Blanc de Blancs Cramant
Grand Cru Brut CHAMPAGNE 165
racy and bright, with fresh citrus and orchard fruits

CHAMPAGNE
CONTINUED

Louis Roederer “Collection 244” Brut CHAMPAGNE 150
lemon, apricot, green apple, salted almonds, walnut

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

Michel Gonet Blanc de Blancs 2012
Le Mesnil-sur-Oger Grand Cru Brut CHAMPAGNE 145
opulent and complex, baked golden apple, long toasted finish

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

Nominé-Renard Blanc de Blancs Brut CHAMPAGNE 150
vibrant and fresh, citrus notes with a silky finish

Nominé-Renard Brut CHAMPAGNE 120
vibrant and fresh, citrus notes with a silky finish

Petit & Bajan “Ambrosie” Grand Cru Brut CHAMPAGNE 150
dark berries, almond, notes of wildflower

Perrier-Jouët “Belle Époque” Brut 2013 CHAMPAGNE 326
honeysuckle, sautéed pear, flakey bread, hazelnut

Perrier-Jouët “Grand Brut” CHAMPAGNE 160
fresh apple, citrus fruits, honey, toasted nuts and brioche

Pierre Cellier “Prestige” Brut CHAMPAGNE 128
crisp and fresh white stone fruit, lemony pie crust, hazelnut

Philippe Gonet “3210” Blanc de Blancs
Extra Brut CHAMPAGNE 180
supple stone fruit, lemon curd, bright and refreshing finish

CHAMPAGNE
CONTINUED

Piper-Heidsieck Brut 2014	CHAMPAGNE	230
<i>toasted hazelnut, rich, opulent, apple tart tatin</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 “Comtes de Champagne” Blanc de Blancs 2011	CHAMPAGNE	425
<i>candied fruit, sweet spices, mandarin peel, subtle almond pastry</i>		
Taittinger “La Française” Brut	CHAMPAGNE	158
<i>fresh fruit, honey, balanced acidity, brioche finish</i>		
Tarlant “Zero” Brut Nature	CHAMPAGNE	126
<i>baked golden apple, toast, dried flowers, bright, full-bodied, dry</i>		
Telmont Blanc de Noirs Extra Brut 2014	CHAMPAGNE	286
<i>red fruits, crushed almonds, cardamom, vanilla</i>		
Veuve Clicquot “Yellow Label” Brut	CHAMPAGNE	165
<i>brioche, apple, pear, hints of vanilla</i>		

CHAMPAGNE
ROSÉ

Billecart-Salmon Brut Rosé	CHAMPAGNE	235
<i>chantilly cream, delicate strawberry, ranier cherry</i>		
Charles Heidsieck Brut Rosé		
Millésime 2008/2012	CHAMPAGNE	372
<i>vineyard peaches, quince, white pepper, long and creamy finish</i>		
Charles Heidsieck Brut Rosé Réserve	CHAMPAGNE	174
<i>strawberry jam on toast, raspberry, rich finish</i>		
Deutz Brut Rosé 2015	CHAMPAGNE	189
<i>structured, notes of currants, blackberries, and a silky texture</i>		
Huré Frères “Insouciance” Brut Rosé	CHAMPAGNE	175
<i>pink grapefruit, complex minerality, long finish</i>		
Laherte Frères Rosé de Meunier Extra Brut	CHAMPAGNE	127
<i>tart cranberries, orange peel, rich red berries, peppery citrus</i>		
Laurent-Perrier “Cuvée Rosé” Brut	CHAMPAGNE	155
<i>fresh strawberries, red currant, raspberries, well-balanced acidity</i>		
Nominé-Renard Rosé Brut	CHAMPAGNE	98
<i>balanced, ripe raspberry, long and refreshing finish</i>		
Perrier-Jouët “Belle Époque” Brut		
Rosé 2013	CHAMPAGNE	326
<i>red currant, pink grapefruit, mandarin, brioche</i>		

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

SPARKLING

Antech “Cuvée Française” Crémant de Limoux Brut LANGUEDOC	68
<i>vibrant, bright, lime zest and golden pear</i>	
Domaine Thet, Crémant de Loire LOIRE	70
<i>ripe pear, apricot, and refreshing citrus on the finish</i>	
Dirler-Cadé Crémant d’Alsace ALSACE	80
<i>tropical notes balanced with crisp apple and pear</i>	
Faire la Fête Crémant de Limoux Brut LANGUEDOC	68
<i>green pear, lime zest, white floral notes</i>	
Gaston Dorléans Crémant de Loire Brut 2017 LOIRE	105
<i>chamomille, golden pear, complex</i>	
Pierre Sparr Crémant d’Alsace Brut ALSACE	64
<i>lean, bright, lime zest and golden pear</i>	
Val de Mer Crémant de Bourgogne Non-Dosé BURGUNDY	65
<i>lean, bright, lime zest and golden pear</i>	

SPARKLING
ROSÉ

Antech “Cuvée Française” Crémant de Limoux Rosé LANGUEDOC	72
<i>bright, tart strawberry, fresh cherry</i>	
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Domaine Sérol “Turbulent” Rosé LOIRE	65
<i>off-dry, ripe raspberries, candied strawberries</i>	
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Gratien & Meyer Crémant de Loire Brut Rosé LOIRE	69
<i>strawberry, raspberry, blackcurrant, creamy and balanced</i>	
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Pierre Sparr Crémant d’Alsace Brut Rosé ALSACE	75
<i>round and fruity, hints of peach, lively acidity, clean and dry finish</i>	
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William Chris Pétillant Naturel Rosé TEXAS	70
<i>red berry, citrus peel, herbaceous with a fruit-forward finish</i>	

Still Wine



WHITE	Andre Neveu “La Côte des Monts Damnés” 2021 SANCERRE	85
	<i>ripe citrus, white flowers, and crushed stones</i>	
	Daniel-Etienne Defaix Chablis Vaillons Premier Cru 2009 BURGUNDY	160
	<i>honey, meyer lemon, verbena, tangy acids, satin texture</i>	
	Domaine de la Mandelière Chablis 2021 BURGUNDY	78
	<i>citrus, apple, pear, saline minerality, medium bodied</i>	
ROSÉ	Jean-Jacques Girard Bourgogne Blanc Chardonnay 2022 BURGUNDY	75
	<i>bright citrus, golden apple, refreshing and mouthwatering finish</i>	
	Mouton Cadet Sauvignon Blanc 2022 BORDEAUX	49
	<i>citrus, green fruit, hint of exotic fruit and peach</i>	
	William Chris Roussanne 2021 TEXAS	64
	<i>lemon, apricot, cantaloupe</i>	
ROSÉ	Château Guilhem “Pot de Vin” Rosé 2022 LANGUEDOC	40
	<i>watermelon, strawberry, round and refreshing fruits, dry</i>	
	Château Vannières Côtes de Provence 2022	56
	<i>macerated plums, sappy reed sherry, firm minerality</i>	
	Domaine Lucien Crochet Pinot Rosé 2021 SANCERRE	95
<i>tangy strawberry, fresh red fruit</i>		
Mouton Cadet Merlot Rosé 2022 BORDEAUX	49	
<i>fresh peach, strawberry, crisp finish</i>		

Still Wine Continued



RED	Alexandre Salmon ‘Le Bouxin’ Coteaux Champenois Rouge Pinot Meunier 2018 <small>CHAMPAGNE</small>	275
	<i>earthy and complex, with dark cherries and blackberries</i>	
	Arnaud Lambert “Clos Mazurique” Cabernet Franc <small>LOIRE</small>	52
	<i>sappy red and dark cherry, crushed stone, high acidity, medium tannins</i>	
	Bonnet-Cotton Côte de Brouilly “La Chapelle” 2020 <small>BEAUJOLAIS</small>	115
	<i>juicy red fruit, hint of cherry brandy, earthy finish</i>	
	Domaine de la Bastide Côtes du Rhône 2023 <small>RHÔNE</small>	49
	<i>ripe, expressive red fruits, blackberry</i>	
	Domaine du Meix Foulot Mercurey 1er Cru 2017 <small>BURGUNDY</small>	122
	<i>strawberry, raspberry, cherry, spicy tobacco, mocha</i>	
	Jean-Jacques Girard Bourgogne Rouge Pinot Noir 2022 <small>BURGUNDY</small>	80
	<i>bright pomegranate and cherry, subtle earthiness and complexity</i>	
	Mouton Cadet “Heritage” Bordeaux Blend 2020 <small>BORDEAUX</small>	77
	<i>black cherry, red currant, velvety finish</i>	
	William Chris Mourvèdre <small>TEXAS</small>	60
	<i>bright red berries, touch of spice, fine tannins, medium acidity and body</i>	

Kitchen



Small Plates



Elevated small plates to accompany your drinks

add caviar to any plate 12

Popcorn *v, gf* 3
with truffle salt 4
refill 1.5

Chips
 with Coupes Seasoning 4
refill 1.5

Gougères *v* 12

Citrus-Marinated
 Olives *v, gf* 7

Deviled Eggs *gf* 8
with caviar 20

Amanda's Fries *v, gf* 4
with truffle salt and cheese 5

Potato & Bacon
 Croquettes 7

Panisses *gf*
sauce vert 6

Coupes Salad *gf* 11
eggs, lardons, walnuts, shallot vinaigrette

White Bean Dip *vg* 9
lavash and seasonal vegetables

Shrimp Cocktail 12
mezcal cocktail sauce

Salmon Toast 14
rémoulade, pickled onion, cucumber

Chicken Provençal 15
tomato and olive tapenade

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	
<i>seasonal granita, creamy horseradish, housemade hot sauce,</i>	
half dozen	16
<i>baked</i>	22
dozen	32
<i>baked</i>	44

Caviar	
<i>blinis, chips, crème fraîche, chives</i>	
Imperial Golden Osetra	110/oz
<i>buttery, rich, creamy</i>	
Royal White Sturgeon	90/oz
<i>mildly sweet, nutty, savory</i>	
Wild Paddlefish	60/oz
<i>saline, bold, earthy</i>	

Charcuterie & Fromage Board 35
chef's rotating selection of meats and cheeses

Desserts	
Crème Brûlée	7
Chef's Selection of Pastries	8

Quiche du Jour 12
served with side salad

Grilled Cheese 12
tomato jam, trio of cheeses, served with side salad or fries with bacon 14

Coupes Burger 20
onions, pickles, burger sauce served with side salad or fries

You may order food until 9:15 pm

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