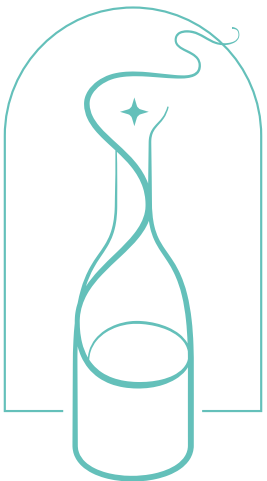


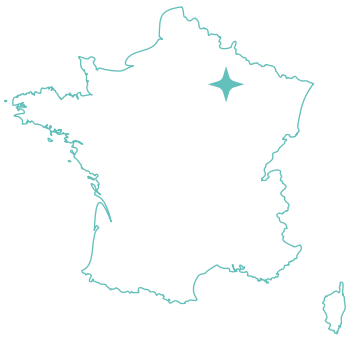
Bottles & Kitchen



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” Extra-Brut Blanc de Blancs
Grand Cru 2016 CHAMPAGNE 335
rich tropical fruit, apple blossom, citrus zest, warm biscuits, racy acids

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

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

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

Billecart-Salmon Brut Blanc de Blancs
Grand Cru CHAMPAGNE 224
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 Brut Grand Cru
CHAMPAGNE 124
rich citrus, hints of white flowers, red fruit aromas

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

Guy Larmandier Cramant Blanc de Blancs Brut Zéro Grand Cru CHAMPAGNE	152
<i>green apple, white peach, pear, hints of toasted oak and nutmeg</i>	
Henriot Brut Souverain CHAMPAGNE	133
<i>red fruit, stone, light buttered toast</i>	
JM Sélèque Partiton 7 Parcelles 2016 Extra-Brut CHAMPAGNE	310
<i>citrus pith, white flowers, pear, blanched almonds, mineral-driven</i>	
JM Sélèque Solesence 7 Villages CHAMPAGNE	164
<i>sugar plum, lemon oil, white flowers, clean minerality</i>	
Laherte Frères Blanc de Blancs Brut Nature CHAMPAGNE	180
<i>citrus peel, hint of dried mango, apple and pear tart, balanced acidity</i>	
Laherte Frères 'Les 7' Extra-Brut CHAMPAGNE	277
<i>orchard fruit, hazelnut, crushed flowers, abundant minerality</i>	
Laherte Frères Ultradition Extra-Brut CHAMPAGNE	120
<i>apricot, lemon curd, fresh brioche, chalky minerality</i>	
Lallier Brut Blanc de Blancs CHAMPAGNE	182
<i>floral acaia, hint of hazelnut, praline, and soft pastry</i>	
Lallier Grand Cru Brut Millésime 2014 CHAMPAGNE	260
<i>candied fruits, chestnut honey, spices, white truffle, hint of chalk</i>	

Lallier R.018 Brut	CHAMPAGNE	114
<i>lemon curd on brioche, spiced stone fruit pastry, magnolia</i>		
Larmandier-Bernier Latitude Extra-Brut		
Blanc de Blancs	CHAMPAGNE	197
<i>white flowers, amalfi lemon, touch of freshly baked bread</i>		
Larmandier-Bernier Longitude Extra-Brut Premier Cru		
Blanc de Blancs	CHAMPAGNE	204
<i>lemon peel, dried flowers, hint of white pepper, chalky minerality</i>		
Larmandier-Bernier Terre de Vertus Premier Cru		
Brut Nature Blanc de Blancs	CHAMPAGNE	282
<i>peach, orange oil, ripe melon, white cherry, fine citrus, chalk</i>		
Nominé-Renard Brut Blanc de Blancs	CHAMPAGNE	150
<i>rich brioche, toasted hazelnut and almond, notes of wildflower</i>		
Perrier-Jouët Grand Brut	CHAMPAGNE	131
<i>fresh apple, citrus fruits, honey, toasted nuts and brioche</i>		
Philippe Gonet 3210 Extra-Brut Blanc de Blancs		
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 Extra-Brut Blanc de Blancs 2006	CHAMPAGNE	343
<i>citrus, candied fruit, roasted peach, buttery bread, oaky caramel</i>		

Roederer Brut Collection 243	CHAMPAGNE	134
<i>dried lemon, apricot, green apple, salted almonds, walnut</i>		
<hr/>		
Roger Coulon de l'Homée Premier Cru	CHAMPAGNE	218
<i>rich red fruit, classic brioche, vanilla bean, mineral finish</i>		
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Roger Coulon Heri-Hodie Premier Cru	CHAMPAGNE	188
<i>fresh, floral, full-bodied with hints of green apple and toast</i>		
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Ruinart Brut Blanc de Blancs	CHAMPAGNE	205
<i>ripe citrus, white flowers, white peach, pleasant minerality</i>		
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Taittinger Brut La Française	CHAMPAGNE	158
<i>fresh fruit, honey, balanced acidity, brioche finish</i>		
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Tarlant Zero Brut Nature	CHAMPAGNE	126
<i>golden apple, toast, dried flowers, bright, full-bodied, bone dry</i>		
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Telmont Blanc de Noirs Extra Brut 2014	CHAMPAGNE	286
<i>red fruits, crushed almonds, cardamom, vanilla</i>		
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Vazart-Coquart Brut Réserve Blanc de Blancs Grand Cru	CHAMPAGNE	130
<i>apple, peach, pear, almond biscuit, crisp acidity, mineral finish</i>		
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Veuve Clicquot Yellow Label Brut	CHAMPAGNE	165
<i>full-bodied brioche, apple, pear, hints of vanilla</i>		

CHAMPAGNE
ROSÉ

Charles Heidsieck Brut Rosé Millésime 2008	CHAMPAGNE	372
<i>vineyard peaches, quince, white pepper, long & creamy finish</i>		
Charles Heidsieck Brut Rosé Réserve	CHAMPAGNE	174
<i>strawberries, raspberries, blackberries</i>		
Deutz Champagne Brut Rosé 2015	CHAMPAGNE	189
<i>strawberries, currants, blackberries, silky texture</i>		
JM Sélèque Solesence 7 Villages Rosé	CHAMPAGNE	142
<i>red fruits, watermelon, apricot, quince, lemon, chalky minerality</i>		
Laherte Frères Rosé de Meunier Extra Brut	CHAMPAGNE	127
<i>tart cranberries, orange peel, rich red berries, peppery citrus</i>		
Laurent-Perrier Cuvée Brut Rosé	CHAMPAGNE	133
<i>fresh strawberries, red currant, raspberries, well-balanced acidity</i>		
Pierre Paillard Extra-Brut Rosé Grand Cru	CHAMPAGNE	151
<i>white peach, crushed strawberries, citrus fruits, long & fruity finish</i>		
Ruinart Brut Rosé	CHAMPAGNE	259
<i>fresh berries, pomegranate, touch of mint & pink grapefruit</i>		
Telmont Réserve Brut Rosé	CHAMPAGNE	154
<i>bursting morello cherries, fresh red fruits, hint of brioche</i>		

CHAMPAGNE
ROSÉ
CONTINUED

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

Château de Brézé Crémant de Loire LOIRE 80
ripe pear, apricot, & refreshing citrus on the finish

Côté Mas Crémant de Limoux Brut LANGUEDOC 71
honey, citrus fruits, balanced acidity

Cuvée Françoise Crémant de Limoux LANGUEDOC 75
fresh, vibrant lemon curd with white floral notes

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

J.P. Brun Domaine des Terres Dorées 'Charme'
Extra Brut Crémant de Bourgogne BURGUNDY 78
lemon blossom, honey crisp apple, biscotti, vanilla bean, dry finish

Pierre Sparr Crémant d'Alsace Brut Réserve ALSACE 74
citrus peel, buttery toast, hints of hazelnut

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

SPARKLING
ROSÉ

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

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 Brut Rosé CHAMPAGNE 395
fresh strawberries, red currant, raspberries, well-balanced acidity

Taittinger Brut La Française 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

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

Perrier-Jouët Belle Époque Brut Rosé CHAMPAGNE 326
citrus, cherry, red fruits, stone, full-bodied, dry finish with a touch of salt

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

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

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

Still Wine



WHITE	Daniel-Etienne Defaix Chablis Premier Cru Vaillon 2006 <small>BURGUNDY</small>	160
	<i>honey, meyer lemon, verbena, tangy acids, satin texture</i>	
	Domaine de la Mandelière Chablis <small>BURGUNDY</small>	76
	<i>citrus, apple, pear, saline minerality, medium bodied</i>	
	Les Roches Touraine Sauvignon Blanc <small>LOIRE</small>	49
	<i>citrus, green fruit, hint of exotic fruit & peach</i>	
	William Chris Roussanne <small>TEXAS</small>	64
	<i>lemon, apricot, cantaloupe</i>	



ROSÉ	Château d'Esclans Rock Angel Rosé 2021 <small>PROVENCE</small>	116
	<i>fresh-chopped raspberries & strawberries, textured acidity, creamy finish</i>	
	Château Guilhem Pot de Vin Rosé 2021 <small>LANGUEDOC</small>	53
	<i>watermelon, strawberry, round and refreshing fruits, dry</i>	
	Château Pradeaux Côtes de Provence <small>VAR</small>	56
	<i>macerated plums, sappy reed sherry, firm minerality</i>	
	Domaine Lucien Crochet Sancerre Pinot Rosé <small>LOIRE</small>	95
	<i>tangy strawberries, fresh red fruit, tannic finish</i>	

Still Wine Continued



- RED** Arnaud Lambert Clos Mazurique LOIRE 52
sappy red & dark cherry, crushed stone, high acidity, medium tannins
-
- Bonnet-Cotton Côte de Brouilly 'La Chapelle' 2020
BEAUJOLAIS 115
juicy red fruit, hint of cherry brandy, medium acidity
-
- Domaine du Meix-Foulot Mercurey 1er Cru 2017
BURGUNDY 122
strawberry, raspberry, cherry, spicy tobacco, mocha
-
- Domaine Duseigneur La Goutte du Seigneur RHÔNE 48
red & blackcurrant, red cherry; graphite minerality, fine tannins
-
- William Chris Mourvèdre TEXAS 60
bright red berries, touch of spice, fine tannins, medium acidity & body

Small Plates



Elevated small plates to accompany your drinks

add caviar to any plate 12

Oysters

*champagne mignonette,
hot sauce de Coupes*

half dozen 19

dozen 38

Truffle Popcorn 6

1.5 refill

Kennebec Chips 6

1.5 refill

Gougères 8

pâte à choux pastry, gruyère crème

Tater Tots & Tuna Tartare 15

ahi tuna, sauce verte, potato rosti

Panisse 12

chickpea flour fritters, confit garlic aioli, sauce verte

Deviled Eggs & Caviar 18

whipped egg, royal white caviar, smoked paprika, chive points

Marinated Olives 11

pitted castlevetrano olives, marcona almonds, citrus marinade

Beet Hummus 13

horseradish crème, kennebec potato chips, seasonal vegetables

Baked Camembert 22

marin french camembert, rosemary honey, lavash crackers, baguette crisps

Wagyu Beef Tartare 18

egg yolk, mustard, aioli, crispy shallots

You may order food until 9:15 pm

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

Small Plates Continued



Boards

rotating selection of meats and cheeses

plateau de fromage 28

charcuterie & fromage 48

Spring Green Salad 15

baby gem romaine, arugula, pea tendrils, savoy cabbage, green beans, yogurt herb vinaigrette

Tomato Salad 14

heirloom tomatoes, whey-braised onions, ricotta salata, champagne vinaigrette

Cauliflower Croquant 12

vadouvan cauliflower, preserved lemon-coconut yogurt

Wild Mushroom Tartine 16

wild mushroom conserva, mushroom bread, fromage blanc

Grilled Cheese Sandwich 22

sourdough, raclette, fontina, gruyère, onion bacon jam, greens

Fried Chicken Provençal 25

chicken thigh, pickled fresnos, cornichons, herbes de provence ranch

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

Small Plates Continued



Smoked Salmon Croque Monsieur	28
<i>ora king salmon mi-cuit, fromage blanc, caviar crème fraîche, house pickles</i>	
Salmon en Papillote	30
<i>ora king salmon, asparagus, dill, lemon</i>	
Porc Roulé	32
<i>thirty-six hour sous vide berkshire pork, jus gras, bourbon tea glaze</i>	
Wagyu Bistro Filet	32
<i>mishima reserve wagyu, caramelized onion jus, confit onion</i>	

Desserts



Sweet bites to end your night

Chocolate Bonbons	10
<i>rotating selection</i>	
Carrot Cake	11
<i>whipped cream cheese</i>	
Champagne Sorbet	12
<i>mint, raspberry</i>	

FIN

Thanks to Chefs' Produce, Empire Baking Company, Hill Country Dairies, Seafood Supply Company, Vertigrow Produce, and our other wonderful local suppliers.