



# Champagne and Sparkling by the Glass ✨

Liébart-Régnier “Les Sols Bruns” Brut CHAMPAGNE 26  
*plum, quince, complex & well balanced*

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Faire la Fête Crémant de Limoux Brut LANGUEDOC 16  
*green pear, lime zest, white floral notes*

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Domaine Thet, Crémant de Loire LOIRE 17  
*nectarine, apricot, & refreshing citrus on the finish*

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Dirler-Cadé Crémant d’Alsace Brut-Nature 19  
ALSACE  
*bright tropical notes balanced with crisp apple & pear*

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Duval-Leroy “Grand Brut” CHAMPAGNE 32  
*ripe plum, fig, toasted brioche*

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Charles Heidsieck Brut Réserve CHAMPAGNE 36  
*red pitted fruit, praline, toffee, vanilla*

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Alfred Gratien Brut CHAMPAGNE 28  
*rich, toasty pastry, lemon curd, baked apple*



## Champagne and Sparkling by the Glass Continued



Perrier-Jouët “Grand Brut” CHAMPAGNE 30  
*vibrant yellow apple, citrus fruits, white floral notes*

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Nominé-Renard Blanc de Blancs Brut CHAMPAGNE 26  
*anjou pear, lemon zest, creme fraîche*

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Taittinger “La Française” Brut CHAMPAGNE 33  
*fresh fruit, honey, balanced acidity, brioche finish*

### ROSÉ

Antech “Cuvée Française” 16  
 Crémant de Limoux Brut Rosé LANGUEDOC  
*strawberry, raspberry, blackcurrant, creamy and balanced*

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Gratien & Meyer Crémant de Loire Brut Rosé LOIRE 14  
*strawberry, raspberry, blackcurrant, creamy and balanced*

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Laurent-Perrier “Cuvée Rosé” Brut CHAMPAGNE 35  
*fresh strawberries, red currant, raspberries, well-balanced acidity*

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Laherte Frères Rosé de Meunier Extra Brut CHAMPAGNE 27  
*tart cranberries, orange peel, rich red berries, peppery citrus*

## Flights



## Sparkling Conversation 26

**Great sparkling wine does not need to come from Champagne**

*Faire la Fête Crémant de Limoux Brut*

*Domaine Thet Crémant d'Alsace Brut*

*Dirler-Cadé Crémant d'Alsace Brut Nature 2019*

## Les Femmes de Champagne 43

**Three of the many champagne houses that were founded by, or are currently run by, women**

*Perrier-Jouët Grand Brut*

*Liébart-Régnier "Les Sols Bruns" Brut*

*Laurent Perrier "Cuvée Rosé" Brut*

## Bodies In Flight 42

**A light, medium, and full-bodied Champagne**

*Perrier-Jouët "Grand Brut"*

*Taittinger "La Française" Brut*

*Charles Heidsieck "Brut Réserve"*

## Rosé Three Way 30

**Very different rosés that get along quite well**

*Gratien & Meyer Crémant de Loire Brut Rosé*

*Antech, "Cuvée Française" Crémant de Limoux Brut Rosé*

*Laherte Frères Rosé de Meunier Brut Champagne*

## Flight of the Concords 39

**Each champagne is made from only one of the three main grapes allowed in true champagne**

*Nominé-Renard, Blanc de Blancs Brut (all Chardonnay)*

*Laurent Perrier "Cuvée Rosé" Brut (all Pinot Noir)*

*Laherte Frères Rosé de Meunier Extra Brut (all Pinot Meunier)*



# Half Bottles



*A splash more than two coupes — just enough to share or to indulge by yourself*

Guy Larmandier Blanc de Blancs 85  
Cramant Grand Cru Brut Zéro CHAMPAGNE

*green apple, white peach, pear, hints of toasted oak & nutmeg*

Taittinger “La Française” Brut CHAMPAGNE 88

*fresh fruit, honey, balanced acidity, brioche finish*

Ruinart Blanc de Blancs Brut CHAMPAGNE 155

*ripe citrus, white flowers, white peach, pleasant minerality*

Veuve Clicquot “Yellow Label” Brut CHAMPAGNE 105

*full-bodied brioche, apple, pear, hints of vanilla*

Perrier-Jouët “Grand Brut” CHAMPAGNE 82

*fresh apple, citrus fruits, honey, toasted nuts, brioche*

## ROSÉ

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*

Ruinart Brut Rosé CHAMPAGNE 144

*red currant, pink grapefruit, mandarin, brioche*

## Still Wine by the Glass



**WHITE** Mouton Cadet Sauvignon Blanc 2022 BORDEAUX 15  
*citrus, green fruit, hint of exotic fruit & peach*

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Jean-Jacques Girard 19  
 Bourgogne Blanc Chardonnay 2022 BURGUNDY  
*bright citrus, golden apple, refreshing & mouthwatering finish*

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**ROSÉ** Château Guilhem “Pot de Vin” Rosé 2021 LANGUEDOC 14  
*watermelon, strawberry, round & refreshing fruits, dry*

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Château Vannières Rosé 2022 CÔTES DE PROVENCE 15  
*delicate raspberry & peach with a dry, mineral finish*

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**RED** Jean-Jacques Girard Bourgogne Rouge 20  
 Pinot Noir 2022 BURGUNDY  
*bright pomegranate & cherry, subtle earthiness & complexity*

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Domaine de la Damase 2022 CÔTES DU RHÔNE 13  
*red & blackcurrant, red cherry, graphite minerality, fine tannins*

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Arnaud Lambert “Clos Mazurique” 14  
 Cabernet Franc 2021 SAUMUR, LOIRE VALLEY  
*sappy red & dark cherry, crushed stone, high acidity, medium tannins*

## Spirits



|                          |                                |    |
|--------------------------|--------------------------------|----|
| <b>BRANDY/COGNAC</b>     | Brandy Sainte Louise           | 11 |
|                          | Ferrand Cognac 1840            | 16 |
| <b>GIN</b>               | Empress 1908 Indigo            | 13 |
|                          | Botanist                       | 13 |
|                          | Fords                          | 10 |
|                          | Citadelle Jardin d'Été         | 11 |
| <b>RUM</b>               | False River Spiced Rum         | 13 |
|                          | Plantation 3 Star              | 8  |
|                          | El Dorado 12yr Demerara Rum    | 17 |
| <b>TEQUILA/MEZCAL</b>    | Lunazul Blanco                 | 8  |
|                          | Lunazul Reposado               | 10 |
|                          | Herradura Blanco               | 15 |
|                          | Herradura Reposado             | 18 |
|                          | Herradura Anejo                | 21 |
|                          | Lalo Blanco                    | 14 |
|                          | Ocho Plata Blanco              | 15 |
|                          | Banhez Mezcal                  | 13 |
| Racho Mezcal Joven       | 15                             |    |
| <b>VODKA</b>             | Townes                         | 8  |
|                          | Grey Goose                     | 12 |
|                          | Ketel One                      | 11 |
|                          | Tito's                         | 10 |
| <b>BOURBON/RYE</b>       | Evan Williams                  | 8  |
|                          | Basil Hayden                   | 12 |
|                          | Buffalo Trace                  | 12 |
|                          | Heaven's Door Double Barrel    | 16 |
|                          | Knob Creek 9yr                 | 11 |
|                          | 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                             |    |
| <b>SCOTCH</b>            | Highland Park 12yr             | 18 |
|                          | Macallan 12yr                  | 27 |
| <b>AMARO</b>             | Aperol                         | 10 |
|                          | Amaro Montenegro               | 14 |
|                          | Amaro Nonino                   | 15 |
|                          | Amaro Averna                   | 15 |
|                          | Campari                        | 11 |
|                          | Fernet Branca                  | 15 |

## Signature Cocktails



Garden Party 14

*Citadelle jardin d'été gin, lemon, raspberry, tarragon, sparkling*

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Femme Fatale 14

*Tito's vodka, grapefruit cordial, champagne syrup, sparkling*

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Thé Brisé 14

*Evan Williams bourbon, blackcurrant, lemon, mint*

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Study Abroad 14

*Lunazul reposado tequila, chai, averna, maraschino liqueur, bitters*

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Midnight in Paris 16

*Townes vodka, espresso liqueur, cold brew, demerara*

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Mémoire de Munson 22

*J.P. Brun crémant de bourgogne extra-brut, crystallized ginger, bitters*

## Elevated Cocktails

Perfect Martini 32

*Jean-Marc XO Vodka, Carpano dry, bitters, caviar garnish*

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Coupes Carré 28

*Woodford Double Oaked, Woodford Rye, Carpano Antica, Benedictine, bitters*



## Classic Cocktails



Champagne Cocktail 15

*Côte mas crémant de limoux brut, sugar cube, bitters*

French 75 14

*Ford's gin or brandy sainte louise, lemon, sparkling*

Kir Royale 16

*Faire la Fête crémant de limoux brut, raspberry liqueur, lemon twist*

Manhattan 15

*Woodford Reserve rye, sweet vermouth, bitters*

Martini 15

*Ford's gin or Townes vodka – choice of dirty, classic, or straight*

Old Fashioned 14

*Evan Williams bourbon, demerara, bitters, citrus oil*

Sidecar 14

*Brandy Sainte Louise, lemon, curaçao*

### TEMPERANCE

|   |   |                          |   |
|---|---|--------------------------|---|
| Alive & Well Kombucha                     | 8 | French Press             | 6 |
| ‘the gardener’                            |   | Acqua Panna Spring Water | 4 |
| ‘the carpenter’                           |   | Perrier Mineral Water    | 4 |
| Lyre's Classico                           | 9 | Hot Tea                  | 4 |
| <i>similar to a ‘white wine spritzer’</i> |   | Iced Tea                 | 4 |
| Lyre's Amalfi Spritz                      | 9 |                          |   |
| <i>similar to an ‘aperol spritz’</i>      |   |                          |   |