



# Champagne and Sparkling by the Glass ✨

Sauvage Blanc de Blancs, Zéro Dosage NEW MEXICO 15  
*bright citrus, dry minerality*

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Côté Mas Crémant de Limoux Brut LANGUEDOC 15  
*honey, citrus fruits, balanced acidity*

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Pierre Sparr Crémant d'Alsace Brut Réserve ALSACE 16  
*citrus peel, buttery toast, hints of hazelnut*

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Bodet-Herold Crémant de Loire Extra-Brut 'Physis'  
 2018 LOIRE 18  
*citrus peel, buttery toast, hints of hazelnut*

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Vazart-Coquart Brut Réserve Blanc de Blancs  
 Grand Cru CHAMPAGNE 27  
*apple, peach, pear, almond biscuit, crisp acidity, mineral finish*

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Perrier-Jouët Grand Brut CHAMPAGNE 27  
*fresh apple, citrus fruits, honey, toasted nuts, brioche*

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Henriot Brut Souverain CHAMPAGNE 28  
*red fruit, stone, light buttered toast*

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Aubry Brut CHAMPAGNE 29  
*meyer lemon, floral honey, notes of peppered crackers*

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Louis Roederer Brut Collection 243 CHAMPAGNE 30  
*dried lemon, apricot, green apple, salted almonds, walnut*



## Champagne and Sparkling by the Glass Continued



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

Veuve Clicquot Yellow Label Brut CHAMPAGNE 35  
*full-bodied brioche, apple, pear, hints of vanilla*

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

## ROSÉ

William Chris Pétillant Naturel Rosé TEXAS 15  
*red berry, citrus peel, herbaceous with a fruit-forward finish*

Côté Mas Crémant de Limoux Brut Rosé LANGUEDOC 15  
*grapefruit, hint of blood orange, delicate pitted fruit, crisp & juicy finish*

Gratien & Meyer Crémant de Loire Brut Rosé LOIRE 16  
*strawberry, raspberry, blackcurrant, creamy & balanced*

Pierre Sparr Crémant d'Alsace Brut Rosé ALSACE 16  
*round and fruity, hints of peach, lively acidity, clean and dry finish*

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

Laurent-Perrier Cuvée Brut Rosé CHAMPAGNE 28  
*fresh strawberries, red currant, raspberries, well-balanced acidity*

# Flights



## Sparkling Conversation 24

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

*Sauvage Blanc de Blancs, Zéro Dosage New Mexico*

*Bodet-Herold Crémant de Loire Extra-Brut 'Physis' 2018*

*Côté Mas Crémant de Limoux Brut*

## Rosé Three Way 29

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

*William Chris Pétillant Naturel Rosé Texas*

*Côté Mas Crémant de Limoux Brut Rosé*

*Laurent Perrier Cuvée Brut Rosé*

## Bodies In Flight 38

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

*Perrier-Jouët Grand Brut*

*Louis Roederer Brut 'Collection 243'*

*Veuve Clicquot Yellow Label Brut*

## Les Femmes de Champagne 42

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

*Henriot Brut Souverain*

*Charles Heidsieck Brut Réserve*

*Veuve Clicquot Yellow Label Brut*



# Half Bottles



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

Ayala Brut Majeur CHAMPAGNE 74  
*honey, citrus, tropical fruit, sweet pastry, dry*

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Perrier-Jouët Grand Brut CHAMPAGNE 82  
*fresh apple, citrus fruits, honey, toasted nuts, brioche*

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Taittinger Brut La Française CHAMPAGNE 88  
*fresh fruit, honey, balanced acidity, brioche finish*

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Guy Larmandier Cramant Blanc de Blancs  
 Brut Zéro Grand Cru CHAMPAGNE 96  
*green apple, white peach, pear, hints of toasted oak & nutmeg*

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Veuve Clicquot Yellow Label Brut CHAMPAGNE 116  
*full-bodied brioche, apple, pear, hints of vanilla*

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Ruinart Brut Blanc de Blancs CHAMPAGNE 155  
*ripe citrus, white flowers, white peach, pleasant minerality*



**ROSÉ** Deutz Brut Rosé CHAMPAGNE 93  
*strawberries, fresh cherry, pomegranate, light touch of brioche*

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Billecart-Salmon Brut Rosé CHAMPAGNE 129  
*fresh red fruits, raspberry, citrus zest, hint of cream & pie crust*

## Still Wine by the Glass



**WHITE** Les Roches Sauvignon Blanc LOIRE 13  
*citrus, green fruit, hint of exotic fruit & peach*

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William Chris Roussanne TEXAS 17  
*lemon, apricot, cantaloupe*



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

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Château Pradeaux Rosé 2021 COTES DE PROVENCE 15  
*macerated plums, sappy reed sherry, firm minerality*



**RED** Domaine Duseigneur La Goutte du Seigneur RHÔNE 13  
*red & blackcurrant, red cherry; graphite minerality, fine tannins*

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Arnaud Lambert Clos Mazurique LOIRE 14  
*sappy red and dark cherry, crushed stone, high acidity, medium tannins*

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William Chris Mourvèdre TEXAS 16  
*bright red berries, touch of spice, fine tannins, medium acidity & body*

## Spirits



<b>BRANDY/COGNAC</b>	Brandy Sainte Louise	11
	Ferrand Cognac 1840	16
<b>GIN</b>	New Amsterdam	8
	Botanist	13
	Fords	10
	Citadelle Jardin d'Été	11
	Greenhouse	9
<b>RUM</b>	Plantation 3 Star	8
	El Dorado Rum 12yr Demerara Rum	17
<b>TEQUILA/MEZCAL</b>	Lunazul Blanco	8
	Herradura Blanco	15
	Herradura Reposado	18
	Herradura Anejo	21
	Lalo Blanco	14
	Ocho Plata Blanco	15
	Banhez Mezcal	13
Illegal Mezcal Joven	17	
<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	
<b>SCOTCH</b>	Highland Park 12yr	18
	Macallan 12yr	24
<b>AMARO</b>	Aperol	10
	Amaro Montenegro	14
	Amaro Nonino	15
	Campari	11
	Fernet Branca	15

# Signature Cocktails



Garden Party 14

*citadelle jardin d'été gin, lemon, raspberry, tarragon, bubbles*

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Femme Fatale 14

*tito's vodka, grapefruit cordial, champagne syrup, bubbles*

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T.V. Munson 4l.B 14

*ford's gin, dino melon, aperol, genepy, lemon, champagne syrup, bubbles*

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Thé Brisé 13

*evan williams bourbon, blackcurrant, lemon, mint*

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Midnight in Paris 14

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

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Lumiere Vèrte 13

*lunazul blanco tequila, cucumber, lime, black pepper*

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Démodé 16

*highland park 12yr scotch, px sherry, demerara, bitters*



# Classic Cocktails



Champagne Cocktail 15

*sauvage blanc de blancs zéro dosage, sugar cube, bitters*

French 75 14

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

Kir Royale 16

*sauvage blanc de blancs zéro dosage, 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

*'the gardener' lavender & blue mallow*

8

*'the carpenter' palo santo*

8

Lyre's Classico

*similar to a 'white wine spritzer'*

9

Lyre's Amalfi Spritz

*similar to an 'aperol spritz'*

9

Cafés Richard Rouge

*french press*

6

Acqua Panna Spring Water

4

Perrier Mineral Water

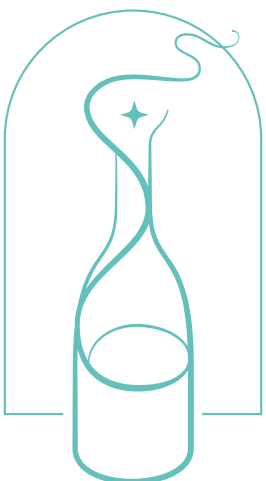
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Hot Tea

4

Soft Drinks

4

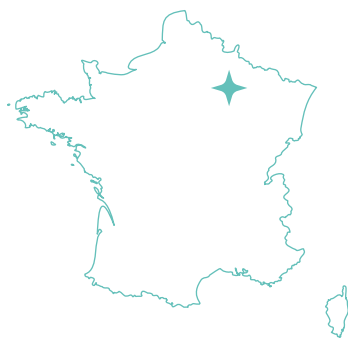


# Champagne & Sparkling



## 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.



Lallier R.018 Brut CHAMPAGNE 114

*lemon curd on brioche, spiced stone fruit pastry, magnolia*

Laherte Frères Ultradition Extra-Brut CHAMPAGNE 120

*apricot, lemon curd, fresh brioche, chalky minerality*

Camille Savès Carte Blanche Bouzy Brut Grand Cru  
CHAMPAGNE 124

*rich citrus, hints of white flowers, red fruit aromas*

Tarlant Zero Brut Nature CHAMPAGNE 126

*golden apple, toast, dried flowers, bright, full-bodied, bone dry*

Pierre Cellier Prestige Brut CHAMPAGNE 128

*crisps and fresh white stone fruit, lemony pie crust, hazelnut*

Aubry Brut CHAMPAGNE 130

*meyer lemon, floral honey, notes of peppered crackers*

Vazart-Coquart Brut Réserve Blanc de Blancs  
Grand Cru CHAMPAGNE 130

*apple, peach, pear, almond biscuit, crisp acidity, mineral finish*

Perrier-Jouët Grand Brut CHAMPAGNE 131

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

Henriot Brut Souverain CHAMPAGNE 133

*red fruit, stone, light buttered toast*

## Champagne &amp; Sparkling Continued



Louis Roederer Brut Collection 243	CHAMPAGNE	134
<i>dried lemon, apricot, green apple, salted almonds, walnut</i>		
Ayala Brut Majeur	CHAMPAGNE	149
<i>honey, citrus, tropical fruit, sweet pastry, dry</i>		
Nominé-Renard Brut Blanc de Blancs	CHAMPAGNE	150
<i>rich brioche, toasted hazelnut and almond, notes of wildflower</i>		
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>		
Taittinger Brut La Française	CHAMPAGNE	158
<i>fresh fruit, honey, balanced acidity, brioche finish</i>		
JM Sélèque Solessence 7 Villages	CHAMPAGNE	164
<i>sugar plum, lemon oil, white flowers, clean minerality</i>		
Veuve Clicquot Yellow Label Brut	CHAMPAGNE	165
<i>full-bodied brioche, apple, pear, hints of vanilla</i>		
Charles Heidsieck Brut Réserve	CHAMPAGNE	170
<i>red pitted fruit, touch of praline and vanilla</i>		
Ruinart Brut Blanc de Blancs	CHAMPAGNE	205
<i>ripe citrus, white flowers, white peach, pleasant 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>		

## Champagne &amp; Sparkling Continued



Philippe Gonet 3210 Extra-Brut Blanc de Blancs  
 CHAMPAGNE 180

*supple stone fruit, lemon curd, bright and refreshing finish*

Lallier Brut Blanc de Blancs CHAMPAGNE 182

*floral acaia, hint of hazelnut, praline, and soft pastry*

Agrapart et Fils “Terroirs” Extra-Brut Blanc de Blancs  
 Grand Cru CHAMPAGNE 182

*zesty lemon, green apple, almond, buttered bread, creamy*

Roger Coulon Heri-Hodie Premier Cru CHAMPAGNE 188

*fresh, floral, full-bodied with hints of green apple and toast*

Larmandier-Bernier Latitude Extra-Brut  
 Blanc de Blancs CHAMPAGNE 197

*white flowers, amalfi lemon, touch of freshly baked bread*

Larmandier-Bernier Longitude Extra-Brut Premier Cru  
 Blanc de Blancs CHAMPAGNE 204

*lemon peel, dried flowers, hint of white pepper, chalky minerality*

Roger Coulon de l’Homée Premier Cru CHAMPAGNE 218

*rich red fruit, classic brioche, vanilla bean, mineral finish*

Billecart-Salmon Brut Blanc de Blancs Grand Cru 224  
 CHAMPAGNE

*white fruit, hazelnuts, buttered brioche, creamy with balanced minerality*

Bollinger Special Cuvée Brut CHAMPAGNE 228

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

## Champagne &amp; Sparkling Continued



- Lallier Grand Cru Brut Millésime 2014 CHAMPAGNE 260  
*candied fruits, chesnut honey, spices, white truffle, hint of chalk*
- 
- Laherte Frères 'Les 7' Extra Brut CHAMPAGNE 277  
*orchard fruit, hazelnut, crushed flowers, abundant minerality*
- 
- Larmandier-Bernier Terre de Vertus Premier Cru 282  
 Brut Nature Blanc de Blancs CHAMPAGNE  
*peach, orange oil, ripe melon, white cherry, fine citrus, chalky structure*
- 
- Telmont Blanc de Noirs Extra Brut 2014 CHAMPAGNE 286  
*red fruits, crushed almonds, cardamom, vanilla*
- 
- JM Sélèque Partiton 7 Parcelles 2016 Extra-Brut 310  
CHAMPAGNE  
*citrus pith, white flowers, pear, blanched almonds, mineral-driven*
- 
- Veuve Clicquot Brut 'La Grande Dame' 2012 311  
CHAMPAGNE  
*citrus, cherry, red fruits, stone, full-bodied, dry finish with a touch of salt*
- 
- Perrier-Jouët Belle Époque Brut CHAMPAGNE 326  
*honeysuckle, sautéed pear, flakey bread, hazelnut*
- 
- 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*

## Champagne &amp; Sparkling Continued



Pierre Moncuit Cuvée Nicole Moncuit "Vieilles Vignes"  
Grand Cru Extra-Brut Blanc de Blancs 2006 343

CHAMPAGNE

*citrus, candied fruit, roasted peach, buttery bread, oaky caramel*

Taittinger Comtes de Champagne Blanc de Blancs 425

CHAMPAGNE

*candied fruit, sweet spices, mandarin peel, subtle almond pastry*

Krug Grande Cuvée 170ème Édition CHAMPAGNE 434

*lemon, limoncello, dried fruit, almond paste, quince*

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*

Louis Roederer Brut Cristal 2014 CHAMPAGNE 640

*ripe yellow fruit, candied fruits, toasted almonds, chalky freshness*

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ROSÉ

Laherte Frères Rosé de Meunier Extra Brut CHAMPAGNE 127

*tart cranberries, orange peel, rich red berries, peppery citrus*

Laurent-Perrier Cuvée Brut Rosé CHAMPAGNE 133

*fresh strawberries, red currant, raspberries, well-balanced acidity*

JM Sélèque Solescence 7 Villages Rosé CHAMPAGNE 142

*red fruits, watermelon, apricot, quince, lemon, chalky minerality*

## Champagne &amp; Sparkling Continued



## ROSÉ CONTINUED

Pierre Paillard Extra-Brut Rosé Grand Cru 151  
CHAMPAGNE

*white peach, crushed strawberries, citrus fruits, long & fruity finish*

Telmont Réserve Brut Rosé CHAMPAGNE 154

*bursting morello cherries, fresh red fruits, hint of brioche*

Charles Heidsieck Brut Rosé Réserve CHAMPAGNE 174

*strawberry, raspberry, blackberry*

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*

Deutz Champagne Brut Rosé 2015 CHAMPAGNE 189

*strawberries, currants, blackberries, silky texture*

Ruinart Brut Rosé CHAMPAGNE 259

*fresh berries, pomengranate, touch of mint & pink grapefruit*

Perrier-Jouët Belle Époque Brut Rosé CHAMPAGNE 326

*red currant, pink grapefruit, mandarin, brioche*

Charles Heidsieck Brut Rosé Millésime 2008 372

CHAMPAGNE

*vineyard peaches, quince, white pepper, long & creamy finish*





# Magnums

*Twice the amount of a standard bottle — enough to share with everyone!*

Taittinger Brut La Française CHAMPAGNE 326

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

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Bollinger Special Cuvée Brut CHAMPAGNE 360

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

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Laurent-Perrier Cuvée Brut Rosé CHAMPAGNE 395

*fresh strawberries, red currant, raspberries, well-balanced acidity*

## Still Wine



- WHITE** Les Roches Touraine Sauvignon Blanc LOIRE 49  
*citrus, green fruit, hint of exotic fruit & peach*
- 
- William Chris Roussanne TEXAS 64  
*lemon, apricot, cantaloupe*
- 
- Domaine de la Mandelière Chablis BURGUNDY 76  
*citrus, apple, pear, saline minerality, medium bodied*
- 
- Daniel-Etienne Defaix Chablis Premier Cru 160  
 Vaillon 2006 BURGUNDY  
*honey, meyer lemon, verbena, tangy acids, satin texture*
- 
- ROSÉ** Château Guilhem Pot de Vin Rosé 2021 LANGUEDOC 53  
*watermelon, strawberry, round and refreshing fruits, dry*
- 
- Château Pradeaux Côtes de Provence VAR 56  
*macerated plums, sappy reed sherry, firm minerality*
- 
- Domaine Lucien Crochet Sancerre Pinot Rosé LOIRE 95  
*tangy strawberries, fresh red fruit, tannic finish*
- 
- Château d'Esclans Rock Angel Rosé 2021 PROVENCE 116  
*fresh-chopped raspberries & strawberries, textured acidity, creamy finish*

## Still Wine Continued



- RED** Domaine Duseigneur La Goutte du Seigneur RHÔNE 48  
*red & blackcurrant, red cherry; graphite minerality, fine tannins*
- 
- Arnaud Lambert Clos Mazurique LOIRE 52  
*sappy red & dark cherry, crushed stone, high acidity, medium tannins*
- 
- William Chris Mourvèdre TEXAS 60  
*bright red berries, touch of spice, fine tannins, medium acidity & body*
- 
- 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 122  
BURGUNDY  
*strawberry, raspberry, cherry, spicy tobacco, mocha*

# 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

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*

Truffle Popcorn 6

*1.5 refill*

Beet Hummus 13

*horseradish crème, kennebec potato chips, seasonal vegetables*

Kennebec Chips 6

*1.5 refill*

Baked Camembert 22

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

Wagyu Beef Tartare 18

*egg yolk, mustard, aioli, crispy shallots*

*\*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, carmalized 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>	

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

FIN