



# Champagne and Sparkling by the Glass ✦

Aubry Premier Cru Brut CHAMPAGNE 27  
*meyer lemon, floral honey, hints of peppered crackers*

---

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

---

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

---

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

---

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

---

Domaine Thevenet, Blanc de Blancs  
 Crémant de Bourgogne BURGUNDY 17  
*fresh lemon, citrus blossom, crisp apple*

---

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

---

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



## Champagne and Sparkling by the Glass Continued



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

---

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

---

Bollinger “Special Cuvée” Brut CHAMPAGNE 35  
*fresh fruit, honey, complex, brioche finish*



## ROSE

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

---

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

---

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

---

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

## Flights



## Sparkling Conversation 30

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

*Faire la Fête Crémant de Limoux Brut*

*Domaine Thevenet Blanc de Blancs Crémant de Bourgogne Brut*

*Domaine Thet Crémant de Loire Brut*

## Les Femmes de Champagne 43

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

*Duval-Leroy "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"*

*Aubry Premier Cru Brut*

*Charles Heidsieck "Brut Réserve"*

## Rosé Three Way 34

**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*

---

Philippe Bouzereau 19  
 Bourgogne Chardonnay 2022 BURGUNDY  
*bright citrus, golden apple, weighty & mouthwatering finish*

---

**ROSÉ** Château Vannières Rosé 2023 CÔTES DE PROVENCE 15  
*delicate raspberry & peach with a dry, mineral finish*

---

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

---

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

---

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 Ste. Louise	12
	Ferrand Cognac 1840	16
<b>GIN</b>	Empress 1908 Indigo	13
	Botanist	13
	Fords	10
	Hendricks	13
<b>RUM</b>	False River Spiced Rum	13
	Plantation 3 Star	8
	El Dorado 12 yr Demerara Rum	17
<b>TEQUILA/MEZCAL</b>	Cazcabel Blanco	9
	Lunazul Reposado	11
	Herradura Blanco	15
	Herradura Reposado	18
	Herradura Anejo	21
	Lalo Blanco	14
	Ocho Plata Blanco	15
	Racho Mezcal Joven	16
	Desolas Mezcal Joven	13
<b>VODKA</b>	Townes	9
	Grey Goose	12
	Jean Marc XO	18
	Ketel One	11
	Tito's	10
<b>BOURBON/RYE</b>	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
<b>SCOTCH</b>	Highland Park 12 yr	18
	Macallan 12 yr	27
<b>AMARO</b>	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*

---

La Poire 16

*pear eau-de-vie, pear liqueur, orgeat, lemon, black walnut, cinnamon*

---

T.V. Munson 17

*Brandy Ste. Louise, St-Germain, cassis, fresh grape, lemon, sparkling*

---

The Fig & Clove 16

*clove-infused bourbon, fig liqueur, Carpano Antica, dry curaçao*

---

Long Division 16

*Racho mezcal, Aperol, Luxardo maraschino liqueur, grapefruit, lime, tajin*

---

Internship Abroad 17

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

**BEER**

Miller High Life 3

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
<hr/>	
Aperol Spritz	16
<i>Aperol, soda, sparkling</i>	
<hr/>	
Espresso Martini	17
<i>vodka, Caffè Borghetti, cold brew, demerara syrup</i>	
<hr/>	
Gimlet	16
<i>gin or vodka, lime, simple syrup</i>	
<hr/>	
French 75	16
<i>gin, brandy, or vodka, lemon, simple syrup, sparkling</i>	
<hr/>	
Margarita	16
<i>Tequila or mezcal, Combier liqueur d'orange, lime</i>	
<hr/>	
Old Fashioned	16
<i>Evan Williams bourbon, demerara, bitters</i>	
<hr/>	
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 a 'white wine spritzer'</i>			
Lyre's Amalfi Spritz	9	Sparkling water	4
<i>similar to an 'aperol spritz'</i>			