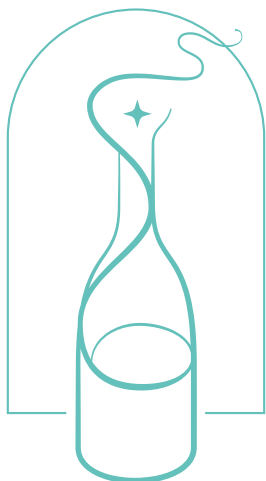


*Bottles*



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

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

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

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

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

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

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

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

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

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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*

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

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

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

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

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

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

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

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

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

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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*

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Laurent-Perrier “Cuvée Rosé” Brut CHAMPAGNE 395  
*fresh strawberries, red currant, raspberries, well-balanced acidity*

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



## Still Wine Continued



<b>RED</b>	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**

**Caviar Service**

*blinis, chips, crème fraîche, chives*

Imperial Golden Osetra <i>buttery, rich, creamy</i>	145/oz
Royal White Sturgeon <i>mildly sweet, nutty, savory</i>	115/oz
Hackleback <i>mildly buttery, hint of brine</i>	85/oz

**Caviar Flight**

*caviar service of 1 ounce of each selection*

325

**Caviar Bites**

*individual blini with crème fraîche & chives*

Imperial Golden Osetra	30
Royal White Sturgeon	20
Hackleback	10

Popcorn <i>v, gf</i>	3
<i>with truffle salt</i>	4
<i>refill 1.5</i>	
Chips with Coupes Seasoning	4
<i>refill 1.5</i>	
Gougères <i>v</i>	12
Citrus-Marinated Olives & Marconas <i>v, gf</i>	7
Deviled Eggs <i>gf</i>	8
<i>with caviar</i>	20
Amanda's Fries <i>v, gf</i>	4
<i>with truffle salt and cheese</i>	6
Chickpea Fries	7
<i>sauce verte</i>	
Mushroom Puffs	12

**Coupes Salad *gf***

*eggs, bacon, walnuts, shallot vinaigrette*

11

**White Bean Dip *vg, gf***

*lavash and seasonal vegetables*

9

**Shrimp Cocktail**

*mezcal cocktail sauce*

12

**Chilled Roasted Zucchini *vg, gf***

*pistachios, lemon, coconut yogurt, honey, fresh herbs*

9

**Cassoulet & Focaccia *vg***

*white beans, braised leeks, white wine, root vegetables*

16

*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

seasonal granita, creamy  
horseradish, housemade hot sauce

half dozen 16  
dozen 32

## Croquettes

potato, bacon, cheese, pepper jelly, spiced crème fraîche

8

## Bourbon Chicken

chicken roulade bites, bourbon onion sauce, herb salad

15

## Salmon Rillettes

smoked & poached salmon, crème fraîche, dill, toasts

18

## Soup du Jour

9

## Charcuterie &amp; Fromage Board

rotating selection of meats and cheeses

37

## Desserts

7

## Grilled Cheese

bacon tomato jam, trio of cheeses  
served with side salad or fries

12

## Crème Brûlée

## Petits Fours &amp; Macarons

## Chef's Daily Selection

## Coupes Burger

double smash patty, onions, pickles, aioli  
served with side salad or fries

20

## Daily Features

ask about our off-the-menu features

You may order food until 9:15 pm

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