

DRINK MENU

THINGS TO GET OUT OF WAY.
CHAMPAGNE IS A WINE. NOT ALL WINE
IS CHAMPAGNE. CHAMPAGNE IS FROM
THE REGION OF CHAMPAGNE, FRANCE.
EVERYTHING ELSE IS SPARKLING WINE,
EVEN IF IT'S FROM FRANCE. THIS IS NOT
A BAD THING. THE THREE MAIN GRAPES
OF CHAMPAGNE ARE PINOT NOIR,
CHARDONNAY & PINOT MEUNIER. IN
CHAMPAGNE THERE ARE "MAISONS"
WHO BUY GRAPES FROM "GROWERS" TO
MAKE WINE, AND GROWERS WHO GROW
GRAPES AND MAKE WINE FROM THEIR
OWN VINEYARDS. CHAMPAGNE IS MADE
BY HUSBANDS AND WIVES AND FATHERS
AND SONS AND SISTERS AND BROTHERS
AND DAUGHTERS AND MOTHERS. CHAM-
PAGNE TAKES TIME TO MAKE THAT'S WHY
IT'S MORE EXPENSIVE...IT'S WORTH THE
WAIT AND WORTH THE PRICE.

By The Glass

MINERAL	Dhont-Grellet-Brut Dans un Premiere Temps, NV Avize, France	17
FUJI APPLES	Hubert Beaufort- Blanc de Noir Cru, NV Bouzy, France	16
LEMON ZEST	Pierre Gerbais Grains de Celles, NV Celles-sur-Ource, France	17
JASMINE	De Sousa Rose, NV Avize, France	16
SMOKED STRAWBERRIES	Marie Hanz Belle Rose, NV Ecueil, France	16
GREEN APPLE	Sanger 360 Brut, NV Celles-sur-Ource, France	14
TOASTED ALMOND	Marie-Amelie 'Fleur de Vin', 2010 Villers-Marmery, France	20
SOUR CHERRIES	Filipa Pato 3B Rosè Beira, Portugal	12
KEY LIME	Eudald Massana Familia Cava Penedès, Spain	11

WWBMD

What Would Bill Murray Do
Champagne on ice,
expressed lemon

15

SPECIAL CLUB TASTING

Three glasses
40 Bucks



Cocktails

BASIL & ROSE	Capeletti, Dolin Blanc, Filipi Pato	13
CUCUMBER	Lime, Yellow Chartreuse, Mint	13
SUMMER STRAWBERRIES	Massican, Cocchi Rosa, Bitter Lemon Soda	13
BURNT ORANGE	Cardamaro, Pedro Ximenez, Angostura	13
CAMOMILLE COLLINS	Amontillado Sherry, White Port, Champagne	13



Sparkling

Any wine made from any place outside of Champagne is considered sparkling wine. Some regions have DOC (Designated Origin Controlled) names like Prosecco in Valdobbiadene, Italy or Cava in Penedes Spain. Many wine regions focus on making sparkling like that of Champagne and the method is called Method Champenois for example in Franciacorta, Italy or Napa, California. Other regions do their own thing- letting philosophy and production techniques guide their methods, which can be called Method Traditional or Petant Natural.

FRANCE

Albert Mann Cremant Alsace	Alsace, France	50
Domaine de Gandines	cramant de bourgogne Burgundy, France	50
Domaine du Vissoux,	Cremant de Bourgogne Burgundy, France	50
Pierre-marie Chermette	Burgundy, France	49
J.L Moissenet	Bonnaard-Pommard Burgundy, France	48
Cave des Vignerons de	Mancey-Bourgogne Burgundy, France	44
Clothilde Davenne	Cremant de Bourgogne 375ml Burgundy, France	30
Diddier Grappe	The Clash Jura, France	58 
Domaine de Belle Vue	"Billes de Quartz" Brut Nature Loire Valley, France	48
Joel Bouvet	Cache Cache Method Traditional Loire Valley, France	49
Domaine de Vieux	Pressoir Saumur Fines Bulles Loire Valley, France	50
Bernard Fouquet	Vouvray Loire Valley France	46
Domaine des	Aubuisieres Vouvray Loire Valley, France	49
Julien Braud	Petillant-Natural Method Ancestral Loire Valley, France	50
Petit Royal Lambert	de Seyssel Rhone Valley, France	50
Denis et Didier	Berthollier Cuvee Savoy, France	44



ITALY

Cantina Colonnella, Passerina Brut Le Rue	Abruzzo, Italy	42 i
Clivi RBL Spumante Brut Nature	Friuli-Venezia Giulia, Italy	50
Castello di Tassarolo, Gavi Frizzante Spinola, 2015	Piedmonte, Italy	48
Da Mar Prosecco	Valdobbiadene, Italy	38
Monte Consiglio Prosecco Extra Dry	Valdobbiadene, Italy	45
Rezzadore Prosecco	Veneto, Italy	42



GERMANY & AUSTRIA

Dr. Deinhard Reisling Sekt	Pfalz, Germany	50
Malat Brut Reserve	Kremstal, Austria	65

GREECE

Karanika, Amyndeon Xinomavro Brut Cuvée Speciale	Macedonia, Greece	65
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SPAIN

Gramona Gran Reserva	Catalonia, Spain	50
Mata i Coloma, Cava Brut Nature Reserva Cupada no.17	Catalonia, Spain	48
Azimut Cava	Catalonia, Spain	42
Germain Gilbert Cava Reserve Brut Nature	Penedes, Spain	42
Bodegas Naveran Cava Brut	Penedes, Spain	48
Eudald Massana Noya	Penedes, Spain	48



UNITED STATES

Scholium Project Blowout	California, USA	48
Schramsberg Blanc de Blanc, 2014	California, USA	75
"Art" Roots Sparkling Blanc de Noir, 2011	Oregon, USA	65



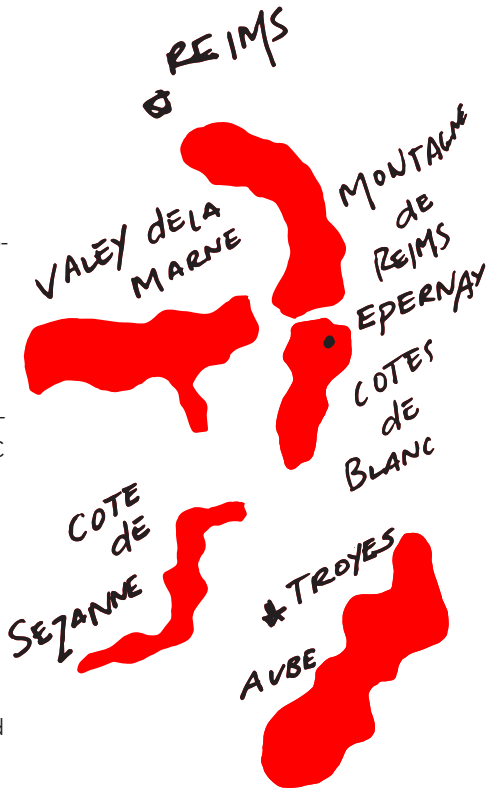
Where is Champagne?



...About 2 Hours North East of Paris

The region of Champagne was once a large body of water, but then things happened like global warming and tectonic shifts and thousands of years of getting by without iPhones - so it's now a crustaceous formation otherwise known as CHALK. No joke, some parts of the vineyards could stock the classrooms of NYC so when you go [on] visit bring a pair of Stan Smiths or white Vans high tops if you don't want to ruin your shoes.

Chalk is what gives champagne its flair. From the austere minerality to rich fruit it's chalk's porous nature which keeps Champagne structured, acidic, fresh and hydrated.



Within Champagne there are historically three main regions: The Montagne de Reims in the north, The Marne Valley in the middle, and the Cote de Blanc in the south. The Aube & Sezannais in the very south are the underdogs making a name for themselves! Each region is notorious for certain grapes and styles, but the beauty of Champagne is that every region has its own surprises.

The grapes of Champagne

Grapes: In the region of Champagne there are three dominant grapes or the "Trinity" as we like to call them.



PINOT
NOIR

That's right, two out of the three grapes are red. But all the Champagne I drink is clear or golden...mind blown right?...more on this later.



PINOT
MEUNIER

There are four red-headed step children grapes that can get into a blend through loopholes: ARBANE, PETIT MESLIER, PINOT BLANC, PINOT GRIS.



CHARDONNAY

Champagne for Dummies

- Some Champagne is made up of two or more grapes: BLENDS
- Some styles are made from 100% of a grape: BDB or BDN
- Some can be made as a blend of a few harvests: **NON VINTAGE (NV)**
- Some can be made from only one year: **VINTAGE**
- NV takes 15 months to age, Vintage takes 3yrs.
- The amount of sugar in a bottle is defined by: **Brut Nature** 0-3gr.
Extra Brut 0-6gr. **Brut** 6-12gr. **Extra Dry** 12-17gr. **Dry** 17-32gr.
Demi Sec 32-50gr.

Blended NV

Blended - a mix of two or more grape varietals.

J Lassalle Preference Chingy-les-roses, France 375ml	46
Laherte Ultradition Chavot, France 375ml	48
Sanger 360 Avizy, France 375ml	69
Hubert Beaufort Les Facillettes Bouzy, France	78
Dhont Grillet Le Temps Avize, France	84
Pierre Gerbais Grain de Celles Celles-sur-Ource, France	87
Chrartogne Taillet Saint Anne Murphy, France	85
Heure Frere Memoire Ludes, France	90
Marc Herbert Cuvee de Reserve Maureil-sur-AY, France	95
Frederic Savart L'Accomplie Ecueil, France	98
Krug Grand Cuvee 375ml Reims, France	100
Franck Pascal Resonance Baslieux-sous-Châtillon, France	117
Agrapart Complantee Avize, France	142
Vilmart Grand Cellier Rilly-la-Montagne, France	145
Bereche et Fils Reflet Dantan Ludes, France	175
Vazart Coquart "Special Fois Gras" Sec Chouilly, France	185
Vouette et sorbe Textures Buxières-sur-Arce, France	200
Jacquesson 735 Tardif Dizy, France	275
Feullaine in 1.5ML Damery, France	285
Jacquesson 735 Tardif Dizy, France	275

Blanc de Blancs N.V.

French for "White Wine" 100% Chardonnay or any white grape from Champagne-but you are generally safe to assume it will be the Queen BAE BEYONCE CHARDONNAY.

Pierre Moncuit BDB 1/2 bottle Le Mensil Oger, France	42
Simonne Selosse Extra Brut Premier Saveurs Avize, France	88
Doyard Cuvee Vendemiere Vertus, France	92
Demiere Annsot blanc de Blanc Oger, France	95
Dhondt-Grellet Brut Prestige du Moulin Avize, France	97
Jacques Lassaigne Vin de Montgueux Extra Brut Montgueux, France	115
Gosset Grand Blanc de Blanc AY, France	120
Ruinart Blanc de Blanc Reims, France	145
Ulysse Collin Les Pierrieres Congy, France	150
Jacques Selosse V.O. Blanc de Blanc Extra Brut Avize, France	370
Laval Brut Nature 2012 Magnum Cumieres, France	450

Blanc de Noir

French for "White of Black"- 100% Pinot Noir or Pinot Meunier Due to the very technical pressing process of Champagne THE juice from red grapes spends no time with its skins in order to not leach out any of the tannin or color. (I told you we would come back to this)

Barbichon Blanc de Noir Gyé-sur-Seine, France	84
Savart L'ouverture Ecueil, France	86
Henriet-Bazin Blanc de Noir Villers-Marmery, France	90
Bereche et Fils Rive Gauche Ludes, France	135
Cedric Bouchard Val Vilaine Blanc de Noir 2014 Celles-sur-Ource, France	145
Ulysse Collin Les Mallions Congy, France	145

Champagne Rose

French For: Sit poolside all day and forget everything

This can be a blend of red and white grapes or it can be all red grapes. We are now of the notion that Rose is coiffing wine made fresh and young, but in Champagne, Rose is most often the hardest and most time consuming wine to make, but god dayum they're good.

● RED WINE ADDED

Still red wine made from the pinot noir grapes from Champagne is added to white wine in order to create a blush before the second fermentation process.

● MACERATION

The skins of the grapes spend some time with the juice AKA Maceration during the pressing process.

● ROSE SAIGNEE

French For: Blood *This is made in the style of red wine, where some juice is bled off and used to make effervescent wine. These Champagnes are structured and tanic and similar to drinking a sparkling red wine...steak wine aka*

● OEIL DE PEDRIX

French For: Eye of the Partridge

This is a complicated process and few winemakers make them because they can be inconsistent, but a little bit of color from the skins is allowed to mix with the juice for a short time to create a very pale, glossier/thinx/very brand pink pink. Not that there is anything wrong with that...

●	Heure Frere Insouance	Ludes, France	95
●	Baron Dauvergne	Bouzy, France	100
●	Benoit Lahaye Rose de Maceration	Bouzy, France	135
●	Henri Billiot Rose Brut	Ambonny, France	98
●	Marie-Hanze Rose "Eaux Belle Brut"	Écueil, France	80
●	Eric Rodez Rose	Ambonny, France	122
●	R.H. Coutier Rose	Ambonny, France	88
●	De Sousa Rose	Avize, France	80
●	Veuve Cliquot 2008 Vintage	Reims, France	156
●	Lanson Brut Rose	Epernay, France	115
●	Pierre Paillard Les Terres Roses Grand Cru	Bouzy, France	96
●	Marguet Ambonnay, 2011	Ambonnay, France	145

○ Sparkling Rose

	Raphael Bartucci Bugey de Cerdon	Savoie, France	46
	Château la Colombière, Colombulle	Bordeaux, France	46
	Chateau de Breze Cremant de Loire Rose	Loire Valley, France	50
	Mas de Daumas Rose Gassac	Languedoc, France	50
	Domaine Labet Cremant de Jura Rose	Jura, France	65
	Domaine Pierre Richard Rose	Jura, France	66
	Paris Rocchi San Genesio Vernaccia Nera Secco	Marche, Italy	38
	La Fogarina	Emilia Romagna, Italy	42
	Azienda Agricola Mirco Mariotti, 2015	Emilia-Romagna, Italy	48
	La Vigne di Alice Ose Rosato Prosecco	Valdobbiadenne, Italy	49
	Filipa Pato, Beiras Brut Rosé 3B	Beiras, Portugal	42
○	Macarihorse	North Fork, Long Island USA	45



Vintage Champagne

A vintage Champagne must be comprised of 100% Grape juice from that year's harvest. The purpose of a vintage wine [,] is to show the range of excellence and terroir of one single year's harvest. A vintage takes a minimum of four years to get from vineyard to table. A Tête de Cuvée is a wine that a house or grower makes in what they consider to be an amazing year. Vintage wines have always been a winemakers pride but plenty have been covered up with marketing and packaging and slapped with a huge price tag. We do our best to provide vintage wines of quality first.



Marcel Moineaux, 2008 Vintage Chouilly, France	105
Drapper Grand Sendree, 2006 Aube, France	175
R. H. Coutier Millesime, 2005 Ambonnay, France	115
Egly Ouriet, 2004 Ambonnay, France	180
Marie Noelle Ledru Brut Nature, 2008 Ambonnay, France	155
Mare Noelle Ledru Cuvée de Goilte, 2010 Ambonnay, France	165
Gaston Chiquet "Special Club" Brut, 2009 AY, France	130
Camille Saves Millesime, 2008 Bouzy, France	120
Pierre Paillard Maillettes- Blanc de Noir, 2010 Bouzy, France	120
Pierre Paillard Motlettes- Blanc de Blanc, 2010 Bouzy, France	120
Pierre Gimonnet Grands Terroirs Special Club, 2006 Cuis, France	155
Moet et Chandon Chalk, 2002 Epernay, France	105
Jacquesson Tardif, 2000 Dizy, France	400
Pol Roger Winston Churchill, 2004 Epernay, France	425
Bereche et Fils Cote, 2007 Ludes, France	165
Bereche et Fils Cote, 2006 Ludes, France	175
Bereche et Fils Cote, 2005 Ludes, France	185
Bereche et Fils Cote, 1999 Ludes, France	195
J L Vergnon Grand Cru OG, 2010 Le Mesnil-sur-Oger, France	115



Chartogne Taillet Heurtebise, 2009	Merphy, France	147
Chartone Taillet Couarres Extra Brut- Blanc de Noir, 2000	Merphy, France	195
Marie Courtin Efflorescence, 2010	Polisot, France	118
Bruno Paillard Assemblage, 2008	Vintage Reims, France	150
Veuve Cliquot Brut, 2008	Reims, France	170
Piper Heidsieck Rare, 2002	Reims, France	220
Le Grande Dame V.C., 2006	Reims, France	325
David Leclapart Cuvee L'Artise, 2006	Trépail, France	225
Pascal Doquet, 1999	Vertus, France	175



Still Wines

WHITE

Dirty & Rowdy Semillion 2014 California, USA 68

ROSE

Alexandre Bonnet Rose des Riceys 2006 Riceys, France 75

RED

Pierre Paillard Coteaux de Champenois 2014 Bouzy, Champagne 65

Tendu Mathiasson Table Red, California, USA 48



OYSTERS BY THE HALF DOZEN 18

Cocktail mignonette, meyer lemon

COCONUT CLAMS 12

Lemongrass, ginger

HAMACHI TARTARE 11

Cucumber, mint oil

TUNA CONSERVA 12

Fennel, bitter herb salad

CHARCUTERIE 8

Apricot mostarda, grilled bread



SEAFOOD PLATEAU 58.50

Air's selection du jour

CAVIAR 1/2 OZ

*Whipped crème fraîche,
chive potato chips*

AMERICAN STURGEON 28

GRINNELL 18

TROUT ROE 12

MARKET BASKET 12

Summer vegetables & dips

D'AFFINOIS EN CROUTE 13

Pickled cherries, nettle pesto

ROASTED SUMMER SQUASH 14

Peaches, pine nuts, arugula

GARAM MASALA SCALLOPS 16

Snow peas, cilantro, yogurt

DUCK CONFIT BO SSAM 20

Lettuces, herbs, chilli

CHEESE CART

*Seasonal Selection
available tableside
MP*



CHOCOLATE POT DE CRÈME 8

LEMON CURD & COOKIES 8

ROSE CHAMPAGNE GRANITA 6

