

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

ROEDERER ESTATE BRUT, MV, 2015, Anderson Valley

One of our favorite Mint sparkling wines returns for summer. The Champagne house, Louis Roederer, began planting vineyards in California's Mendocino County in the early 1980s, to make sparkling wine that matches the finesse of its renowned Champagnes. Complex and vivacious, with fresh lemon and baked pastry flavors.

WHITE

LIOCO CHARDONNAY, 2017, Sonoma County

One of the top examples of the modern style of California Chardonnay—full of pure fruit, never too rich or oaky. This latest vintage from Lioco's "SoCo" comes from a handful of top Sonoma County vineyards, and it's a standout, brimming with ripe apple and citrus.

ROSÉ

THE WITHERS ROSÉ, 2017, El Dorado

This refreshing rosé hails from vineyards at nearly 2,000 feet in California's Sierra Foothills, where the granite soils and sunshine are perfect for classic Rhône grapes like Mourvèdre and Grenache. Full of peach and blood-orange flavors, plus a tangy, complex mineral side that helps it pair with nearly everything on the Mint menu.

RED

FAILLA PINOT NOIR, 2016, Sonoma Coast

Winemaker Ehren Jordan combines grapes from vineyards in Sonoma's remote coastal region for a rich but subtle glassful—full of bright berry fruit, tea-like spice and a foresty note that's always a marker for great Pinot and explains why this remains one of California's most sought-after Pinot Noirs.

SYNCLINE SUBDUCTION RED, 2016, Columbia Valley

In tribute to new Mint service to Seattle, welcome aboard our first Washington State wine! Poppy and James Mantone make some of the state's most rewarding Rhône-style reds, including this Syrah-focused blend that brims with heady blackberry fruit, cocoa and dried roses. Hearty enough for meat dishes, yet bright enough for summer.

BEER

Angry Orchard Hard Cider
Brooklyn Lager
Bud Light
Harpoon Brewery UFO White
Heineken
Lagunitas Pale Ale

LIQUOR

Bacardi Rum
Baileys Irish Cream
Bombay Sapphire Gin
Bulleit Bourbon
Dewar's White Label Scotch Whisky
Grey Goose Vodka
Jack Daniel's Whiskey

COFFEES & TEAS

Brooklyn Roasting Company Cappuccino & Espresso
Dunkin' Donuts Coffee Original & Decaf
teapigs tea flavors: Chamomile Flowers, Earl Grey Strong, English Breakfast, Green Tea, Peppermint Leaves

jetBlue
NOURISH MINT®



Think small. Live large.

Our inflight bites reflect our commitment to small businesses and local favorites. We serve a rotating small-plates menu featuring fresh seasonal produce and cage-free eggs, sweet treats from Milk Bar, Raaka Chocolates, local artisanal ice creams, cappuccino and espresso from Brooklyn Roasting Company, and bottles from some of America's best artisan winemakers.

Saxon + Parole

Our current menu is inspired by New York City's own Saxon + Parole, a restaurant that focuses on domestic meat and seafood, as well as seasonal produce. Diners can expect a global twist in the seasoning, cooking methods and ingredients. Known also for its homemade whiskey, warm service and authentic flavors, Saxon + Parole's menu will nourish the mind, body and spirit. Signature dishes from the restaurant are indicated on the menu with a .

Jon Bonné

JetBlue's wine expert, Jon Bonné, award-winning wine columnist for PUNCH, and author of *The New Wine Rules* and *The New California Wine*, has assembled a collection of artisan wines exclusively for the Mint experience. His selections are tailored to complement Mint's dining menu.

WELCOME TASTE

ASIAN SESAME DIP WITH FRIED WONTONS

DELISH DISHES

Choose three. Please note: The first two dishes listed below are chilledHEIRLOOM TOMATO SALAD 

burrata, watercress, radish, sherry vinaigrette,

sourdough croutons

CHICKEN PASTA SALAD 

asparagus, artichoke, red onion marmalade, feta, herbs

SHRIMP & GRITS

tomato ragout, mascarpone, cheddar, pickled peppers

CHILI LEMONGRASS CHICKEN

summer squash ribbons, chicken jus, herbs

BRAISED SHORT RIB

garlic mashed potatoes, creamy au poivre sauce, spring salad, lemon vinaigrette

SWEET BITES

ICE CREAM

local ice cream

24/7

FRESH WHOLE FRUIT

SIGNATURE JETBLUE SNACKS

CAPPUCCINO & ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

WHEN YOU RE-TREAT

COOKIE

milk bar, NYC and beyond

Gastro Glossary**Au poivre** is a French term for a dish or sauce flavored heavily with peppercorns