

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

RAVENTOS I BLANC BRUT BLANC DE BLANCS, 2015, Penedès, Spain
Since 1497, the Raventos family has been making wine in Catalonia. Today they farm organically and painstakingly craft sparkling wines to rival Champagne—including this sparkling brut made from white grapes. Brisk, citrus-filled and vivaciously bubbly, it's perfect for everything from brunch to a burger.

WHITE

SANDHI CHARDONNAY, 2015, Sta. Rita Hills, California
Sashi Moorman and Rajat Parr craft some of the top Chardonnays in California, and we're proud to feature them in Mint. Barrel-fermented and aged in mostly older oak, this balances a beautiful opulence with mouthwatering green apple fruit, and the distinct minerality that expresses itself in the chilly hills north of Santa Barbara.

ROSÉ

KELBY JAMES RUSSELL ROSÉ OF CABERNET FRANC, 2016, Finger Lakes, N.Y.
This fully dry rosé is just the thing as you start to think thoughts of rosé season! Made by rising-star winemaker Kelby Russell from the Nutt Road Vineyard in upstate New York, it brims with the savory spice and fragrance of Cabernet Franc, plus fresh strawberry flavors and a welcome crispness.

RED

BETHEL HEIGHTS, ESTATE PINOT NOIR, 2014, Willamette Valley, Oregon
We're proud to feature one of the Northwest's pioneering names in Pinot Noir. This bottling from the marine-influenced Eola-Amity Hills area has an elegant balance of power and subtlety, with ripe dark fruit and a foresty note—think dried porcini mushrooms—that displays the complexity Oregon wine can offer.

BROC VINE STARR ZINFANDEL, 2016, Sonoma County, California
Chris Brockway crafts this expression of classic, food-friendly Zinfandel from two sustainably farmed Sonoma vineyards. Aged in neutral oak, the Vine Starr is peppery and full of ripe raspberry fruit—big enough to match hearty dishes but nuanced enough to enjoy with a light pasta.

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



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 and local artisanal ice creams, breads from Hot Bread Kitchen, 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

CAESAR DIP WITH CROSTINI

DELISH DISHES

Choose three. Please note: *The first two dishes listed below are chilled*GRILLED AVOCADO 

english peas, salsa verde, frisée

CHARRED BROCCOLINI SALAD

mustard greens, quince membrillo, citrus dressing, toasted hazelnuts*

ZUCCHINI LASAGNA 

ricotta, parmesan, mozzarella, tomato caper sauce

LOBSTER RISOTTO

parmesan, bread crumbs, lemon zest

RIBEYE

horseradish mashed potatoes, broccolini, carrots, shallot, bordelaise

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**Quince membrillo** is a thick jelly made from quince which is similar to a pear

*Nuts may be omitted upon request