

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

ROEDERER ESTATE BRUT, MV, 2015, Anderson Valley

A sparkling way to enjoy summer! The Champagne house Louis Roederer began planting vineyards in Mendocino County in the early 1980s, and today its California sparkling wine 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 of Lioco's "SoCo" is sourced from a selection 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, it pairs 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. It's 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

With Mint service now available to Seattle, we're proud to feature 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 Summer Ale
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 PASTRY

WARM CHOCOLATE TWIST

DELISH DISHES

Choose three. Please note: The first three dishes listed below are chilled

FRESH FRUIT

pineapple, mango, papaya, strawberry

YOGURT PARFAIT

pineapple, coconut cream, almond granola*

SMOKED SALMON

pumpernickel bread, radish, potato, horseradish cream cheese

BUTTERMILK WAFFLES 

house-made nutella, peppercorn crème fraîche, berries

CHICKEN SAUSAGE HASH

onions, peppers, potatoes, chives, poached egg

Maple glazed bacon available upon request

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

*Nuts may be omitted upon request