

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

### SPARKLING WINE OF THE MOMINT

Feel like some fizz? Our featured bottles will be just the thing to match with your Mint meal—or to enjoy on their own! Ask your inflight crewmember about today's selection on board.

## 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

### ROSÉ OF THE MOMINT

Summer is prime time for pink wine, and we've got plenty for you to enjoy. Ask your inflight crewmember about today's selection on board.

## 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

NOURISH MINT

jetBlue

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.

**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

## CALLALOO HUMMUS WITH PITA CHIPS

## DELISH DISHES

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

## SHIRAZI SALAD

cherry tomatoes, cucumbers, shallots, fresh herbs,  
red wine vinaigrette

## JERK BBQ SHRIMP

couscous & roasted vegetable salad, citrus-lime vinaigrette

## COCONUT CURRY VEGETABLE RAGOUT

pumpkin, carrots, potatoes, christophine, basmati rice

## SALT FISH STEW

coconut rice, roasted okra

## BRAISED PORK

mango BBQ sauce, black-eyed pea rice, plantain tostone

## SWEET BITES

**Enjoy both.**

## ARUBAN FLAN

## FRESH FRUIT

seasonal selection

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24/7

## SIGNATURE JETBLUE SNACKS

## CAPPUCCINO &amp; ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

## WHEN YOU RE-TREAT

## COOKIE

milk bar, NYC and beyond

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**Gastro Glossary**

**Callaloo** is a popular West African dish made from green leaf vegetables

**Christophine** is an edible plant similar to summer squash

**Tostone** is a twice fried plantain slice