

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

SCHRAMSBERG RESERVE BRUT, 2007, North Coast

The Davies family has pioneered some of California's best sparkling wine for nearly 50 years. And the Reserve is their finest expression of the Pinot Noir grape, along with a touch of Chardonnay. It's aged in bottle for more than 7 years, to create an opulent but lively glass full of baked pastry, citrus and warm spice flavors. Here's a wine that outshines many grand-cuvée Champagnes!

WHITE

MATTHIASSEN LINDA VISTA VINEYARD CHARDONNAY, 2016, Napa Valley

Top California talents Steve and Jill Matthiassen are back with their irresistible Chardonnay, grown on a historic property right behind their house in the cooler southern end of Napa. This latest vintage is fruit-forward, with lots of fresh, sunny peach and apple flavors but the complexity to match nearly any dish.

ROSÉ

MACARI ROSÉ, 2015, North Fork of Long Island

Our summer of rosé continues, with this selection from JetBlue's home state of New York. The Macari family captures all the fun of the Hamptons in this refreshing, berry-full bottle, a mix of Merlot and Cabernet Franc. Fully dry and not shy on fruit, it's the perfect wine to enjoy any time of day or night.

RED

BROC CELLARS VALDIGUIÉ, 2016, Green Valley

A selection that represents the best of California wine today. This is Valdiguié, a beloved grape for many years that faded into obscurity until Berkeley's Chris Brockway and his fellow vintners spearheaded a revival. Consider this a bit of history in a glass, as versatile as red wine gets: fragrant with violets and thyme, brimming with hearty plum flavors.

WENZLAU DRAWING BOARD PINOT NOIR, Sta. Rita Hills

The valleys outside Santa Barbara are one of the country's best spots for Pinot Noir, thanks to constant wind and cool, stable temperatures. And the Wenzlau family make some outstanding examples, including this one grown outside the town of Lompoc. It's subtle, aromatic and classic, with lots of generous raspberry fruit and warm spice.

BEER

Angry Orchard Hard Cider
Brooklyn Brewery 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 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 California Wine*—has assembled a collection of top domestic wines exclusively for the Mint experience. His selections, from some of America's best artisan winemakers, are carefully chosen to complement Mint's dining menu.

WELCOME TASTE

CHERRY POMEGRANATE SMOOTHIE

DELISH DISHES

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

FRESH FRUIT

pineapple, strawberry, mango, papaya, kiwi

SPICY SHRIMP 

summer vegetable slaw

YUZU CAESAR SALAD 

baby gem lettuce, haricots verts, parmesan, sourdough breadcrumbs

BUTTERMILK WAFFLES

braised brisket, spicy maple syrup

CARROT CHILAQUILES

corn tortillas, cotija, cilantro, carrots, poached egg

SWEET BITES

SORBET

local sorbet

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

Chilaquiles is a mexican dish of tortilla, cheese and eggs

Cotija is cow's milk cheese from mexico