

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

RAVENTOS I BLANC DE NIT BRUT ROSÉ, 2015, Penedès, Spain
Rosé season continues on board—with a sparkling brut made by the Raventos family, which has produced wine in Spain's Catalonia region since 1497. While this is cava country, the organically farmed De Nit has more in common with Champagne: complex citrus and mineral notes and ripe strawberry flavors from a touch of the red grape Monastrell.

WHITE

MATTHIASSEN LINDA VISTA VINEYARD CHARDONNAY, 2016, Napa Valley
California talents Steve and Jill Matthiassen are back with their irresistible Chardonnay, grown on a historic property right behind their house in Napa. This is Chardonnay with lots of fruit but not too much oak—lots of fresh, sunny peach and apple flavors. Perfect for nearly any dish on the menu!

ROSÉ

BEDROCK, ODE TO LULU ROSÉ, 2016, California
A West Coast tribute to the rosés of Bandol, source of Provence's finest wines, and made from nearly century-old vines of Mourvèdre and Grenache in Sonoma and the Sacramento delta. It's intense and crisp, with peach and chamomile accents, and refreshing bright flavors that make it just right for a casual summer glassful—and substantive enough for a meal.

RED

TURLEY, Juvenile Zinfandel, 2015, California
Turley has been California's benchmark for Zinfandel for nearly a quarter-century, and we're proud to feature it on Mint once again! The Juvenile is a fruit-forward version of wines made from Turley's best sites—it's both serious and fun, with plenty of berry fruit and deeply layered spice notes of black pepper and licorice.

SANDHI PINOT NOIR, 2013, Sta. Rita Hills
Sandhi—a project of winemaker Sashi Moorman and sommelier Rajat Parr—makes some of the country's most respected and critically praised Pinot Noir, using fruit amid the chilly hills north of Santa Barbara. Sourced from a handful of top vineyards, this is heady with juicy plum, tamarind and cardamom spice, plus a bright mineral edge.

BEER

Angry Orchard Hard Cider
Bud Light
Harpoon Brewery UFO White
Heineken
Lagunitas Pale Ale
Samuel Adams Octoberfest

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 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

BLUEBERRY, BANANA & GREEN TEA SMOOTHIE

DELISH DISHES

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

FRESH FRUIT

oranges, grapefruit, berries

CHEESE & CHARCUTERIE

sopressata, clothbound cheddar, bayley hazen blue, moses sleeper brie, fig mostarda, caper berries, olives

OVERNIGHT OATS

fresh berries, coconut, almonds

SUN-DRIED TOMATO & CHEDDAR BISCUIT  + 

olive cream cheese, sausage

POTATO ROESTI  + 

ham, cheddar, aji amarillo aioli, poached egg, poblano feta salsa

SWEET BITES

SORBET

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**Roesti** is a swiss dish served in the style of a fritter**Aji Amarillo** is a hot south american chili pepper