

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

RAVENTOS I BLANC DE NIT BRUT ROSÉ, 2015, Penedès, Spain

This sparkling brut is made by the Raventos family, which has produced wine in Spain's Catalonia region since 1497. The organically farmed De Nit has a lot in common with Champagne, with its complex citrus and mineral notes. A touch of the red grape Monastrell adds both pink color and a substantial weight that complements our entire menu.

WHITE

MATTHIASSEN LINDA VISTA VINEYARD CHARDONNAY, 2016, Napa Valley

Steve and Jill Matthiasson produce this irresistible Chardonnay from a vineyard right behind their house in a historic part of southern Napa. There's a lot of fruit here, and not too much oak—plenty of sunny peach and apple flavors and a lemony freshness.

LEO STEEN, CHENIN BLANC, 2014, Dry Creek Valley

From an old dry-farmed parcel in Sonoma, winemaker Leo Hansen has created a perfect autumn wine: fragrant, fresh with apple and quince flavors, and just rich enough in its texture to match the season's robust flavors.

RED

TURLEY, Juvenile Zinfandel, 2015, California

Turley Wine Cellars remains California's benchmark for Zinfandel, and we're proud to feature it on Mint again! The Juvenile is their most fruit-forward wine—from younger vines in their top sites. It's both serious and fun, with vibrant berry fruit and the layered spiciness of black pepper and licorice.

DOMAINE DE LA CÔTE, 2014, Sta. Rita Hills

In fewer than five vintages, this estate in the remote hills north of Santa Barbara has managed to produce some of America's most exceptional Pinots—wines poured in some of the world's top restaurants. This bottling harnesses several of its hillside vineyards to express a more fruit-forward style, brimming with ripe plum flavors, dried thyme and a saline minerality.

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

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 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

WHITE PEACH & RASPBERRY SMOOTHIE

DELISH DISHES

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

FRESH FRUIT

oranges, kiwi, pomegranate

CHARRED CARROT SALAD 

watercress, lemon yogurt dressing, dukkah

CORN CHOWDER 

bacon, smoked paprika oil

COCONUT PANCAKES 

mango, pineapple, ginger-lime maple syrup

GOAT CHEESE & TOMATO OMELET

roesti potato, chicken sausage

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

Dukkah is a blend of herbs, nuts, and spices originating in Egypt

Roesti is a popular Swiss dish served in the style of a fritter