

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

SPARKLING WINE OF THE MOMINT

February is the perfect time of year for a little lift from some bubbles! Our featured bottles will pair perfectly with your Mint meal, or can be enjoyed on their own, so ask your inflight crewmember about today's selection on board.

WHITE

HERMANN J. WIEMER DRY RIESLING, 2015, Finger Lakes

As New York's Hometown Airline, we're proud to showcase the best of the state's wines. Wiemer is one of America's top Riesling producers—and this fully dry and crisp bottle, from grapes in estate vineyards near the shores of Seneca Lake and full of green-apple flavors, shows why.

FAILLA CHARDONNAY, 2015, Sonoma Coast

A wonderfully rich but fruit-driven example of California Chardonnay from talented winemaker Ehren Jordan. Its ripe pear and apple flavors are matched by the distinct minerality that's a signature of Failla's meticulously chosen cool-climate vineyards.

RED

BEDROCK OLD VINE ZINFANDEL, 2015, California

Morgan Twain-Peterson was literally born into Zin—his father founded the well-known Ravenswood winery. Today he makes wine from some of California's historic vineyards—including this hearty cuvée, blended from old-vine plantings across the state to make an elegant, spicy glassful.

PINOT NOIR OF THE MOMINT

Prefer something more aromatic and fresh? We're proud to feature some of the country's best Pinot Noir in our Mint lineup. Ask your inflight crewmember about today's selection on board.

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



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 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 BUTTER CROISSANT

DELISH DISHES

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

FRESH FRUIT

oranges, strawberries, blackberries

AÇAÍ BOWL

berries, walnuts, coconut, hemp seeds, cocoa nibs

SMOKED SALMON SALAD

pumpernickel bread

BUTTERMILK PANCAKES 🐎+🐎

pomegranate seeds, crème fraîche

GOAT CHEESE OMELET

roesti potatoes, cherry tomato

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

Gastro Glossary

Açaí is a tropical berry from South America and is known for its tart flavor and dark purple color

Roesti is a swiss dish served in the style of a fritter