

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

SPARKLING WINE OF THE MOMINT

Any time is a good time for a little lift from bubbles! Our featured bottles on board will be joyous on their own, or will pair perfectly with your Mint meal. Ask your inflight crewmember about today's selection.

ROSÉ

KELBY JAMES RUSSELL ROSÉ OF CABERNET FRANC, 2016,

Finger Lakes

Spring may just be arriving, but this brisk, fully dry rosé has enough weight to go with our richer Mint menu items! Made by rising-star winemaker Kelby Russell from the Nutt Road vineyard near Seneca Lake in upstate New York, this wine combines Cabernet Franc's savory spice and fragrance with fresh strawberry flavors.

WHITE

WHITE WINE OF THE MOMINT

We've always got something on board with just the right mix of fresh fruit flavors and rich texture—never too oaky or over the top. Your inflight crew will be happy to tell you more about today's selection.

RED

BETHEL HEIGHTS, ESTATE PINOT NOIR, 2014, Willamette Valley

We're proud to feature one of the Northwest's pioneering names in Pinot Noir. This bottling from the marine-influenced Eola-Amity Hills area has an elegant balance of power and subtlety, with ripe dark fruit and a foresty note—think dried porcini mushrooms—that displays the complexity Oregon wine can offer.

BEDROCK OLD VINE ZINFANDEL, 2016, California

Morgan Twain-Peterson is making wine from some of California's most historic vineyards—including this robust, fruit-packed cuvée, blended from old-vine plantings across the state to make a pleasing, pepper-spiced glassful.

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 PAIN AU CHOCOLAT

DELISH DISHES

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

FRESH FRUIT

oranges, kiwi, pomegranate

GREEK YOGURT PARFAIT

berries, granola

GRILLED AVOCADO

scrambled eggs, salsa verde, queso fresco

CINNAMON ROLL BREAD PUDDING

house-made glaze

EGGPLANT SHAKSHUKA 🐎+🐎

poached egg, feta

Chicken sausage 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

Shashuka is a dish of eggs poached in a sauce of tomatoes, chili peppers, and onions, often spiced with cumin