

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

RAVENTOS I BLANC DE NIT BRUT ROSÉ, 2015, Penedès, Spain
Since 1497, the Raventos family has been making wine in Catalonia, organically farming their grapes and making sparkling wines to rival Champagne—including this sparkling brut, with its complex berry and mineral notes. A touch of the red grape Monastrell provides the pink color, and adds weight that makes it even more food-friendly.

WHITE

SANDHI CHARDONNAY, 2015, Sta. Rita Hills, California
Sashi Moorman and Rajat Parr craft some of the top Chardonnays in California, and we're proud to feature them again. Barrel-fermented and aged in mostly older oak, this balances a beautiful opulence with mouthwatering green apple fruit, plus the distinct minerality that expresses itself in the stark hills north of Santa Barbara.

VON WINNING ESTATE DRY RIESLING, 2016, Pfalz, Germany
This organically farmed property has quickly become a top star in one of Germany's most important wine regions. This Riesling is crafted with the precision of great Burgundy: fully dry, complex, citrusy and crisp. Just the right thing to complement the vibrant flavors of our Mint spring menu!

RED

COUNTY LINE PINOT NOIR, 2016, Sonoma Coast, California
Eric Sussman makes some of California's top Pinot under his Radio Coteau label. His County Line project shares the same finesse, but in an approachable, early-drinking style. Blended from several vineyards chilled by the nearby Pacific Ocean, this offers rich berry fruit and the tangy, salty edge that makes Sonoma's coastal wines so distinct.

BROC VINE STARR ZINFANDEL, 2016, Sonoma County, California
Chris Brockway crafts this expression of classic, food-friendly Zinfandel from two sustainably farmed Sonoma vineyards. Aged in neutral oak, the Vine Starr is peppery and full of ripe raspberry fruit—big enough to match hearty dishes but nuanced enough to enjoy with a light pasta.

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 TASTE

ARTICHOKE AVOCADO DIP WITH TARO CHIPS

DELISH DISHES

Choose three. Please note: The first two dishes listed below are chilledYUZU CAESAR SALAD  + 

baby gem, haricots verts, parmesan, breadcrumbs, citrus dressing

SWEET & SPICY SHRIMP

summer vegetable slaw

SWEET POTATO GNOCCHI

sage pesto cream sauce, lemon ricotta, smoked almonds*

CHICKEN MOLE

coconut jasmine rice, toasted pepitas, coconut flakes

ANGUS BURGER  + 

bacon-onion jam, havarti cheese, brioche

SWEET BITES

ICE CREAM

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

Mole is a traditional Mexican sauce of chilies, dried fruits, chocolate, ground nuts & seeds

*Nuts may be omitted upon request