

Champers
SOCIAL
CLUB

BAR SNACKS

MARINATED OLIVES 9

DEVILED EGGS 15

add caviar 20

POPCORN TRIO 15

spicy, parmesan herb, confit garlic

CHAMPAGNE DILL RANCH DIP 18

served with chips or artisanal crudite

TINNED SARDINES 31

with bread, butter, and a fresh herb salad

CHEESES & CHARCUTERIE

PETITE: two cheeses, two cured meats with bread, crackers & honey 35

TO SHARE: three cheeses, three cured meats & country pâté 55

CAVIAR

KELUGA 100

bold & complex, plump golden buttery pearls,
great on it's own, aged 8 mos

OSSETRA 125

medium-firm, buttery flavor with hint of umami,
excellent for new caviar eaters, aged 3 mos

OSSETRA SUPREME 240

special harvest, olive-hued, bright salinity,
clean velvet finish, a superlative caviar

all 30g with crème fraîche and potato chips

CAVIAR FLIGHT 200

trio of our three favorites
from Pearl St Caviar

Bubbles. They're what's on the menu.
We drink them for occasions
casual and intimate,
celebratory and significant.

As good with an omelette as Osetra,
sparkling is a versatile, surprising partner
for a great night out (or an afternoon in).

With a focus on grower and
vintage champagnes,
under-represented winemakers,
and woman-owned houses,
we're here to help you discover
your new favorite sparkling wine.

Our mantra? Champagne for the people.
Cheers!



BY THE GLASS

SPARKLING

VICTORINE DE CHASTENAY, CREMANT BRUT 17
PERARD, CHAMPAGNE BRUT EXTRAVAGANCE 20
RAVENTÓS, BRUT ROSÉ 21
LA SENTINELLE, CREMANT EXTRA BRUT 24
PAUL LAURENT, CHAMPAGNE BRUT 26
GASTON CHIQUET, CHAMPAGNE BRUT 36
MICHEL GONET, CHAMPAGNE GRAND CRU '15 45
RUINART, BLANC DE BLANCS 62

SPARKLING FLIGHT 33

a trio of our favorites

CHAMPAGNE FLIGHT 45

the reason you're here, right?

ON TAP

SEASONAL, ASK FOR THE WEEKLY SELECTION 17

WHITES

VINHO VERDE, SANTIAGO (EFFERVESCENT) 17
CHARDONNAY, PRESQU'ILE 23
SANCERRE, DOMAINE BAILLY-REVERDY 25

REDS

GRENACHE, GOURGONNIER 23
PINOT NOIR, LA TOUR SAINT-MARTIN 25

ROSÉS

CABERNET FRANC, DOMAINE LE PETIT SAINT VINCENT 23
ROSÉ, BARAVEOU BANDOL ROSE 27

ORANGES & PÉT-NATS

ORANGE WINE, SWICK, THE FLOOD 21
PÉT-NAT ROSÉ, ERCOLE 21

ALL THE OTHER FUN STUFF

CHAMPAGNE OF BEERS

BTL 8 | BUCKET OF SIX 40

Miller High Life

MAINE BEER LUNCH IPA 16OZ 16

TALEA AL DENTE PILSNER 16 OZ 16

TALEA LITE LAGER 12 OZ 12

RAMONA 17

blood orange, grapefruit, lemon

LYRES CLASSICO (NON-ALCOHOLIC) 18

GHIA APERTIF SPRITZ (NON-ALCOHOLIC) 16

most of our cocktails can be made zero-proof, please ask your server

TEAM FAVORITES

ARTISANAL JELL-O SHOT FLIGHT 25

trio from our partners at Solid Wiggles

SEASONAL SPIKED SLUSHIE 23

because you deserve better than 7-eleven

COCKTAILS

MIMOSAS

FANCY SHMANCY POUR-OVER MIMOSA 23

for those of us who prefer our mimosa with just a hint of OJ

CLASSIC 19

PEACH & BERRY MELBA 21

GRAPEFRUIT & ROSEMARY 21

LAVENDER LEMONDADE 21

TABLESIDE MIMOSAS 135

bottle service mimosa tower with garnishes,
built to share for four

SPRITZES

ITALIAN SPRITZ 23

ELDERFLOWER & MINT SPRITZ 23

BLACKBERRY & THYME SPRITZ 23

POMEGRANATE & LIME SPRITZ 23

MEYER LEMON SPRITZ 23

CHAMPAGNE SHIRLEY 23



CHAMPAGNES TO DRINK ALL DAY

Easy drinking, perfect to share, these bottles are what we open when we're looking for something light enough to go down smoothly, but layered enough to make drinking a pleasure.

PERARD, CHAMPAGNE BRUT EXTRAVAGANCE 85

PAUL LAURENT, CHAMPAGNE BRUT 105

MARIE WEISS 110

GAMET, CHAMPAGNE BRUT 140

GASTON CHIQUET, 'TRADITION BRUT' 145

VEUVE CLICQUOT, YELLOW LABEL CHAMPAGNE BRUT NV 225

RUINART, BLANC DE BLANCS 295

TO DINE

Perfect when paired with food, these more complex champagnes are a pleasure to savor with a meal. We like them with something salty like caviar or briny like oysters, but they also shine with a rich, roasted mushroom. Enjoy!

MICHEL GONET, CHAMPAGNE GRAND CRU 180

PIERRE PÉTERS, 'CUVÉE DE RÉSERVE' BRUT 185

CHAMPAGNE TARLANT, BRUT NATURE ZERO 185

VILMART & CIE, 'GRAND CELLIER D' OR' BRUT 190

SAVART, PREMIER CRU 'L' OUVERTURE' 200

ADRIEN RENOIR, 'LES EPINETTES' 275

MICHEL GONET, 'LES HAUTES MOTTES' 290

KRUG, GRAND CUVÉE, 169TH EDT CHAMPAGNE BRUT 550

TO CELEBRATE

Truly spectacular champagnes to be sipped and savored.

These bottles, great for special occasions (or, let's be honest, just a beautiful Tuesday afternoon), shine when you have a moment to appreciate them and their complexity.

PIERRE GIMONNET & FILS, 'CUVÉE GASTRONOME' BRUT 175

MOUSSÉ FILS, 'TERRE D'ILLITE' BRUT 225

ROBERT MONCUIT, 'LES CHETILLONS' 460

SAVART, 'HAUTE COUTURE' 570

PÊT-NATS!!

PÊT-NAT, HEIDI SCHRÖCK 75
GAILLACOISE PÉTILLANT, MARY TAYLOR 80
PÊT-NAT ROSÉ, ERCOLE 85
BRUT NATURE SPUMANTE ROSÉ, I SUOLI 85
NATUREL PÊT-NAT, PIRI 90



TO ROSÉ ALL DAY

The joy of sparkling with the added pleasures of bright fruit notes and a blush palette.

They pair perfectly with our richer dishes. Need we say more?

DOMAINE DE LA RENIÈRE, URU- ANNA BRUT NATURE ROSÉ 90

RAVENTÓS, BRUT ROSÉ 105

CHAMPAGNE A. BERGÈRE, CHAMPAGNE BRUT ROSÉ 165

SOTER VINEYARDS, BRUT ROSÉ 200

PIERRE PAILLARD, LES TERRES ROSES, CHAMPAGNE ROSÉ 265

VEUVE CLICQUOT, LA GRANDE DAME CHAMPAGNE ROSÉ '12 675

TO EXPLORE NEW BUBBLES

Great sparkling from outside of Champagne. Gasp!

Enjoy some of our favorites from sparkling regions around the world. Wildly varied in production method, style, and flavor profile, each of these bottles is hand-picked to

help you explore the diversity of sparkling wine.

SORRO, PROSECCO 75

RAVENTOS, BLANC DE BLANCS 80

VICTORINE DE CHASTENAY, CREMANT BRUT 85

LA SENTINELLE CREMANT DE BOURGOGNE, EXTRA BRUT 120

WENZLAU VINEYARD, L'INCONNU 125

HALF BOTTLES

A. MARGAINE, 'CUVÉE LE BRUT' 375 ML 75

RUINART, BRUT ROSÉ 375 ML 140

LARGE BOTTLES

ADRIEN RENOIR, 'LE TERROIR' EXTRA BRUT 1.5L 300

CHAMPAGNE JM SELEQUE SOLESSENCE EXTRA BRUT 1.5L 384

VEUVE CLICQUOT, YELLOW LABEL CHAMPAGNE BRUT NV 1.5L 460

WHITES

VINHO VERDE, SANTIAGO (EFFERVESCENT) 85

SAUVIGNON BLANC, RAILSBACK FRÈRES 115

CHARDONNAY, PRESQU'ILE 115

SANCERRE, DOMAINE BAILLY-REVERDY 125

REDS

VINO ROSSO, TENUTA IL NESPOLO IL (CHILLED) 105

CABERNET FRANC, BAUDRY LES GRANGES 100

GRENACHE, GOURGONNIER 115

PINOT NOIR, LA TOUR SAINT-MARTIN 125

ROSÉS

PINOT NOIR ROSÉ, NACHA 105

ROSÉ, LES RASCASSES 105

CABERNET FRANC, DOMAINE LE PETIT SAINT VINCENT 125

ROSÉ, BARAVEOU BANDOL ROSE 135

ORANGES

SWICK, THE FLOOD 105

COFFEE & TEA

HOT

ESPRESSO

5

AMERICANO

5.5 | 6.5

CAPPUCCINO

6

LATTE

6.5 | 7.5

PUPPYCINO

6

ICED

ICED COLD BREW

5 | 6.5

ICED AMERICANO

5.75 | 6.75

ICED LATTE

6.75 | 7.75

oat, almond, coconut milk 1.00

add vanilla, mocha 1.00

TEAS & JUICES

SACHET

4.5 | 5.5

earl grey, mint, green, berry hibiscus

ICED TEA

4.75 | 5.75

black unsweetened

MATCHA TEA

6.75 | 7.75

MATCHA LATTE

7.75 | 8.75

ARNOLD PALMER

7

LEMONADE

6

**39 1/2 CROSBY STREET
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