

CHELSEA

—CHAMPAGNE & COCKTAILS—

CHAMPAGNE

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Moët & Chandon Nectar (France)
Moët & Chandon Brut (France)
Moët & Chandon Ice Imperial (France)
Moët & Chandon Rose (France)
Ruinart Blanc de Blanc (France)
Krug Grande Cuvee (France)
Gruet Brut NV (New Mexico)
Giuliana Prosecco Extra Dry (France)

TRADITIONAL STYLE

Lanson Le Black Label Brut
Laurent-Perrier Brut La Cuvee
Krug Grande Cuvee

UNIQUE STYLES

Ruinart Blanc de Blanc
Billecart-Salmon Brut Rose
Moët & Chandon Nectar Imperial

CHAMPAGNE FLIGHTS

DRIER STYLE

Jacquesson Champagne Extra Brut Cuvee #745
Laurent-Perrier Ultra Brut
Nicolas Feuillatte Champagne Terrior Premier Cru

SWEETER STYLE

Heidsieck & Co Champagne Extra Dry
Moët & Chandon Nectar Imperial
Veuve Clicquot Demi-Sec

SPARKLING FROM AROUND THE WORLD

Nyetimber Classic Cuvee
Gruet Brut NV
Lanson Le Black Label Brut

— COCKTAILS —

TRADITIONAL SOUR

PERFECT LADY

Gin, peach liqueur, demerara syrup, fresh lemon juice, and foam. Shaken, and served straight up.

SHAKEN AND SERVED DOWN

ENZONI SBAGLIATO

Campari, concord grapes, fresh lemon juice, simple syrup. Shaken, topped with lambrusco, and served down on a big ice rock.

TOURIST SEASON

Clairin rum, Amaro Montenegro, passionfruit syrup, fresh lime juice, honey syrup. Shaken, and served on crushed ice in a signature ceramic mug created especially for the AA/BA lounge by Wilcoxson Brooklyn Ceramics.

SERVED LONG

INVISIBLE GIN HIGHBALL

Gin, apricot liqueur, fresh juices of pineapple and lemon, house-made ginger syrup. Shaken, topped with soda water, and served long over an ice spear.

LONG ISLAND CITY ICED TEA

Gin, Amaro Averna, fresh lemon juice, simple syrup. Shaken, topped with soda water, and served long over an ice spear.

QUITE CONTRARY

House-made clarified “bloody mary” mix, tomato eaux de vie, and your choice of spirit. Served long over an ice spear with a charcoal salt rim.

STIRRED AND SERVED STRAIGHT UP

BANDOLERO CIEGO

Rye whiskey, mezcal, amontillado sherry, sweet vermouth, benedictine, and chocolate bitters. Stirred, and served straight up.

DON LOCKWOOD

Bourbon, Islay Scotch Whiskey, maple syrup, and Angostura bitters. Built in the glass over an ice rock with a long orange twist.

TIGER CHILLED COFFEE

Aged rum, Jamaican rum, cold brew concentrate, cinnamon syrup, allspice liqueur. Built in the glass and stirred over an ice rock with a float of sweet whipped cream and an absinthe mist.

American Airlines 

BRITISH AIRWAYS 