

FLAGSHIP® FIRST Dining

Wine

CURATED BY MASTER SOMMELIERS
BOBBY STUCKEY + DESMOND ECHAVARRIE

Flagship First Dining Collection

Hudson Vineyards Chardonnay, Carneros, California
tart lemon, ripe apple, almonds, brioche

Pagodes de Cos d'Estournel, Bordeaux, France
rich and opulent palate, ripe fruit, smooth tannins

Sparkling and Rosé

Krug Grande Cuvée, Champagne, France
toasted bread, hazelnuts, marzipan, ripe and dried fruit

Lorenza Rosé, California
vibrant acidity, bright strawberry, jicama, white peaches

White

Txomin Etxaniz Hondarrabi Zuri,
Txakolina, Getaria, Spain
citrus and green apple flavors, acid-driven, plump finish

Venica Sauvignon Blanc, Collio,
Friuli-Venezia Giulia, Italy
*spicy aromas of sage and sambuca,
flavors of honeysuckle and jasmine*

Talley Vineyards Estate Chardonnay,
Arroyo Grande Valley, Central Coast, California
*juicy and bright, peach nectar,
wet river rock, slightly toasty finish*

Red

Matrot Maranges Vieilles Vignes, Burgundy, France
tart strawberry and cherry, sage, baked clay

Pax 'The Hermit' Syrah, North Coast, California
green olive aromas, dark cassis, white and pink pepper

Miner Family Cabernet Sauvignon,
Napa Valley, California
bold and vibrant, blackberry, licorice, tobacco, cassis

Signature Cocktails

Flagship Lemonade
*bold blend of Garrison Brothers bourbon, lemon, mint,
simple sugar, ginger ale and aromatic bitters*

Caipirinha
the national cocktail of Brazil, made with cachaça, sugar and lime

Mojito 305
*perfect combination of sweet and tart with Havana Club Rum,
Re'al strawberry, lime juice, mint leaves, club soda,
Fee Brothers rhubarb bitters, garnished with a mint sprig*

Debajo del Ala
*jalapeño-infused tequila, fresh juices of grapefruit and lime
and agave syrup in a pink Himalayan salt-rimmed glass,
topped with grapefruit soda and peel*

Dr. No
*a bold blend of Appleton estate rum,
sweet vermouth, Aperol and bitters*