

fizz fact

Champagne is a type of sparkling wine that can ONLY come from the Champagne Region of France. It must always be picked by hand and its secondary fermentation must occur in the bottle that it is sold in.

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Duval Leroy Champagne Dinner

May 2 - 6PM

*Taste \$300 worth of High End Champagne &
5 Course Pairing Menu for only:*

Club: \$175

General: \$200

New! RED WINE FLIGHT | \$35

Experience and discover 3 incredibly different styles of Premium California Red Wine. Sonoma, Paso Robles, and Napa are all represented! Discover Sostener, Louis Martini Cabernet, and Austin Hope Cabernet for a flight that will elevate your red wine drinking!

Celebrate the Everyday.

FROM THE KITCHEN

DUCK FAT FRIES | \$16

truffle salt - champagne aioli

CHEESE FRIES | \$16

Goey Mornay Sauce & Melted Gruyere w/champagne aioli

BALLER FRIES | \$28

*Champagne aioli - creme fraiche - avocado - caviar - lardon - Soft Boiled Egg
add egg + \$3*

FRIED ZUCCHINI | \$14

OYSTERS IN THE HALF SHELL*

champagne mignonette sauce - lemon wedges

Half Dozen | \$24 Dozen | \$36

OLIVES | \$9

marinated with herbs & red wine

EGGS MIMOSA | \$12

*french take on deviled eggs - crispy lardon - paprika
add caviar \$12*

CAVIAR* 30g

Classic Sturgeon | \$70

Tsar Nicoulai

local American sturgeon caviar - gluten free crackers or kettle chips - crème fraiche - chives

BOARDS

CHARCUTERIE & CHEESE BOARD | \$28

*2 cured meats - 2 cheeses - toasted crostinis - accoutrements
add additional meat or additional cheese | \$6*

SALADS

SIMPLE GREENS | \$12

seasonal greens of spinach with candied walnuts - apples - champagne vinaigrette

SANDWICHES

CROQUE MONSIEUR | \$16

*grilled French ham - gruyere cheese - champagne apple honey sauce - mornay sauce
sunny side up egg + \$3*

GRILLED & GRUYERE | \$14

melted french gruyere cheese on sourdough - champagne apple honey sauce

DESSERTS

Warm Chocolate Chip Cookies | \$12

Housemade - Dark Chocolate - Vanilla - Sea Salt

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FIZZTAILS

THE (ORIGINAL) BEAM \$18

JJ PFISTER GIN + BUTTERFLY PEA FLOWER TEA + SIMPLE SYRUP + LEMON JUICE + FIZZ

THE PRINCESS \$18

RUBY PORT + FIZZ

AUTUMN FLOWER \$20

GIN + APEROL + ELDERFLOWER + HOUSEMADE PEA FLOWER TEA + LEMON

FIZZ PUNCH \$25

BLOOD ORANGE SPARKLING SODA + SIMPLE SYRUP + LEMON JUICE + TAHOE BLUE VODKA + FLOATER OF FIZZ

APEROL SPRITZ \$14

THE OFFICIAL FIZZTAIL OF ITALY!

APEROL + FIZZ + CLUB SODA

PARK MANHATTAN \$30

10 YEAR WHISTLEPIG SMALL BATCH RYE + SWEET VERMOUTH + BITTERS

FIZZ 75 \$16

LEMON JUICE + SIMPLE SYRUP + JJ PFISTER GIN + FIZZ

ESPRESSO MARTINI \$18

NICK & SAM'S SECRET RECIPE TO CREATE THE BEST ESPRESSO MARTINI IN TOWN!

SPIRITS

All 1.5 ounce pours can be served- on the rocks, straight up, or neat.

Bourbon

10 Year WhistlePig Small Batch Rye.....\$25

Four Roses Single Barrel.....\$20

Four Roses.....\$15

Cognac

Hennessy XO.....\$60

Hennessy VSOP.....\$25

Branson Phantom.....\$20

Gin

JJ Pfister.....\$15

Vodka

Tahoe Blue.....\$16

Scotch

Dalmore 12 Year.....\$20

Glenmorangie Nectar d'Or.....\$20

Jura 12 Year.....\$20

Tequilla

Mi Campo, Blanco.....\$15

Clase Azul, Reposada.....\$30

Jose Cuervo, Reserva de La Familia, Extra

Anejo.....\$35

Mezcal

The Lost Explorer, Espadin, 8 year aged.....\$15

The Lost Explorer, Tobala, 10 year aged.....\$25

The Lost Explorer, Salmiana, 12 year aged..\$30

FIZZ FLIGHTS

Our fizz flights feature 3 two-ounce pours

BALLER | \$65 Our #1 Selling Flight!

This flight consists of premium champagnes including several Grande Marques. Start with a fresh and elegant champagne from the oldest winery in all of Champagne, then, jump into the 6th oldest champagne house, Lanson's Le Black Label, and finally, we finish a champagne that only 24 producers in all of Champagne are allowed to create, the Cult collected Special Club! This is an exceptional opportunity to try these amazing champagnes without breaking the bank. A Votre Santé!

CALIFIZZICATION | \$25

This flight consists of high end gems from some of California's finest sparkling wineries. Start with Domaine Carneros's Ultra-Brut: Fresh, bright, fruity, and dry. Continue on with the complex, rich and full bodied Iron Horse Vintage Fizz, and finish with a no sugar added 100% Pinot Noir Rosé from Lodi, CA!

CHAMPLER | \$30

Want to try a fizz, champagne, and our best selling sparkling rosé?? This flight is for YOU! Start with a complex sparkling wine from Austria with 5 years age, then go on to the light, crisp, and creamy Graham Beck Rosé from South Africa, and finish with the complex and delicious champagne Jacquart.

ROSÉ ALL DAY | \$35

For the love of rosé- this flight is a dream! 3 rosés from around the world that are truly a delight. Start off with a sparkling rosé from Western Cape, South Africa. Then a true champagne rosé from Lanson aged for 4 years, this Champagne is creamy, ripe, and bright with mouthwatering red fruit. Finish with a hint of sweetness from the Montmartre Rosé Sec with notes of candied orange, grapefruit and the perfect amount of fullness.

CHAMPAGNE IN THE MEMBRANE | \$39

For the person wanting to discover unique & boutique champagne! We start this flight with a blanc de noirs (juice exclusively from black skinned grapes but clear juice) from a grower-producer champagne house, we then continue with an elegant and family owned house from the Southern Region of Champagne that has been producing grapes for 230 years, and finish with the honey biscuit characteristics of the Jacquart Mosaique which has been a longstanding Fizz favorite, the perfect way to end this discovery flight!

PRESTIGE | \$100

For those that want a taste of **ULTIMATE luxury**, this is the flight for you! Indulge in some of the most prestigious champagnes starting with The Vintage Veuve Clicquot, exclusively sourced from Grand Cru and Premier Cru vineyards. Continue with the Krug Grande Cuvée, 170th Edition. A complex blend like no other, featuring 195 wines from 1998 to 2014! Finish with the 2013 vintage of Dom Pérignon, aged for 8 years, a vintage of both freshness and density. This flight is a showstopper.

#GettinFizzywithIt

FIZZTAIL FLIGHT | \$30

Want a sweeter flight option? Try three different traditional champagne cocktails in one flight with the fizzle flight! Enjoy the elderflower, black current, and raspberry liquors individually blended with our French Blanc de Blancs.

SPIRIT FLIGHTS

Each flight features .5 ounce pours

KEEP IT NEAT | \$30

We are bringing you three fizztastic single malt Scotch Whiskeys in this flight - all elegant and all powerful. We start with the smooth Dalmore 12 year followed by the Glenmorangie Nectar D'Or finished in French Sauternes Barrels, and end with the unique and complex Jura 12 year.

TEQUILA FLIGHT | \$35

Hand selected and curated by our Fizz team, our first tequila flight make exploring different expressions of tequila accessible to everyone. For agave explorers drawn to the smooth sipping realm of tequila, we've lined up a blanco, reposado, and an extra añejo to be lined up side by side. Salud!

THE LOST EXPLORER MEZCAL FLIGHT | \$35

The Lost Explorer Mezcal is produced by maestro mezcalero Fortino Ramos in the community of San Pablo Huixtepec, Oaxaca. The Lost Explorer agaves spend 8-12 years reaching their ripest maturity in different parts of the arid and sun-soaked valley. There is no one size fits all approach to each varietal, Espadín, Tobalá, and Salmiana. Try all 3 and pick your favorite.

fizz

CHAMPAGNE & BUBBLES BAR

CHAMPAGNES

	CLASS	BOTTLE
Jacquart, Brut Mosaique <i>Reims, France</i> <i>honey biscuit, apple, and pear</i>	\$25	\$100
Lanson, Le Black Label, Brut <i>Reims, France</i> <i>Ripe apple, yeast, lemon curd</i>	\$26	\$104
<i>"Discovery"</i> Jacquinet-Dumez, Dialogie, Extra-Brut, 1er Cru <i>Sacy, France</i> <i>stonefruit, limestone, roundness</i>	\$22	\$88
Tassin, Tradition, Brut <i>Loches-sur-Ource, France</i> <i>Grower Producer Champagne! Juicy Red Fruit & Bright Minerality!</i>	\$24	\$96
Sam's Pic Dumenil, Special Club, 2015, Premier Cru, Brut <i>Chiney-Les-Rose, France</i> <i>baked juicy apples, long acidity; and a toasted lemon meringue</i>	\$35	\$175
Gosset, Grande Reserve, Brut <i>Epernay, France</i> Oldest Winery in Champagne! <i>Pear, brioche, and fresh White Flower</i>	\$40	\$160
Veuve Clicquot, Gold Label, 2015, Brut <i>Reims, France</i> <i>blend of premier and grand cru fruit, ripe fruit, subtle toast</i>	\$45	\$185
Dom Pérignon, Vintage 2013, Brut <i>Epernay, France</i> <i>ripe peach, yellow plum, and fresh brioche</i>	\$75	\$375
Diana's Choice! Krug, Grande Cuvee, 170th Edition, Brut <i>Reims, France</i> <i>caramel, vanilla, butter, baked bread, citrus, and orchard fruit</i>	\$75	

SPARKLING WINE

	CLASS	BOTTLE
Domaine Carneros, Ultra-Brut, 2017 <i>Napa, CA</i> <i>key lime, honeydew melon, and green apple</i>	\$20	\$80
Iron Horse, Vintage Cuvée Brut <i>Sebastapol, CA</i> <i>peach mousse and vanilla. It's dry; but fruit forward</i>	\$25	\$100
Grandial, Blanc de Blancs, Brut <i>France</i> <i>fresh, bright, and crisp with notes of nectarines and pears</i>	\$10	\$38
Argyle, 2019, Blanc de Blancs <i>Willamette Valley, OR</i> <i>Organic, unique, natural wine, bone-dry; moscato</i>	\$16	\$64
<i>Micah's Pick!</i> Madl, 2015, Austrian Sekt, Brut <i>Schrattenberg, Austria</i> <i>Green apple, citrus, and a touch of Brioche</i>	\$20	\$80
Bisol Jeio, Prosecco, DOC, Brut <i>Veneto, Italy</i> <i>lemons, limes, grapefruit</i>	\$13	\$44

SPARKLING & CHAMPAGNE ROSÉS

	CLASS	BOTTLE
Graham Beck, Rosé <i>Western Cape, South Africa</i> <i>red fruit, red currant, refreshing, and mineral</i>	\$16	\$64
Sparkling Red, Raboso Fiore, Dry <i>Veneto, Italy</i> <i>ripe plum, blackberry; and leather</i>	\$15	\$60
Montmartre, Rosé, Sec <i>France</i> <i>red fruit, red currant, refreshing, and mineral</i>	\$13	\$52
Peltier, Gala, 2020, Brut Nature, Rosé <i>Cherry and creamy strawberries - bone dry</i>	\$18	\$72
<i>Nick's Pic!</i> Champagne Lanson Rosé, Brut <i>Reims, France</i>	\$25	\$115

STILL WINES

	GLASS	BOTTLE
CHARDONNAY		
Cru, Unoaked, 2021 <i>Monterey County, CA</i>	\$15	\$60
Domaine Perroud, Bourgogne Blanc, 2021 <i>Burgundy; France (Organic)</i>	\$16	\$64
PINOT NOIR		
Sostener, 2021 <i>Santa Lucia Highlands, CA</i>	\$13	\$52
Domaine Pillot, Bourgogne Rouge, 2021 <i>Burgundy; France, CA</i>	\$16	\$52
CABERNET-SAUVIGNON		
Louis M. Martini, Napa Valley, 2019 <i>St. Helena, CA</i>	\$25	\$100
Byington, Bates Ranch, 2016 <i>Santa Cruz Mountains, CA</i>	\$14	\$56
Austin Hope, 2021 <i>Paso Robles, CA</i>	\$26	\$104
RED BLEND		
Boschendal, Black Angus <i>Western Cape, South Africa</i>		\$63
Cabernet Sauvignon & Merlot Blend, 2019 <i>France</i>	\$15	\$60
Dominus, 2019 Napanook Vineyard <i>Yountville, CA</i>		\$650
Domaine de la Solitude, Chateaneuf Du Pape, 2020 <i>Chateaneuf Du Pape, France</i>		\$80

BEER

	CAN
Hazy IPA, Almanac Brewing Co., 16 ounces <i>Alameda, CA</i>	\$12
Blonde Ale, Coronado Bewing Company <i>Coronado, CA</i>	\$12
Two Rivers Cider Co., Apple Cider, 16 ounces <i>Sacramento, CA</i>	\$10

NON-ALCOHOLIC

Pellegrino Water \$8

Pellegrino Limonata Soda \$6

Espresso \$3.50

Hot Chocolate \$6

20% gratuity added for all parties of 6 or more

FIZZ FACT

The region of Champagne encompasses 319 villages that may produce sparkling wine called champagne. Of that, 17 are considered producing the best of the best juice (*Grand Cru*) and 42 are considered extremely high quality (*Premier Cru*).

CHAMPAGNES

NON-VINTAGE CHAMPAGNE

100% CHARDONNAY (BLANC DE BLANCS)

David Léclapart, Cuvée l'Amateur LV18 | *Trepail, France* \$200
Organic & Biodynamic

David Léclapart, Cuvée l'Amateur LV19 | *Trepail, France* \$200
Organic & Biodynamic

Michel Fallon, Grand Cru, Ozanne, NV | *Avize, France* \$425

NON-VINTAGE BLENDED GRAPE CHAMPAGNES

CHARDONNAY, PINOT NOIR, PINOT MEUNIER

Horiot, Mélisse, Pinots Noirs & Blancs, Brut Nature \$105
Les Riceys, France
Organic & Biodynamic

David Léclapart, Cuvée l'Aphrodisiaque LV16 | *Trepail, France* \$450
Organic & Biodynamic

Eric Rodez, Cuvée des Crayères Grand Cru | *Ambonnay, France* \$120

Roger Barnier, L'Oubliée, Solera, Brut Nature \$150
Villvenard, France

Roger Coulon, L'Hommée, Premier Cru, Extra Brut \$175
Vrigny, France
Organic

Benoit Lahaye, Grand Cru, Blanc de Noirs, Extra-Brut \$130
Bouzy, France
Organic

Yann Alexandre, Brut Noir | *Courmas, France* ***STAFF PICK*** \$140

Jacquesson, Cuvée 746, Extra-Brut | *Dizy, France* \$150

ROSÉ (CHAMPAGNE & SPARKLING)

Benoit Lahaye, Rosé de Macération, Brut | *Bouzy, France* \$145
Organic

Boulard, Rosé de Saignée, 2015, Extra-Brut | *Epernay, France* \$155
Organic & Biodynamic

Gimonnet-Gonet, l'Éclat, Grand Cru, Rosé \$175
Le Mesnil sur Oger

Louis Roederer, 2016, Brut, Rosé | *Reims, France* \$165

Noel-Bazin, Rosé, Brut | *Villers Marmery, France* \$115

Legras & Haas, Brut, Rosé | *Chouilly, France* \$125

Delong Marlene, Cuvée Rosé | *Allemant, France* \$95

Chapel Down, English Rose NV, Rosé | *Tenderton, England* \$80

CHAMPAGNES CONTINUED

VINTAGE CHAMPAGNE

Dehours, 2014, Premier Cru, Extra-Brut <i>Mareuil-le-Port, France</i>	\$125
Dumenil, Special Club, 2015, Premier Cru, Brut <i>Sacy, France</i>	\$165
Gimmonnet-Gonet, l'identite, Blanc de Blancs, Grand Cru, 2015 <i>Le-Mesnil-sur-Oger, France</i>	\$200
Jacques Lorent, Vintage 2012, Brut <i>Epernay, France</i>	\$165
Joseph Perrier, Cuvée Victoire, 2010, BdB, Extra-Brut <i>Chalons-en-Champagne, France</i>	\$170
Lancelot-Royer, 2015, Grand Cru, BdB, Extra-Brut <i>Cramant, France</i>	\$150
Louis Roederer, 2014, Brut <i>Reims, France</i>	\$150
Jacquesson, Dizy Corne Bautray, 2008, 1er Cru, Extra-Brut <i>Dizy, France</i>	\$520
Noel-Bazin, 2015, L'etonnante, Premier Cru, Brut <i>Villers-Marmery, France</i>	\$160
Nomine-Renard, Special Club, 2014, Brut <i>Reims, France</i>	\$175
Pierre Moncuit, 2006, Vieille Vigne, Extra Brut <i>Le-Mesnil-sur-Oger, France</i>	\$235
Drappier, 2010, Grande Sendrée, Brut <i>Urville, France</i>	\$250
Piillot, Colas Robin, 2016, Brut <i>Polisot, France</i> <i>Organic</i>	\$125

FIZZ CELLAR COLLECTION

AR Lenoble, 1985, Rare Collection, Grand Cru <i>Damery, France</i>	\$1,000
Krug, 2008, Brut <i>Reims, France</i>	\$1,000

CHAMPAGNE & SPARKLING WINE HALF BOTTLES (375ML)

Krug, Grande Cuvée, 170th Edition, Brut <i>Reims, France</i>	\$200
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LARGE CHAMPAGNE FORMATS

Andre Clouet, Grande Reserve, Grand Cru, Brut	\$250
G.H. Mumm, Grand Cordon, Brut <i>Reims, France</i> (1.5L)	\$160
Laurent-Perrier, Grand Siecle No. 23 (1.5L) <i>Tours-Sur-Marne, France</i>	\$1,000
R.Renaudin, Reserve Speciale, Blanc de Blancs, 1996 <i>Moussy, France</i> (1.5L)	\$1,495
Louis Roederer, Cristal, 1990 Late Disgorged Millenium Edition, No.1468 of 2000 <i>Reims, France</i> (6L)	\$14,000