



MIGNON'S LOUNGE

Wagyu Tataki\$18
Wagyu Skirt, Ponzu, Chives, Sesame

Crab Beignet\$15
Local Gulf Coast Blue Crab, Shallots, Pea Shoots, Remoulade Trio

Shrimp Cocktail\$17
Jumbo Gulf Shrimp, House-made Remoulade & Cocktail Sauce

Fried Green Tomatoes\$15
Gulf Shrimp, Jumbo Lump Crab, Cayenne Cream

Mignon's Prime Burgers\$15
*Offered in the bar area only.

The Rustic
Prime Beef, Gruyère, Portabella,
Caramelized Onions, Pea Shoots,
Brioche Bun

The Classic
Prime Beef, American Cheese, Onion,
Nueske's Smoked Bacon, Tomato,
Pickle, Iceberg, Brioche Bun

*Make it a pair with J Vineyards Monterey Pinot Noir or William Hill Estate Napa Chardonnay (375ml). \$25

DOMESTIC BEER

Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra,
Yuengling Lager, Yuengling Black & Tan, O'Doul's, O'Doul's Amber ... \$3.50

CRAFT BEER

Corona, Corona Light, New Castle, Guinness, Dos Equis,
Dos Equis Ambar, Abita Amber, Stella Artois, Lagunitas IPA,
Blue Moon, Chandeleur Surfside Pineapple\$4.50

HOUSE MIXED DRINKS

Tito's, Crown Royal, Beefeater, Bacardi, Exotico, Jack Daniel's, Dewar's ... \$8
Additional selections of the finest premium Vodkas, Bourbons, Scotches
& Cognacs available.

HAND-CRAFTED COCKTAILS

Mixed Berry Mojito\$11
Bacardi, Mint Leaves, Mixed Berries, Lime Juice, Simple Syrup, Splash of Soda

Maison Démolisseur\$11
Maker's Mark, Basil, Blackberries, Lemon Juice, Simple Syrup, Soda Water

Cucumber Pear Cooler\$10
Absolut Pears Vodka, Muddled Cucumber, Basil, Fresh Lime Juice,
Simple Syrup, Club Soda

Devin 75\$11
Hendrick's Gin, St-Germain, Domaine de Canton, Simple Syrup, Rosemary,
Muddled Mint, Soda, Fresh Lime Juice

Christian's Island Oasis\$11
Malibu Pineapple Rum, Muddled Pineapple & Mint, Simple Syrup,
Fresh Lime Juice, Splash of Pineapple Juice, Coco López

Tequila Mockingbird\$11
Avión Silver Tequila, Cointreau, Habanero Syrup, Simple Syrup, Fresh Lemon & Lime
Juices, Muddled Pineapple & Basil

The Resolution\$11
Aviation Gin, Fresh Lemon Juice, Simple Syrup, Topped with Champagne
& Rosemary Sprig

Mignon's Manhattan\$11
Woodford Reserve, Sweet Vermouth, Bitters, Garnished with a Cherry

BY THE GLASS

WHITE WINES

Wente Morning Fog **Chardonnay**, Monterey, CA..... \$10
Harken Barrel Fermented **Chardonnay**, Central Coast, CA \$10
Menicucci Trecciaia **Pinot Grigio**, Italy \$10
Caymus Conundrum **White Blend**, Central Coast, CA \$12
Matua **Sauvignon Blanc**, Marlborough, New Zealand.....\$9
Charles Smith Kung Fu Girl **Riesling**, Washington State.....\$10

RED WINES

Louis M. Martini **Cabernet Sauvignon**, North Coast, CA.....\$12
Elouan **Pinot Noir**, Oregon\$12
Charles Smith The Velvet Devil **Merlot**, Washington State.....\$12
Layer Cake **Shiraz**, Barossa Valley, Australia\$10
Don Miguel Gascón **Malbec**, Mendoza, Argentina\$11

SPARKLING WINES

Domaine Ste. Michelle **Brut**, Washington State\$10
La Marca **Prosecco**, Italy\$11
Bolla **Prosecco**, Italy.....\$10
Marco Negri **Moscato d'Asti**, Italy.....\$10

MIGNON'S CELLAR

WHITES

Veuve Clicquot Yellow Label **Brut**, France.....\$111
Emmolo **Sauvignon Blanc**, Napa Valley, CA\$38
Cakebread Cellars **Sauvignon Blanc**, Napa Valley, CA\$59
Banfi San Angelo **Pinot Grigio**, Montalcino, Italy\$36
Robert Keenan Summer Blend **Chardonnay/Viognier Blend**, Napa Valley, CA\$43
Duckhorn Migration **Chardonnay**, Russian River Valley, CA.....\$50
Cakebread Cellars **Chardonnay**, Napa Valley, CA\$75
Bisot Jeio **Prosecco**, Italy\$41

REDS

Hartford Court **Pinot Noir**, Russian River Valley, CA\$70
Caymus Vineyards **Cabernet Sauvignon**, Napa Valley, CA\$144
Belle Glos Dairyman **Pinot Noir**, Russian River Valley, CA\$80
Ken Wright Shea Vineyard **Pinot Noir**, Chehalem Valley, OR\$89
Plumplack **Syrah**, Napa Valley, CA\$114
Seghesio **Red Zinfandel**, Sonoma Valley, CA\$54
The Prisoner Wine Company Thorn **Merlot**, Napa Valley, CA\$64
Duckhorn Canvasback **Cabernet Sauvignon**, Red Mountain, WA\$70
Austin Hope **Cabernet Sauvignon**, Paso Robles, CA\$75
Joseph Phelps Insignia **Bordeaux Blend**, Napa Valley, CA\$260

Our Full, Award-Winning Wine List is Available from Your Bartender.

PERFECT PAIRINGS

Filet & Cabernet\$45
6 oz. Tender Filet with a Roasted Garlic & Blue Cheese Crust
Paired with **Daou Cabernet Sauvignon** Paso Robles, CA

Filet & Rosé\$40
6 oz. Tender Filet with Three Large Seasoned Shrimp
Paired with **Charles Smith Band of Roses Rosé** Washington