

— *Brunch Specials* —

\$5 MIMOSAS
BLOODY MARY BAR 11AM-3PM

— EDWARDSVILLE —

Mike Shannon's
GRILL

— *Cocktails* —

— *Classic* —

MIMOSA \$6

— Served Up —

Piper Sonoma Champagne, Orange Juice
 *Add our House-Infused Raspberry Vodka or
 Strawberry Rum \$2

BLOODY MARY \$8

— Served Tall —

Mastermind Vodka, Tres Agaves Bloody Mary
 Mix, Mike Shannon's Steak Sauce, Salted Rim
 *Spice it up with our House-Infused Hot
 Pepper Vodka

FRENCH MARTINI \$10

— Served Up —

Stolichnaya Vanilla, Chambord, Pineapple
 Juice

CUCUMBER BASIL COLLINS \$8

— Served Tall —

Hendricks Gin, Lemon Juice, Simple Syrup,
 Muddled Basil & Cucumber, Club Soda

SANGRIA \$7

— Served Tall —

Made Fresh in House
 Inquire about our current flavor

MOSCOW MULE \$10

— Served Short —

Tito's Handmade Vodka, Ginger Beer, Lime

PIMM'S CUP \$8

— Served Tall —

Pimm's No. 1, Ginger Ale, Muddled Cucumber

MARGARITA \$9

— Served Short —

Tres Agaves Blanco, Cointreau, Organic Agave
 Nectar, Fresh Squeezed Lime & Orange Juice,
 Half Salted Rim

— *Original* —

DROPS OF JUPITER \$9

— Served Up —

Bulleit Rye, Apricot Brandy, Persimmon
 Liqueur, Stella Cidre

HIGH RISE \$10

— Served Short —

Buffalo Trace, St. Germain, Vanilla Bean
 Infused Syrup, Smoked Ice Cube

GRAPEFRUIT LEAGUE \$7

— Served Short —

Pearl Citrus, Grapefruit Juice, Lemongrass
 Simple Syrup, Basil

MAD DASH \$10

— Served Up —

Maker's 46, Benedictine, Cherry Heering,
 Spiced Orange Tea Simple Syrup, Orange
 Bitters

VIOLET BEAUREGARDE \$10

— Served Short —

River Rose Gin, St. Germain, Crème Yvette,
 Lemon Bitters, Basil

RATHBONE \$8

— Served Up —

House-Infused Strawberry Rum, Fresh
 Squeezed Lemon & Orange Juice, Simple
 Syrup, Basil

SIREN SONG \$7

— Served Tall —

Sugar Island Coconut Rum, Jalapeno Syrup,
 Lime Juice, Pineapple Juice, Club Soda,
 Candied Jalapenos

SUMMER'S REVENGE \$8

— Served Tall —

House-Infused Raspberry Vodka, Lemon Juice,
 Simple Syrup, Muddled Raspberries

— *Wine* —

— *Sparkling & White* —

— glass / bottle —

<i>Mike Shannon's</i>	Private Reserve Chardonnay	9/34
	<i>Mendocino County, Santa Barbara County, Monterey County</i>	

Brut Piper Sonoma <i>Sonoma County</i>	6/34	Pinot Grigio Chloe Valdadige	9/34
Champagne Veuve Cliquot <i>France</i>	95	Sauv Blanc Seaglass <i>Santa Barbara</i>	7/26
Prosecco Prima Cuvee <i>Italy</i>	7/26	Sauv Blanc Echo Bay <i>Marlborough, NZ</i>	9/34
Moscato Rosatello <i>Italy</i>	7/26	Chardonnay Charles & Charles <i>Wash. State</i>	7/26
Moscato Saracco <i>Asti, Italy</i>	22 (1/2 Btl.)	Chardonnay Mike Shannon's Private Res.	9/34
Riesling Bex <i>Germany</i>	7/26	Chardonnay Napa Cellars <i>Napa Valley</i>	10/38
Riesling Joel Gott <i>Columbia Valley</i>	32	Chardonnay Sonoma Cutrer <i>Russian River 18</i> (1/2 Btl.)	
Chenin Blanc Pine Ridge <i>California</i>	8/30	Chardonnay Matchbook Arsonist <i>Dunnigan Hills</i>	42
Pinot Grigio Montevina <i>California</i>	7/26	Chardonnay Cakebread <i>Napa Valley</i>	68

— *Red* —

— glass / bottle —

<i>Mike Shannon's</i>	Private Reserve Cabernet Sauvignon	10/38/148
	<i>Napa Valley, Sonoma County, Lake County</i>	

Merlot Santa Ema Reserve <i>Chile</i>	9/34	Blend Farmers of Wine <i>Puglia, Italy</i>	8/30
Merlot Duckhorn <i>Napa Valley</i>	54	Meritage Mondavi Private Sel. <i>California</i>	9/34
Pinot Noir McManis <i>California</i>	7/26	Cabernet The Show <i>California</i>	7/26
Pinot Noir Murphy Goode <i>California</i>	10/38	Cabernet Mike Shannon's Private Reserve	10/38
Pinot Noir Belle Glos <i>Sonoma Coast</i>	54	Cabernet Oberon <i>Napa Valley</i>	13/50
Malbec Albatros <i>France</i>	8/30	Cabernet Franciscan <i>Napa Valley</i>	63
Malbec Dona Paula Seleccion <i>Bodega</i>	72	Cabernet Joel Gott <i>Napa Valley</i>	96
GSM Hahn <i>California</i>	26	Cabernet Caymus <i>Napa Valley</i>	112
Bordeaux Les Tuileries <i>Bordeaux, France</i>	8/30	Zinfandel Seghesio <i>Sonoma County</i>	38