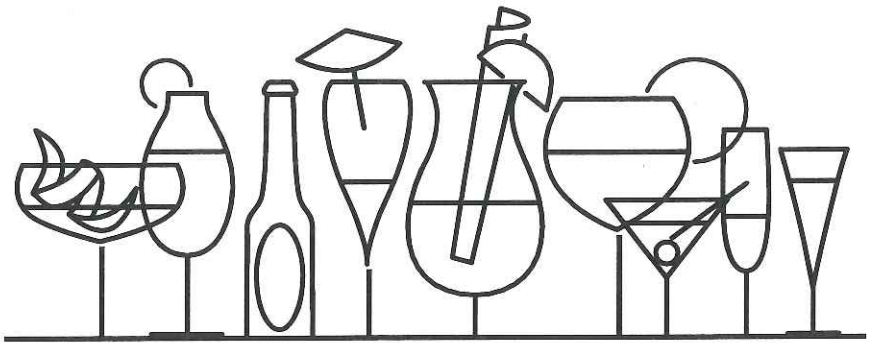


CHAMPAGNE BRUNCH

"FEATURING OUR FAMOUS BLOODY MARY BAR"

SATURDAYS 10:30 AM - 2:00 PM, SUNDAYS FROM 10:00 AM - 2:00 PM
 ALL ENTREES SERVED WITH CORNMEAL CRUSTED CHEESE GRITS
 TOPPED WITH ANDOUILLE SAUCE, OR ANDOUILLE & POTATO HASH,
 AS WELL AS HOUSE MADE BISCUITS

TRY A SIDE OF OUR NEW PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON (2)	4
NEW! BRUNCH SHRIMP & GRITS SMOKED GOUDA GRITS, SHRIMP, AND ADOUILLE SAUSAGE TOPPED WITH TWO FRIED FARM FRESH EGGS	15
NEW! EGGS LUXE BUTTERMILK BISCUITS TOPPED WITH SLICED TOMATOES, FRESH GUACAMOLE, POACHED EGGS, HOLLANDAISE SAUCE AND LUMP CRAB MEAT	13
NEW! THE "HANGOVER" BISCUITS WITH MELTED CHEDDAR, FRIED CHICKEN TENDERS, CREAM GRAVY, ROASTED JALAPENOS & BACON CRUMBLES. TOPPED WITH FRIED EGGS.	12
PABLO'S HUEVOS RANCHEROS A CLASSIC DISH OF CORN TORTILLAS TOPPED WITH RED BEANS, CHEDDAR CHEESE, FRIED EGGS, FRESH GUACAMOLE AND OUR RANCHERO SAUCE SERVED WITH PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON	11
CAJUN BLACKENED BREAKFAST PORK CHOPS (3) AND EGGS	14
MIGAS MEXICAN SCRAMBLED EGGS, WITH ANDOUILLE SAUSAGE, TOMATO, ONION, JALAPENO, TORTILLA STRIPS, FRESH GUACAMOLE & CHEDDAR CHEESE	11
STEAK & EGGS USDA CHOICE CENTER CUT FILET 6 oz. WITH 3 EGGS AS YOU LIKE THEM	26
ULTIMATE BREAKFAST SANDWICH OUR CANADIAN CLUB SANDWICH TOPPED WITH TWO FRIED FARM FRESH EGGS	10
CAJUN EGGS BENEDICT POACHED EGGS AND BLACKENED APPLEWOOD SMOKED CANADIAN BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE.	11
SHRIMP & CRAWFISH OMELET THREE EGG OMELET FILLED WITH SHRIMP AND CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE	11
ANDOUILLE OMELET THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE	11
BASIN STREET EGGS TWO POACHED EGGS AND ANDOUILLE SAUSAGE ATOP HOMEMADE BISCUITS WITH PEARL'S SPECIAL ANDOUILLE SAUCE, TOPPED WITH HOLLANDAISE SAUCE	11
EGGS BENEDICT POACHED EGGS AND PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON, ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE	11
CAJUN EGGS CREOLE RED BEANS, AGED CHEDDAR CHEESE, TORTILLAS, AND CREOLE SAUCE LAYERED IN A CAST IRON SKILLET AND TOPPED WITH TWO FRIED EGGS	11
CRABCAKES MONIQUE TWO POACHED EGGS ATOP TWO LOUISIANA CRAB CAKES TOPPED WITH HOLLANDAISE SAUCE	14
EGGS ORLEANS SCRAMBLED EGGS, TOPPED WITH HOLLANDAISE SAUCE AND CRISPY POPCORN SHRIMP	11
CREOLE BREAKFAST ENCHILADAS FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS, ROASTED RED PEPPERS, MUSHROOMS & ONIONS, AND ANDOUILLE SAUSAGE. TOPPED WITH CREOLE ENCHILADA SAUCE, FRESH GUACAMOLE & MELTED CHEDDAR CHEESE	11
FRENCH QUARTER FRENCH TOAST WITH A MAPLE, PECAN & RAISIN SYRUP. TOPPED WITH WHIPPED CREAM	9



BRUNCH DRINK MENU

OKC'S ORIGINAL BLOODY MARY BAR

You choose the Vodka and you make it the way you like it!
Or for a twist swap your vodka for one of our
Tequilas or Mezcal for an unbelievable taste!

GRAPEFRUIT BUCK

Absolut Grapefruit Vodka,
St. Germain, Ruby Red
Grapefruit, Lime, Ginger Ale

PEARL'S VOODOO MICHELADA

Our house recipe with an
Abita Amber

SKINNY 🍷 STRONG 💪

MARGARITA

Hornitos 100% Agave,
Lime, Agave Syrup (under 180 calories)

POMEGRANATE BASIL CHAMPAGNE

Pom, Basil, Champagne

PIÑA COLADA

Coconut Rum, Coconut Cream,
Pineapple Juice

BOAT HOUSE PUNCH

St. Germain, Caña Brava Rum,
Aperol, Ruby Red Grapefruit,
lemon, orange, simple syrup

MARTHA WASHINGTON'S PUNCH

Flor de Caña 7yr Rum, El Dorado
12yr Rum, Grand Marnier, lemon,
orange, simple syrup, soda, nutmeg

PIMM'S CUP

Loyal Gin, Pimm's Cup #1,
Cucumber, Lemon, Simple
Syrup, Ginger Ale

NECTAR OF THE GODS

Chambord, Agave, Champagne

PASSION FRUIT COCONUT DAQUIRI

X-Rated, Coconut Rum,
Coconut Cream, lime

Brunch Hours:

Saturday 10:30 AM - 2 PM

Sunday 10:00 AM - 2 PM