

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 A HOUSEMADE BISCUIT

TRY A SIDE OF OUR NEW PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON (2) 4

NEW! BRUNCH SHRIMP & GRITS SMOKED GOUDA GRITS, SHRIMP, RED GRAVY AND
ANDOUILLE 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 & APPLEWOOD SMOKED BACON AND (2) FRIED EGGS. . . 13

NEW! SOUTHERN BRUNCH SKILLET SMOKED GOUDA GRITS, ANDOUILLE SAUSAGE,
APPLEWOOD SMOKED BACON, HOUSE MADE CREAM GRAVY AND SCRAMBLED EGGS 12

NEW! BLACKENED SALMON BLT APPLEWOOD SMOKED BACON, LETTUCE, TOMATO
AND A FRIED FARM FRESH EGG ON A TOASTED BAGUETTE. 14

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 12

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 12

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 11

CAJUN EGGS BENEDICT POACHED EGGS AND BLACKENED APPLEWOOD SMOKED CANADIAN
BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE. 13

SHRIMP & CRAWFISH OMELET THREE EGG OMELET FILLED WITH SHRIMP AND
CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE 12

ANDOUILLE OMELET THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND
AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE 12

BASIN STREET EGGS TWO POACHED EGGS AND ANDOUILLE SAUSAGE ATOP
HOMEMADE BISCUITS WITH PEARL'S SPECIAL ANDOUILLE SAUCE, TOPPED WITH
HOLLANDAISE SAUCE 12

EGGS BENEDICT POACHED EGGS AND PREMIUM DUROC APPLEWOOD SMOKED CANADIAN
BACON, ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE 12

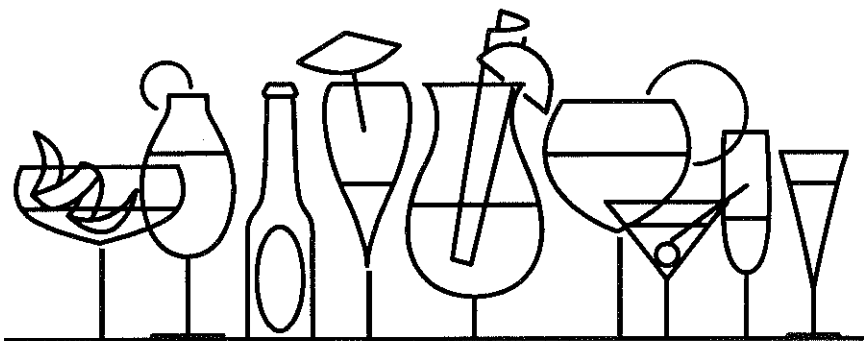
CAJUN EGGS CREOLE RED BEANS, AGED CHEDDAR CHEESE, TORTILLAS, AND CREOLE SAUCE
LAYERED IN A CAST IRON SKILLET AND TOPPED WITH TWO FRIED EGGS 12

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 12

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 12

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!

PEARL'S VOODOO MICHELADA

Our House Recipe with an
Abita Amber

CRUSHED POM

Champagne, Pom, Orange Crush
Simple Syrup, Mint

APRICOT CHAMPAGNE SMASH

Champagne, Apricot Liqueur,
Simple Syrup, Mint

POMEGRANATE BASIL CHAMPAGNE

Champagne, Pom, Basil

PIÑA COLADA

Coconut Rum, Coconut Cream,
Pineapple Juice

GRAPEFRUIT BUCK

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

VERDE CHELADA

Ancho Reyes Verde Liqueur,
Lime, Spicy Salt, Dos Equis Lager

PIMM'S CUP

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

NECTAR OF THE GODS

Champagne, Chambord, Agave

MACADAMIA NUT

CHI CHI

Vodka, Pineapple Juice, Coconut
Cream, Macadamia Nut Liqueur

Brunch Hours:

Saturday 10:30 AM - 2 PM

Sunday 10:00 AM - 2 PM