



CLASSIC COCKTAILS

PEARL'S PERFECT MARGARITA

STILL THE BEST SINCE 1984
Served in a chrome shaker with a martini glass and olives
Try it w/ Melon, Pama or X-Rated!

CAJUN BLOODY MARY

Served spicy with our house infused pepper vodka

OKIE MULE

Prairie Wolf Vodka, lime and ginger beer

SAZERAC

Rye whiskey, Pernod, angostura and Peychaud's bitters, gomme syrup and lemon

OLD FASHIONED

Rye whiskey, gomme syrup, whiskey barrel aged bitters and orange bitters
Try it smoked today!

BOURBON SMASH

Trapper's Custom Barrel Select Bourbon, lemon, simple syrup and mint

PEARL'S VOODOO

MICHELADA
Our house recipe with an Abita Amber

COCONUT MOJITO

Coconut Rum, Coconut Cream, lime and mint
Also try our Pearl's Magnificent Millionaire Mojito!

SKINNY STRONG MARGARITA

Hornitos 100% Agave, lime and agave syrup (UNDER 180 CALORIES)

PEARL'S PERFECT SANGRIA

Red wine and rum mixed with strong elixirs of cordials and citrus fruits. Served perfect style in a chrome shaker

CRAFT COCKTAILS

CRANBERRY COOLER

Dark Jamaican Rum, ginger liqueur, cranberry pine syrup and lime

BABY'S SECOND BOURBON

Trapper's Custom Barrel Select Bourbon, Averna Amaro, Velvet Falernum, angostura bitters and lemon

NORMA JEAN

Círoc Vodka, St. Germain, blackberries and lemon

NAPOLEÓN'S BOURBON

Bulleit Bourbon, Mandarin Napoléon, lemon, simple syrup, orange bitters and orange zest

COCO & CHAI

Coconut Rum, lime juice, ginger syrup and angostura bitters

GRAPEFRUIT BASIL BUCK

House infused grapefruit basil Gin, St. Germain, Ruby Red Grapefruit, Ginger Ale, simple syrup and lime

MOCHA MARTINI

House infused French Vanilla Coffee Vodka, Creme de Cacao, coffee liqueur, Bailey's and cream

SMOOTH CUCUMBER

Círoc Vodka, St. Germain, cucumber, jalapeño, agave, rhubarb bitters and lemon

BEER

Anthem Arjuna 6.0%

Anthem Uroboros 8.5%

Coop DNR 10.0%

Prairie Standard 5.6%

Prairie Vous Francais 3.9% / 25.4oz

Chimay Blue 9.0%

Stella Artois 5.2%

Sapporo 4.9%

Corona 4.6%

Dos Equis Lager 4.3%

Abita Amber 4.5%

Tank 7 8.5% / 25.4 oz

***Budweiser** 3.2%

***Bud Light** 3.2%

***Coors Light** 3.2%

***Michelob Ultra** 3.2%

***Miller Lite** 3.2%

***O'doul's Amber** (Non-Alcoholic)

OKLAHOMA

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OKLAHOMA

BELGIUM

BELGIUM

JAPAN

MEXICO

MEXICO

U.S.A.

U.S.A.

U.S.A.

U.S.A.

U.S.A.

U.S.A.

U.S.A.

U.S.A.

* **HAPPY HOUR MONDAY - FRIDAY 4:00-6:00 PM**

BEER ON TAP

Ask your server for today's draft beer selection

BOTTLED WATER

San Pellegrino - sparkling - 16.9 oz.
Panna - still - 16.9 oz.



WHITE WINES

Light & Sparkling with a refreshing finish

- Veuve Cliquot Yellow Label Brut.....90
- Domaine Ste. Michelle Brut36
- Wycliff Brut Rosé.....15
- Champagne by the glass (187 ml).....9

Light to medium bodied: crisp

- Riesling, Clean Slate.....8/29
- Pinot Grigio, Voga, Italy.....9/35
- Sauvignon Blanc, Honig, Napa Valley.....10/38
- Chardonnay, Salmon Creek.....5/18

Rosé

- White Zinfandel, Beringer6/19
- Grenache-Cinsault Rosé, Bouchard, France...8/31

Light to medium bodied: fruity

- Pinot Gris, J, Napa Valley.....9/35
- Sauvignon Blanc, Clarity, Johndrow.....33
- Chardonnay, Unoaked, Chelham Innox.....13/49

Medium to full bodied: smooth & rich

- Chardonnay, Unoaked, Ruffino, Italy.....7/27
- Chardonnay, Butter, California.....11/42
- Chardonnay, Bouchard, France.....9/35
- Chardonnay, Joullian, Monterey.....14/54
- Chardonnay, Rombauer.....79

RED WINES

Light to medium bodied: soft & smooth

- Merlot, Salmon Creek.....5/18
- Red Blend, Sterling Meritage.....6/23
- Pinot Noir, Mark West.....8/31

Medium bodied: fruity & spicy

- Pinot Noir, A to Z12/45
- Red Blend, Red Guitar Tempranillo, Spain.....28
- Red Zinfandel, 7 Deadly Zins.....11/41
- Malbec, Bodega Norton.....30

Medium & full bodied: rich & intense

- Pinot Noir, Stoller Estate, Oregon.....75
- Cabernet Sauvignon, Hahn, Central Coast.. 8/31
- Cabernet, Smith & Hook.....12/46
- Red Blend, Alpha Omega II, Napa Valley.....69

We serve our Red Wines at proper Cellar temperature, about 60 degrees, as opposed to room temperature which is common in most local restaurants because at 60 degrees or so, the fruit comes to the forefront in harmony with the tannins. Red Wines served too warm appear to be alcoholic and dull. To expedite service, wines by the bottle are opened to order at the bar. A 187 is approximately 6 1/2 oz.