



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

Overproof rye, Pernod, angostura and Peychaud's bitters, gomme syrup and lemon

OLD FASHION

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

CORPSE REVIVER #2

Ford's Gin, Cointreau, Kina L'Aéro d'Or, lemon, Pernod and orange peel

PEARL'S VODOO

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

CRAFT COCKTAILS

PEARL'S MANGO MINTY TEA

Mango Ciroc, Kinky, tea, lemonade, simple syrup and mint

FORGETFULLY, FERNET

Jameson, Domaine de Canton, Fernet, lemon, simple syrup

NORMA JEAN

Círoc Vodka, St. Germain, blackberries and lemon

NAPOLÉON'S BOURBON

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

COCO & CHAI

Coconut Rum, lime juice, ginger syrup and angostura bitters

LAVENDER FIZZ

Loyal Gin, lemon juice, simple syrup, lavender bitters, blueberries and soda

LETHAL INDUSTRY

Bulleit Bourbon, Averna, raspberry jalapeño simple syrup and lemon

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%

Dead Armadillo

Nine Band IPA 6.5%

Prairie Artesian Ale

Specialty (VARIES)

PrairieVous Francais 3.9% / 25.4oz

Corona 4.6%

Dos Equis Lager 4.3%

Chimay Blue 9.0%

Sapporo 4.9%

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

OKLAHOMA

MEXICO

MEXICO

BELGIUM

JAPAN

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, Chelhalem Inox.....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.