



HAPPY HOUR

MONDAY - FRIDAY 4:00PM TO 6:00PM

SINGLE STOLI DRINKS - \$5.00

1/2 PRICE GLASSES OF WINE

CLASSICS COCKTAILS

HOUSE SPECIAL!

THE PAIN KILLER

Pineapple juice, orange juice coconut cream, nutmeg and navy rum

MAI TAI

(ORIGINAL TRADER VICS RECIPE)

Dark Jamaican Rum, Martinique Agricole Rhum, lime, orange curacao, housemade orgeat and simple syrup

SKINNY STRONG MARGARITA

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

CAJUN BLOODY MARY

Served spicy with our house infused pepper vodka

OLD FASHIONED

Rye whiskey, gomme syrup, whiskey barrel aged bitters and orange bitters

Try it smoked or w/ rum today!

PEARL'S PERFECT MARGARITA

STILL THE BEST SINCE 1984

Hand shaken and served in a chrome shaker with a martini glass and olives

Try it w/ Melon, Pama or X-Rated!

COCONUT MOJITO

Coconut Rum, housemade Coconut Cream, lime and mint

Also try our Pearl's Magnificent Millionaire Mojito!

MANGO MULE

Absolut Mango, lime and ginger beer

PEARL'S PERFECT SANGRIA

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

SAZERAC

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

FALL CRAFT COCKTAILS

SMOOTH CUCUMBER

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

THE WINTER DAIQUIRI

Caná Brava Rum, lime, Allspice Dram, Angostura, and Madagascar vanilla bean syrup

AUTUMN RICKEY

Bulleit Bourbon, lime juice, maple syrup and soda

OKTOBERFEST COCKTAIL

Bulleit Bourbon, lemon, maple syrup and Oktoberfest w/ cinnamon and sugar rim

NORMA JEAN

Círoc Vodka, St. Germain, blackberries and lemon

PUMPKIN VANILLA SILK MARTINI

Stoli Vodka, Pumpkin Baileys, Amaretto, cream, and Madagascar vanilla bean syrup

BEER

Anthem Arjuna 6.0%
Anthem Golden One 7.0%
Coop DNR 10.0%
Coop F5 IPA 7.1%
Prairie Phantasmagoria 8.0%
Prairie Pink Guava Funk 5.4%
Stonecloud Turtlehead 11.0%
Stella Artois 5.2%
Sapporo 4.9%
Corona 4.6%
Dos Equis Lager 4.3%
Daura GLUTEN FREE 5.4%
Abita Amber 4.5%
Tank 7 8.5%
Budweiser 5.0%
Bud Light 4.2%
Coors Light 4.2%
Michelob Ultra 4.2%
Miller Lite 4.6%
O'doul's Amber (Non-Alcoholic)

OKLAHOMA
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 OKLAHOMA
 OKLAHOMA
 BELGIUM
 JAPAN
 MEXICO
 MEXICO
 SPAIN
 U.S.A.
 U.S.A.
 U.S.A.
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 U.S.A.
 U.S.A.

BEER ON TAP

Ask your server for today's draft beer selections

BOTTLED WATER

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



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WHITE WINES

Light & Sparkling with a refreshing finish

- Veuve Cliquot Yellow Label Brut.....95
- Domaine Ste. Michelle Brut42
- Wycliff Brut Rosé.....15
- Champagne by the glass (187 ml).....10

Light to medium bodied: crisp

- Riesling, Clean Slate.....8/31
- Pinot Grigio, Voga, Italy.....9/35
- Sauvignon Blanc, Honig, Napa Valley.....11/43
- Chardonnay, Salmon Creek.....5/18

Rosé

- White Zinfandel, Beringer6/19
- Grenache-Cinsault Rosé, Bouchard, France...8/31
- Rosé, The Palm by Whispering Angel11/44

Medium to full bodied: smooth & rich

- Chardonnay, Unoaked, Acacia, California.....8/31
- Chardonnay, Butter, California.....11/42
- Chardonnay, Bouchard, France.....9/35
- Chardonnay, Joullian, Monterey.....15/58
- Chardonnay, Rombauer.....79

RED WINES

Light to medium bodied: soft & smooth

- Merlot, Salmon Creek.....5/18
- Red Blend, Sterling Meritage.....7/24
- Pinot Noir, Mark West.....8/31

Medium bodied: fruity & spicy

- Pinot Noir, A to Z15/58
- Red Blend, Red Guitar Tempranillo, Spain.....28
- Red Zinfandel, 7 Deadly Zins.....41
- Malbec, Bodega Norton.....30

Medium & full bodied: rich & intense

- Pinot Noir, Stoller Estate, Oregon.....75
- Cabernet Sauvignon, Hahn, Central Coast.. 9/35
- Cabernet Sauvignon, Frank Family.....80
- Cabernet, Smith & Hook.....15/58
- 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.