



## CLASSIC COCKTAILS

### PEARL'S PERFECT MARGARITA

STILL THE BEST SINCE 1984  
Served in a chrome shaker with a martini glass and olives

### 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

### NIGHT CAP

Hayman's Old Tom Gin, Cognac, Crème de Cacao and lime

### PEARL'S MAGNIFICENT MILLIONAIRE MOJITO

Caña Brava Rum with fresh mint

### 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

### SAGE ON FIRE

Art In The Age Sage Liqueur, Ancho Reyes, lemon, Yellow Chartreuse, raspberries and honey syrup

### LAVENDER FIZZ

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

### NORMA JEAN

Círoc Vodka, St. Germain, blackberries and lemon

### SMOOTH CUCUMBER

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

### COCO & CHAI

Coconut Rum, lime juice, ginger syrup and angostura bitters

### JUST BE

Mezcal, Yellow Chartreuse, Aperol, lime, agave syrup and cherry bitters

### LETHAL INDUSTRY

Bulleit Bourbon, Averna, raspberry jalapeño simple syrup and lemon

### ELEMENTS OF LIFE

Fords Gin, cucumber, basil, lemon, egg white, simple syrup and angostura bitters

## BEER

**Anthem Arjuna** 6.0%

**Anthem Uroboros** 8.5%

**Coop DNR** 10.0%

**Coop F5 IPA** 6.8%

**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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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.

\* **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.



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## WHITE WINES

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### **Light & Sparkling with a refreshing finish**

- Veuve Cliquot Yellow Label Brut.....90
- Domaine Ste. Michelle Brut .....36
- 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.....9/32
- Sauvignon Blanc, Honig, Napa Valley.....10/38
- Chardonnay, Salmon Creek.....5/18

### **Rosé**

- White Zinfandel, Beringer .....6/19
- Garnacha Rosé, Arrumaco, Spain .....6/23

### **Light to medium bodied: fruity**

- Moscato, Electra, California.....8/31
- 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, Les Charmes, France.....11/42
- Chardonnay, Joullian, Monterey.....14/54
- Chardonnay, Rombauer.....79

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## RED WINES

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### **Light to medium bodied: soft & smooth**

- Merlot, Salmon Creek.....5/18
- Merlot, DeLoach.....8/31
- Pinot Noir, Mark West.....8/31

### **Medium bodied: fruity & spicy**

- Pinot Noir, A to Z .....12/45
- 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.