



## CLASSIC/CRAFT COCKTAILS

### 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!**

### 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 or w/ rum today!**

### SMOOTH CUCUMBER

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

### PEARL'S VOODOO MICHELADA

Our house recipe with an Abita Amber

### COCONUT MOJITO

Coconut Rum, housemade Coconut Cream, lime and mint

**Also try our Pearl's Magnificent Millionaire Mojito!**

### SKINNY STRONG MARGARITA

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

### BOURBON SMASH

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

### PEARL'S PERFECT SANGRIA

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

### NORMA JEAN

Círoc Vodka, St. Germain, blackberries and lemon

## TIKI TIKI TIKI

### MAI TAI

(ORIGINAL TRADER VICS RECIPE)

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

### HIBISCUS RUM PUNCH

Appleton Estates Rare Blend 12, housemade Hibiscus liqueur, lime, Demerara syrup and soda

### WESTERN SOUR

Bulleit Bourbon, white grapefruit juice, lime, Falernum and simple syrup

### NAVY GROG

Puerto Rican Rum, Demerara Rum, Jamaican Dark Rum, lime, white grapefruit juice, honey syrup and soda

**Served w/ an authentic Navy Grog Ice Cone!**

### TRADEWINDS

Dark Jamaican Rum, Gold Jamaican Rum, Apricot liqueur, lemon and housemade coconut cream

### PASSION FRUIT DAIQUARI

Light Puerto Rican Rum, Passion Fruit syrup, lime and honey syrup

## 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%

**Daura** GLUTEN FREE 5.4%

**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

OKLAHOMA

OKLAHOMA

OKLAHOMA

OKLAHOMA

BELGIUM

BELGIUM

JAPAN

MEXICO

MEXICO

SPAIN

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 selections

### 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.....95
- Domaine Ste. Michelle Brut .....42
- 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, Beringer .....6/19
- Grenache-Cinsault Rosé, Bouchard, France...8/31

### 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 Z .....15/58
- 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.