

HAPPY HOUR

MONDAY - FRIDAY 4:00PM to 6:00PM
SINGLE TITO’S HANDMAKE VODKA DRINKS - \$5.00
1/2 PRICE GLASSES OF WINE

CLASSIC COCKTAILS

THE PAIN KILLER *House Special!*

NAVY RUM, ORANGE, HOUSEMADE
COCONUT CREAM, NUTMEG AND PINEAPPLE

MAI TAI

(ORIGINAL TRADER VICS RECIPE)

DARK JAMAICAN RUM, MARTINIQUE AGRICOLE
RHUM, LIME, ORANGE CURACAO, HOUSEMADE
ORGEAT AND SIMPLE SYRUP

SKINNY STRONG MARGARITA

(UNDER 180 CALORIES)

HAND SHAKEN HORNITOS PLATA, LIME
AND AGAVE

CAJUN BLOODY MARY

SERVED SPICY WITH OUR HOUSE INFUSED
PEPPER VODKA

RANCH WATER

HORNITOS PLATA, LIME AND SODA
TRY IT SPICY WITH A MUDDLED JALAPENO!

CRAFT COCKTAILS

SMOOTH CUCUMBER

TITO’S HANDMADE VODKA, ST. GERMAIN,
CUCUMBER, JALAPENO, AGAVE, RHUBARB
BITTERS AND LEMON

NORMA JEANE

TITO’S HANDMADE VODKA, ST. GERMAIN,
BLACKBERRIES AND LEMON

BANANA DAQUIRI

BLUMBU RUM, BANANE DU BRÉSIL, LIME
AND SIMPLE SYRUP

ELDERBERRY GIN FIZZ

NOLET’S GIN, ST. GERMAIN, LEMON,
SIMPLE SYRUP, SODA AND BLACKBERRIES

ESPRESSO MARTINI

OWENS NITRO INFUSED ESPRESSO, VANILLA
VODKA, ESPRESSO LIQUEUR
ASK TO ADD IRISH CREAM!

MUST DRINK BEERS

CORONA - MEXICO
DOS EQUIS LAGER - MEXICO
PERONI - ITALY
SAPPORO - JAPAN
STELLA ARTOIS - BELGIUM
BLUE MOON - USA
BUDWEISER - USA

PEARL’S PERFECT MARGARITA

STILL THE BEST SINCE 1984

HAND SHAKEN AND SERVED IN A CHROME SHAKER
WITH A MARTINI GLASS AND OLIVES

COCONUT MOJITO

COCONUT RUM, HOUSEMADE COCONUT CREAM,
LIME AND MINT
ALSO TRY OUR PEARL’S MAGNIFICENT MILLIONAIRE MOJITO!

MANGO MULE

ABSOLUT MANGO VODKA, 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

OLD FASHIONED

RYE WHISKEY, GOMME SYRUP, WHISKEY BARREL
AGED BITTERS AND ORANGE BITTERS
TRY IT SMOKED OR WITH RUM TODAY!

STRAWBERRY PALOMA

HORNITOS PLATA, STRAWBERRY PUREE, LIME,
JARRITOS GRAPEFRUIT SODA AND TAJIN

HIBISCUS CLUB SPECIAL

TITO’S HANDMADE VODKA, LEMON, LIME
HIBISCUS SYRUP AND SODA

HIBISCUS BULLEIT

BULLEIT BOURBON, LEMON, FALERNUM
AND HIBISCUS SYRUP

CESAR’S RUM PUNCH

BARBANCOURT 8 YEAR 5 STAR RHUM,
LIME, GRENADINE, SIMPLE SYRUP AND
ANGOSTURA BITTERS

VELVET MATCHA

BUMBU RUM, MATCHA HOUSE MADE SYRUP,
FRANGELICO AND ALMOND MILK

BUD LIGHT - USA
COORS LIGHT - USA
HIGH NOON PINEAPPLE - USA
MICHELOB ULTRA - USA
MILLER LIGHT - USA
SHINER BOCK - USA
HEINEKEN ZERO - USA *(NON ALCOHOLIC)*

BEER ON TAP

ASK YOUR SERVER FOR TODAY’S DRAFT BEER SELECTIONS

BOTTLED WATER

SPARKLING WATER - 12oz

DAILY SPECIALS

SERVED AS DESCRIBED ALL DAY MONDAY - FRIDAY
SATURDAY BRUNCH 10:30AM - 2:00PM
SUNDAY BRUNCH 10:00AM - 2:00PM
AND SUNDAY EVENING 3:00PM TO CLOSE

M	WASH DAY BIG, REALLY BIG BOWL OF RED BEANS, RICE & ANDOUILLE SAUSAGE LINK SERVED WITH HUSHPUPIES	12
T	CAJUN CHICKEN FRIED CHICKEN SERVED WITH PEARL’S REAL CREAM GRAVY AND ROASTED GARLIC MASHED POTATOES	17
W	10 FRIED SHRIMP DINNER SERVED WITH COLESLAW AND RED BEANS & RICE	19
T	BIG CATFISH DINNER SERVED WITH COLESLAW AND RED BEANS & RICE	20
F	SHRIMP, CHICKEN & ANDOUILLE ÉTOUFFÉE MADE WITH OUR FAMOUS SPICY ÉTOUFFÉE SAUCE	20
S&S BRUNCH	EGGS PONTALBA CAJUN SEASONED POTATOES, GRILLED VEGGIES & ANDOUILLE SAUSAGE TOPPED WITH TWO POACHED EGGS & FIRE-ROASTED JALAPENO HOLLANDAISE	16
SUN EVENING	FRIED CLAM NIGHT A GIANT ORDER OF OUR HAND BREADED CLAM STRIPS, FRIES & COLESLAW	18

RED WINES

LIGHT TO MEDIUM BODIED: SOFT & SMOOTH

MERLOT, SALMON CREEK, CALIFORNIA	7/24
PINOT NOIR, MARK WEST, CALIFORNIA	8/31

MEDIUM BODIED: FRUITY & SPICY

PINOT NOIR, STOLLER ESTATE, OREGON	16/63
RED ZINFANDEL, 7 DEADLY ZINS, LODI	41

MEDIUM & FULL BODIED: RICH & INTENSE

CABERNET SAUVIGNON, LYETH, CALIFORNIA	10/39
CABERNET, RAYMOND R COLLECTION, NAPA VALLEY	15/58
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY	130

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 187ML IS APPROXIMATELY 6 1/2 OZ.

WHITE WINES

LIGHT & SPARKLING: WITH A REFRESHING FINISH

VEUVE CLICQUOT BRUT	115
DOMAINE STE. MICHELLE BRUT	39
WYCLIFF BRUT ROSÉ	24
CHAMPAGNE BY THE GLASS (187ML)	11
PROSECCO BY THE GLASS (187ML)	11

LIGHT TO MEDIUM BODIED: CRISP

RIESLING, URBAN, GERMANY	11/43
PINOT GRIGIO, VOGA, ITALY	9/35
SAUVIGNON BLANC, HONIG, NAPA VALLEY	17/67
SAUVIGNON BLANC, ROMBAUER, NAPA VALLEY	22/87
CHARDONNAY, SALMON CREEK, CALIFORNIA	7/24
PIGATO, VIGNETO CA DA RENA, ITALY	85

MEDIUM TO FULL BODIED: SMOOTH & RICH

CHARDONNAY, ALEXANDER VALLEY, CALIFORNIA	12/47
CHARDONNAY, BOUCHARD, FRANCE	11/43
CHARDONNAY, LA CREMA, SONOMA VALLEY	16/63
CHARDONNAY, ROMBAUER, NAPA VALLEY	120

ROSÉ

WHITE ZINFANDEL, BERINGER, NAPA VALLEY	7/24
ROSÉ, HAMPTON WATER, FRANCE	<i>* BORN IN FRANCE, RAISED IN THE HAMPTONS BY BON JOVI</i> 15/58

AMARO / APERITIF

APEROL, 11%	9	AVERNA, 29%	9	AMARO NONINO QUINTESSENTIA, 35%	9
CAMPARI, 21%	9	BRAULIO, 21%	11	LUCANO, 28%	9
MELLITTI, 32%	7	FERNET BRANCA, 39%	9	MONTENEGRO, 23%	9
CYNAR, 16.5%	7	BRANCA MENTA, 28%	9	ZUCCA RABARBARO, 30%	9

DESSERT SELECTIONS

NEW ORLEANS BREAD PUDDING

WITH WALNUTS AND CINNAMON, TOPPED WITH OUR “WHISKEY SAUCE”, RAISINS AND POWDERED SUGAR	10.5
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KEY LIME PIE

GRAHAM CRACKER CRUST WITH KEY LIME SWEETNESS SERVED OVER RASPBERRY SAUCE	9.5
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BLACKBERRY COBBLER

SWEET BLACKBERRIES WITH A FLAKY CRUST WARMED TO PERFECTION AND SERVED WITH ICE CREAM	8
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BANANA’S FOSTER BREAD PUDDING

OUR NEW ORLEANS BREAD PUDDING AND VANILLA ICE CREAM TOPPED WITH BANANAS SAUTEED IN CARMELIZED BROWN SUGAR, RUM, BUTTER AND CINNAMON	12.5
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CHOCOLATE LOVE CAKE

THREE LAYERS OF HEAVENLY CHOCOLATE CAKE AND CHOCOLATE SAUCE SERVED ON A BED OF WHITE CHOCOLATE AND RASPBERRY SAUCE TOPPED WITH ICE CREAM	9.5
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WESTERN SODAS

THE STALLION

DR PEPPER AND HOUSE MADE COCONUT CREAM

ORANGE DREAMSICLE

ORANGE CRUSH AND HOUSE MADE COCONUT CREAM

MOCKTAILS

MOCK MULE

GINGER BEER, SIMPLE SYRUP, SODA AND LIME

NOJITO

MINT, SIMPLE SYRUP, SODA AND LIME