



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!

NORMA JEAN

Círoc Vodka, St. Germain,
blackberries and lemon

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

WINTER CRAFT COCKTAILS

SMOOTH CUCUMBER

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

THE WINTER DAIQUIRI

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

CRANBERRY PALOMA

Mezcal, drunken
cranberries, lime juice,
ruby red grapefruit juice
and a pinch of salt

CRANBERRY SPICED MULE

Vodka, Allspice Dram,
lime juice, drunken cranberries
and ginger beer

ISLAND DAIQUIRI

Coruba Rum, lime juice,
Domaine de Canton,
Cran-Rosemary syrup
and cranberries

CRAN-ROSEMARY FIZZ

Hayman's Old Tom Gin,
Cran-Rosemary syrup,
lime juice, ginger ale
and cranberries

BEER

Anthem Arjuna 6.0%

Anthem Golden One 7.0%

Coop DNR 10.0%

Coop F5 IPA 7.1%

Prairie Phantasmagoria 8.0%

Stonecloud Neon Sunshine 5.5%

Stella Artois 5.2%

Corona 4.6%

Dos Equis Lager 4.3%

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

MEXICO

MEXICO

U.S.A.

U.S.A.

U.S.A.

U.S.A.

U.S.A.

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.



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, Urban, Germany.....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
- 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.