



HAPPY HOUR

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

SINGLE STOLI DRINKS - \$5.00

1/2 PRICE GLASSES OF WINE

CLASSIC 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 juice, orange curacao,
housemade orgeat
and simple syrup

SKINNY STRONG MARGARITA

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

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 with 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

COCONUT MOJITO

Coconut Rum, housemade
Coconut Cream, lime juice
and mint

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

MANGO MULE

Absolut Mango, lime juice
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

GOLD RUSH

Bourbon, lemon juice and honey syrup

SOUTHSIDE

Hayman's Old Tom Gin, lime juice
and mint syrup

SEASONAL CRAFT COCKTAILS

SMOOTH CUCUMBER

Títo's Handmade Vodka,
St. Germain, cucumber,
jalapeño, agave, rhubarb
bitters and lemon juice

NORMA JEANE

Títo's Handmade Vodka,
St. Germain, blackberries
and lemon juice

STONE BARN

Four Rose's Small Batch Bourbon,
Domaine de Canton Ginger liqueur,
Pusser's Navy Rum, carrot juice,
lemon juice, coconut and dill

LA INFIDELIDAD

Cinnamon clove infused Dictador
12 yr Rum, Prairie dark coffee
liqueur, Amaretto and smoked
cinnamon

HARVEST BUCK

Appleton Estates 12 yr Rum,
lime juice, Autumn Harvest
syrup, and ginger beer

APPLE CINNAMON COBBLER

Pedro Ximénez Sherry, lemon
juice, Autumn Harvest syrup
and baked apple bitters

SPIKED SELTZERS

TRULY WILD BERRY
TRULY SICILIAN BLOOD ORANGE

BEER

Anthem Golden One 7.0%

Coop DNR 10.0%

Coop F5 IPA 7.1%

Prairie Phantasmagoria 8.0%

Prairie Vape Tricks 5.9%

Stonecloud Neon Sunshine 5.5%

Stella Artois 5.2%

Corona 4.6%

Dos Equis Lager 4.3%

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

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
- Chandon Brut (187 ml).....10
- Ruffino Prosecco (187 ml).....10

Light to medium bodied: crisp

- Riesling, Urban, Germany.....8/31
- Pinot Grigio, Voga, Italy.....9/35
- Sauvignon Blanc, Honig, Napa Valley.....11/44
- Chardonnay, Salmon Creek.....5/18

Medium to full bodied: smooth & rich

- Chardonnay, Unoaked, Acacia, California.....8/31
- Chardonnay, Alexander Valley, California.....10/39
- Chardonnay, Bouchard, France.....9/35
- Chardonnay, Joullian, Monterey.....15/58
- Chardonnay, Rombauer.....79

Rosé

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

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, Louis Latour, France.....10/39
- 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.