



## 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, 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

## SPRING CRAFT COCKTAILS

#### SMOOTH CUCUMBER

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

#### LAVENDER FIZZ

Hayman's Old Tom Gin,  
Blueberry Rich syrup,  
lemon juice, soda  
and lavender bitters

#### TURBULENT PLANE

Bulleit Bourbon, Amaro  
Nonino, lemon juice,  
Aperol and honey  
raspberry syrup

#### JACK ROSE

Laird's Applejack Brandy,  
lemon juice, pomegrante  
molasses and rich syrup

#### NAPOLEAN'S BOURBON

Bulleit Bourbon, Napolean  
Mandarin, lemon juice,  
vanilla orange zest syrup  
and orange bitters

#### LIGHT A FIRE, WALK AWAY

Overproof Rye, Ancho Reyes  
Chili Liqueur, Yellow Chartreuse,  
lemon juice and honey raspberry  
syrup

## 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

OKLAHOMA

OKLAHOMA

OKLAHOMA

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.

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.



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## WHITE WINES

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### **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, 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, Beringer .....6/19
- Grenache-Cinsault Rosé, Bouchard, France...8/31
- Rosé, The Palm by Whispering Angel .....11/44

### **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

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## RED WINES

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### **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 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.