



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

Try it with Melon, Pama or X-Rated!

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

SAZERAC

Rye whiskey, Pernod, angostura and Peychaud's bitters, gomme syrup and lemon juice

SEASONAL CRAFT COCKTAILS

SMOOTH CUCUMBER

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

JACK ROSE

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

KENTUCKY BUCK

Bulleit Bourbon, lemon juice, rich syrup, strawberry, angostura bitters and ginger beer

LAVENDER FIZZ

Hayman's Old Tom Gin, blueberry rich syrup, lemon juice, soda and lavender bitters

NORMA JEANE

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

GIN BASIL SMASH

Hayman's Old Tom Gin, lemon juice, rich syrup and basil

LIME IN THE COCONUT

Cana Brava Rum, lime and housemade coconut cream

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.

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.....11/44
- 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, Alexander Valley, California.....10/39
- 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, 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, Gen 5, Lodi.....8/31
- 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.