

SINCE 2014

# PEARL'S

COLUMBIA TUSCULUM

## COCKTAILS

### CLASSIC MULE \$10

Tito's Handmade Vodka, ginger beer, fresh lime

### THE P \$10

Ketel One Citroen Vodka, pomegranate,  
orange liqueur, fresh lemon

### TICKLER \$10

Ketel One Botanical Cucumber + Mint Vodka,  
simple syrup, fresh lime

### RANCH WATER \$10

Corazon Blanco Tequila, muddled lime, soda water

### PINKY TUSCADERO \$13

Casamigos Blanco Tequila, fresh lime, simple  
syrup, Owen's Rio Red Grapefruit Soda

### PEARL'S OLD FASHIONED \$10

Buffalo Trace Bourbon, Demerara sugar cube,  
Angostura + Orange Angostura bitters, Luxardo cherry

### DINNER CART \$10

1792 Bourbon, fresh lemon, simple syrup, float of  
La Posta Pizzella Malbec

### ESPRESSO MARTINI \$11

Wheatley Vodka, Kahlua,  
Owen's Espresso

### PEARL'S MARGARITA \$11

Pueblo Viejo Tequila, orange liqueur, agave,  
fresh lime + lemon

### POMEGRANATE MARGARITA \$11

Corazon Blanco, orange  
liqueur, agave, pomegranate, fresh lime + lemon

### SEASONAL MARGARITA \$11

21Seeds Infused Tequila, orange liqueur, agave,  
fresh lime + lemon

*Ask your bartender about our seasonal flavor*

## WHITES

### ZONIN PROSECCO

Veneto, Italy \$8 Split

flower, apple, lemon peel, grapefruit

### KIM CRAWFORD SAUVIGNON BLANC

New Zealand \$11 Glass / \$42 Bottle

lime zest, meyer lemon, pink grapefruit

### BOSCO DEI CIRMIOLI PINOT GRIGIO

Veneto, Italy \$7 Glass / \$30 Bottle

delicate, velvety, harmonic

### FRANCISCAN ESTATE CHARDONNAY

Napa Valley, CA \$9 Glass / \$36 Bottle

apple, honey, creamy vanilla bean

### TATTOO GIRL RIESLING

Columbia Valley, WA \$9 Glass / \$28 Bottle

honeycrisp apple, pineapple, hint of lime

### SEASONAL ROSÉ

Ask our bartenders!

## REDS

### JOVINO PINOT NOIR

Willamette Valley, OR \$11 Glass / \$39 Bottle

red & black fruit, balanced and rich

### LA POSTA PIZZELLA MALBEC

Mendoza, Argentina \$11 Glass / \$38 Bottle

dense, dark berry with hints of spice and sandalwood

### RAVEL + STITCH CABERNET SAUVIGNON

Central Coast, CA \$13 Glass / \$45 Bottle

black currant, juicy red cherry, plum

### TOBIN JAMES CHATEAU LE CACHEFLO BLEND

Paso Robles, CA \$10 Glass / \$38 Bottle

raspberry, dried strawberry, cranberry, earth, white pepper

## ZERO PROOF

### PHANTOM MULE / \$\$

Seedlip Grove 42 N/A Spirit, ginger beer, fresh lime

### SPARKLING ROSE / \$8

Leitz Eins-Zwei-Zero Sparkling Rose

Notes of strawberry, raspberry, citrus, light grapefruit;  
Underlying mineral base with a dry finish

### HOP SPLASH / \$5

Sierra Nevada hop-infused sparkling water

## BEER

### DOMESTIC

Bud Light  
Budweiser  
Coors Light  
Miller Light  
Michelob Ultra  
Miller High Life

### LIGHT, LAGER, ALE

50 West American Lager  
Amstel Light  
Corona Extra + Premiere  
Fat Tire  
Heineken  
Modelo  
Sam Adams Boston Lager  
Sierra Nevada Pale Ale  
Yuengling

### HARD SELTZER

White Claw Black Cherry

### CANNED VODKA SODA

High Noon Variety  
Sway by Madtree  
Blackberry Hibiscus

### IPA, HOPPY

Rhinegeist Truth  
Cigar City Jai Alai  
50 West Coast to Coast  
Madtree Psychopathy  
Bell's Two Hearted  
Founder's All Day IPA

### WHEAT, SOUR, FRUITY

Blue Moon  
50 West Doom Pedal  
3 Floyds Gumballhead  
Urban Artifact Variety  
Rhinegeist Bubbles

### DARK, AMBER, SEASONAL

Guinness  
Madtree Happy Amber

### CIDER

Angry Orchard  
Rhinegeist Zappy

### N/A

Bud Zero  
Athletic Brewing Upside Dawn

## SMALL BITES

### SOFT PRETZELS \$12

oven-toasted pretzel bites, brushed with garlic butter and sprinkled with everything seasoning; served with cheese + spicy brown mustard

### SPINACH ARTICHOKE DIP \$12

pearl's housemade recipe; served with tortilla chips

### ROASTED GARLIC HUMMUS \$12

served with warm pita bread + veggies

### NACHOS \$12

warm tortilla chips covered in nacho cheese, pico de gallo, and jalapenos