

PERLE ON MAPLE

RESTAURANT AND BAR

Bar Menu

SPECIALTY COCKTAILS 15

LAVISH

tito's handmade vodka, lavender, lemon, prosecco

BIRDS OF A FEATHER

bombay sapphire gin, campari, pineapple, lime

ALOE-HA

the botanist gin aloe, mint, simple syrup, lime

CAPO MULE

ketel one vodka, amaro montenegro, lime, ginger beer

ISLAND TIME

sant teresa 1796 rum, cinnamon, pineapple, lime, bitters

PALABRA

vida mezcal, fino sherry, orange liqueur, lime, agave

BLOSSOM

casamigos blanco tequila, raspberry-infused aperol, cherry heering, lemon

DEVIL'S MULE

espolon blanco tequila, blackberry, pomegranate, lime, ginger beer

MOCKING BIRD

woodford reserve bourbon, campari, passion fruit, pineapple, lemon

GATEKEEPER

basil hayden bourbon, amaro, salted honey syrup, bitters

CHAMPS-ÉLYSÉES

hennessy v.s cognac, green chartreuse, simple syrup, lemon, angostura bitters

BOULEVARDIER

bulleit rye, campari, sweet vermouth

ZERO PROOF 8

POMEGRANATE MULE

pomegranate, lime, q ginger beer

LAVENDER LEMONADE

lemonade, lavender, q soda water

DRAFT BEERS

BUD LIGHT 7

LAGUNITAS IPA 8

MODELO ESPECIAL 8

SAM ADAMS SEASONAL 8

DEEP ELLUM 8

DALLAS BLONDE 8

SHINER BOCK 8

STELLA ARTOIS 8

BLUE MOON 8

BOTTLED BEERS

BUDWEISER 7

COORS LIGHT 7

SAM ADAMS BOSTON

LAGER 8

BLUE MOON 8

GUINNESS 8

STELLA ARTOIS 8

CORONA EXTRA 8

GOOSE ISLAND IPA 8

LAKEWOOD TEMPTRESS 8

REVOLVER BLOOD AND

HONEY 8

HEINEKEN 8

HEINEKEN O.O 7

STRONGBOW CIDER 7

TRULY HARD SELTZER 7

WINES

SPARKLING

CAPOSALDO PROSECCO, VENETO, ITALY 15/70

MUMM NAPA BRUT PRESTIGE, NAPA VALLEY, CALIFORNIA 18/85

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE 29/140

MÔET & CHANDON BRUT ROSÉ, CHAMPAGNE, FRANCE 26/130

WHITE & ROSÉ

AIX ROSÉ, COTEAU D'AIX-EN PROVENCE, FRANCE 15/58

PASCAL JOLIVET ATTITUDE ROSÉ, LOIRE VALLEY, FRANCE 14/54

CA' BOLANI PINOT GRIGIO, FRIULI, ITALY 13/50

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 14/54

LOUIS JADOT STEEL CHARDONNAY, BURGUNDY, FRANCE 14/54

CHALK HILL CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA 13/50

CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY, CALIFORNIA 33/130

FAMILLE HUGEL RIESLING, ALSACE, FRANCE 18/70

RED

J PINOT NOIR, SONOMA COUNTY, CALIFORNIA 14/54

KINGS RIDGE PINOT NOIR, WILLAMETTE VALLEY, OREGON 16/62

RODNEY STRONG CABERNET SAUVIGNON, CALIFORNIA 15/58

DECOY CABERNET SAUVIGNON, CALIFORNIA 17/66

CANVASBACK RED MOUNTAIN CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON 19/74

BENZIGER MERLOT, SONOMA COUNTY, CALIFORNIA 13/50

RODNEY STRONG UPSHOT RED BLEND, SONOMA COUNTY, CALIFORNIA 14/54

ALAMOS SELECCION MALBEC, MENDOZA, ARGENTINA 13/50

SEGHESIO ZINFANDEL, SONOMA COUNTY, CALIFORNIA 13/50



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Food Menu

SALADS

HOUSE SALAD 10

field greens, cucumbers, red pear tomatoes, feta cheese, balsamic vinaigrette

BABY KALE CAESAR SALAD 10

julienned jicama, garlic crostini, reggiano parmesan, caesar dressing

TEXAS MOZZARELLA SALAD 11

Texas mozzarella, baby frisée, haricots vert, red beet vinaigrette

SNACKS & STARTERS

TORTILLA CHIPS 10

*guacamole, house salsa
add spiced queso +5*

VELVET HUMMUS 12

pomegranates, olives, feta, cucumbers, naan

PERLE BEEF SLIDERS (3) 11

tomato bacon jam, caramelized onions red neck cheddar, brioche

PARMESAN FRIES 10

truffle aioli

SWEET CHILI WINGS (8) 16

celery, carrots, buttermilk ranch

QUESADILLAS 14

*jack, cheddar, cilantro, scallions, flour tortilla,
sour cream, pico de gallo, guacamole
add: adobo-grilled chicken +4, smoked brisket +5*

PERLE CHARCUTERIE BOARD 22

*red neck cheddar, ruby goat cheese, smoked gouda, prosciutto,
salametto piccante, fig compote, dried fruit, nuts, baguette*

MAINS

STONELEIGH FLATBREAD 16

Texas mozzarella, basil, heirloom tomato, arugula, pesto, olive, balsamic

SMOKED BRISKET FLATBREAD 18

*tillamook white cheddar, caramelized onions, mushrooms,
honey bbq glaze, balsamic*

SERRANO-BATTERED FISH TACOS 17

flour tortillas, pear slaw, jalapeños, lime aioli

GOAT CHEESE RAVIOLI 15

artichoke barigoule

JUMBO LUMP CRAB CAKE 22

corn emulsion, fennel salad

THE PERLE ON MAPLE BURGER 19

*8 oz. angus beef, red neck cheddar, fried egg, applewood-smoked bacon,
fried onion rings, house pickles, served with fries or a house salad*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

