

# PERLE ON MAPLE

RESTAURANT AND BAR

## Bar Menu

### SPECIALTY COCKTAILS

#### FRENCH 76 20

*grey goose vodka, rosemary syrup, lemon juice, prosecco*

#### BIRDS AND THE BEES 18

*tito's handmade vodka, cointreau, blackberry-thyme syrup, lemon juice, sparkling rosé*

#### A CRIME OF PASSION 20

*ford's gin, bruto americano, aperol, passion fruit purée, lime juice, agave syrup*

#### GOLDEN HOUR 18

*st. george gin, abricot du rousillon, lemon juice, rosemary syrup, bitters*

#### BUCKHEAD KINGSTON 18

*plantation 3 stars rum, rumhaven, lime juice, peach purée, simple syrup*

#### JALISCAN 20

*casamigos blanco tequila, cointreau, watermelon juice, lime juice, agave syrup, jalapeño slice*

#### MANGO PICANTE 18

*tequila ocho blanco, ancho Reyes, mango purée, lime juice, agave syrup*

#### MEZCAL PALOMA 20

*dos hombres mezcal, giffard pamplemousse, lime juice, sparkling grapefruit*

#### ON A MISSION 18

*four roses bourbon, cocchi rossa, lime juice, peach purée, bitters*

#### THE WOW 20

*basil hayden bourbon, aperol, st-germain, lime juice, mango purée*

#### I DO WHAT I WANT 20

*whistlepig piggyback rye, dry vermouth, cocchi rossa, lemon juice, grenadine*

#### MOVE TO THE SIDE 20

*hennessy v.s cognac, amaretto, orange liqueur, lemon juice*

#### N/A SPRITZ 12

*ritual aperitif alternative, non-alcoholic prosecco, club soda*

### SPARKLING WINES

VILLA SANDI IL FRESCO PROSECCO, ITALY	15/70
DECOY BRUT CUVÉE SPARKLING, CALIFORNIA	16/75
GLORIA FERRER BLANC DE NOIRS ROSÉ, LOS CARNEROS, CA	17/80
VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE	42/205
MÔET & CHANDON IMPERIAL ROSÉ, CHAMPAGNE, FRANCE	220

### WHITES & ROSÉ WINES

CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ, PROVENCE, FR	22/86
FLEURS DE PRAIRIE ROSÉ, PROVENCE, FRANCE	15/58
BORCHI AD EST PINOT GRIGIO, FRIULI, ITALY	15/58
AUGUST KESSELER "R" RIESLING RHEINGAU, GERMANY	15/58
LA CREMA SAUVIGNON BLANC, SONOMA COUNTY, CA	16/62
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZ	15/58
LOUIS JADOT STEEL CHARDONNAY, BURGUNDY, FRANCE	16/62
TALBOTT KALI HART CHARDONNAY, MONTEREY, CA	16/62
TWOMEY CELLARS SAUVIGNON BLANC, CA	104
WENTE VINEYARDS RIVA RANCH SINGLE VINEYARD CHARDONNAY, MONTEREY, CA	60
CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY, CA	118
FAR NIENTE CHARDONNAY, NAPA VALLEY, CA	160
CHATEAU MONTELENA CHARDONNAY, NAPA VALLEY, CA	236

### RED WINES

CAMBRIA JULIA'S VINEYARD PINOT NOIR, SANTA MARIA VALLEY, CA	17/66
ARGYLE PINOT NOIR VILLAMETTE VALLEY, OR	17/66
INTERCEPT RED BLEND, PASO ROBLES, CA	16/62
RODNEY STRONG CABERNET SAUVIGNON, SONOMA COUNTY, CA	16/62
GREENWING CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	17/66
SEVEN HILLS MERLOT, WALLA WALLA, WA	16/62
VIÑA COBOS FELINO MALBEC MENDOZA, ARGENTINA	16/62
Craggy Range Pinot Noir, Martinborough, NZ	80
Joseph Faiveley Bourgogne Pinot Noir, Burgundy, France	112
Sanford Estate Pinot Noir, Sta. Rita Hills, CA	128
The Prisoner Pinot Noir, Russian River Valley, CA	117
Trimbach Reserve Pinot Noir, Alsace, France	96
Orin Swift Eight Years in the Desert Red Blend, CA	138
Michael David Winery Inkblot Cabernet Franc, Lodi, CA	106
Unshackled by the Prisoner Cabernet Sauvignon, CA	68
Ferrari-Carano Cabernet Sauvignon, Sonoma County, CA	80
Silver Oak Cabernet Sauvignon, Alexander Valley, CA	250
Duckhorn Merlot, Napa Valley, California	134
Marques de Caceres Excelens Rioja, Spain	52
Albert Bichot Santenay 1er Cru Clos Rousseau, Burgundy, FR	160



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## Bar Menu

### BEERS

#### DRAFT 9

BUD LIGHT	DEEP ELLUM
LAGUNITAS IPA	DALLAS BLONDE
MODELO ESPECIAL	SHINER BOCK
SAM ADAMS	STELLA ARTOIS
BOSTON LAGER	BLUE MOON

#### BOTTLED

BUDWEISER 8	HEINEKEN 9
BUD LIGHT 8	HAZY IPA 7
COORS LIGHT 8	STRONGBOW CIDER 9
BLUE MOON 8	HIGH NOON SELTZER 8
GUINNESS 9	ATHLETIC BREWING CO. NON-ALCOHOLIC
MILLER LITE 8	
CORONA EXTRA 9	ASK ABOUT OUR ROTATING LOCAL SELECTION
DOGFISH HEAD 60 MINUTE IPA 9	

### PETITE PLATES

available 5pm-8pm daily

CHICKEN CORDON BLEU 12 <i>caramelized onion dip</i>	CROQUE MONSIEUR BITES 12 <i>smoked ham &amp; swiss, fresh butter, white bread</i>
TARTINE OF THE WEEK 12 <i>tomato bruschetta, smoked salmon &amp; cream cheese, peas &amp; prosciutto, blue cheese &amp; fig, mushrooms a la grecque</i>	DIP-SPREADABLE BITES 12 <i>almond butter, tomato chutney, olive &amp; caper tapenade</i>
CHEESE & COLD CUTS 12 <i>brie &amp; gouda, smoked ham &amp; prosciutto, crostini</i>	

### SNACKS & STARTERS

TORTILLA CHIPS 10 <i>guacamole, house salsa add spiced queso +5</i>
SOUTHWEST EGGROLL 15 <i>black beans, corn, jack cheese, spinach, red peppers, chipotle ranch</i>
GIANT SOFT PRETZEL 13 <i>amber beer cheese sauce</i>
ANGUS BEEF SLIDERS (3) 15 <i>pommes frites</i>
VELVET HUMMUS 12 <i>pomegranates, olives, feta, cucumbers, naan</i>
PARMESAN FRIES 10 <i>truffle aioli</i>
CHICKEN WINGS (6) 15 <i>choice of lemon pepper or buffalo</i>

QUESADILLAS 16 <i>jack, cheddar, cilantro, scallions, flour tortilla, sour cream, pico de gallo, guacamole add: adobo-grilled chicken +6, smoked brisket +7</i>
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PERLE CHARCUTERIE BOARD 22 <i>red neck cheddar, ruby goat cheese, smoked gouda, prosciutto, salametto piccante, fig compote, dried fruit, nuts, baguette</i>
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### SALADS

MARKET LETTUCE 12 <i>local greens, shaved vegetables, cranberries, marcona almonds, goat cheese, champagne vinaigrette</i>
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BABY KALE CAESAR SALAD 12 <i>juliened jicama, garlic crostini, reggiano parmesan, caesar dressing</i>
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PEAR & GORGONZOLA SALAD 14 <i>red wine-poached pear, candied pecans, arugula</i>
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QUINOA & APPLE SALAD 14 <i>baby kale, juliened apples, roasted pecans, feta, dijon mustard vinaigrette</i>
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### MAINS

STONELEIGH FLATBREAD 16 <i>Texas mozzarella, basil, heirloom tomato, pesto, balsamic</i>
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THE PERLE FLATBREAD 18 <i>grilled sausage, apples, goat cheese, garlic oil, micro arugula</i>
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PERLE COUSCOUS CARBONARA 21 <i>soft-poached egg, truffle vinaigrette</i>
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JUMBO LUMP CRAB CAKE 26 <i>roasted corn tabbouleh, lemon aioli</i>
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CHIPOTLE-MARINATED CHICKEN WRAP 18 <i>pepper jack, avocado, sliced tomatoes, fries</i>
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STEAK TACOS 16 <i>grilled flat iron stea, peppers, onions, crème fraîche, flour tortillas</i>
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THE PERLE ON MAPLE BURGER 22 <i>8 oz. angus beef, red neck cheddar, fried egg, applewood-smoked bacon, fried onion rings, house pickles, served with fries or a house salad</i>
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### DESSERT

LE SCOOP GELATO OR SORBET 9 <i>please ask about our daily selections</i>
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BOURBON BREAD PUDDING 14 <i>brown butter caramel, fresh berries</i>
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FLOURLESS CHOCOLATE CAKE 15 <i>crème anglaise, chocolate sauce</i>
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RASPBERRY LEMONADE 15 <i>white choaolate mousse, lemon crème, fresh raspberry cremeus</i>
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Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

