

BAR BITES

SOCIAL HOUR: \$2 OFF BAR BITES
MON – FRI 4–7PM & SUN 4–9PM

Signatures

PERRY'S FAMOUS PORK CHOP 'BITES'
5 Skewers 18 3 Skewers 13

PERRY'S SIGNATURE FRIED ASPARAGUS 24
Topped with jumbo lump crabmeat

CHERRY PEPPER CALAMARI 19

TRUFFLE SPINACH & ARTICHOKE DIP 🌿 15

Beef

FILET BEEF AND BLEU* 16

STEAK & TATER TOTTER BITES* 15

SLICED FILET SLIDERS 79 16

BUTCHER'S BLEND BURGER* 16.5
(brisket, chuck, short rib, and primal steak trimmings)
Served with French fries

TRUE JAPANESE A-5 WAGYU BEEF* 🍷
Sliced New York Strip 6 oz. 139 4 oz. 99 2 oz. 49

Seafood

CRAB CAKES 24.5

AHI TUNA TARTARE TOWER* 22.5

SHRIMP COCKTAIL 🌿 17.5

IN-HOUSE PECAN-SMOKED SALMON 🍷 (Served chilled) 18

BBQ BACON-WRAPPED CEDAR PLANK SHRIMP 🌿 19.5

BLUE POINT OYSTERS ON THE HALF SHELL* 🍷
Dozen 39 Half Dozen 21

CHARGRILLED BLUE POINT OYSTERS* Dozen 44 Half Dozen 24
With herb butter, Monterey Jack and Pecorino Romano cheeses

A gratuity of 18% will be added to parties of 6 or more.

🌿 GLUTEN-FREE 🌿 VEGETARIAN 🍷 VEGAN

🍷 GLUTEN-FREE WITH MODIFICATIONS

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HANDCRAFTED COCKTAILS 15

SOCIAL HOUR: \$2 OFF MIXOLOGY COCKTAIL LIST
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PERRY BERRY MULE

Tito's Handmade vodka, fresh-pressed lime juice, freshly-muddled strawberries, topped with ginger ale

SMOKY RITA

Hornitos Black Barrel tequila, O3 Premium Orange liqueur, fresh-pressed lime juice and agave nectar, rimmed with habanero sugar

MAI TAI

Cruzan Light rum, Bacardi Añejo Cuatro rum, fresh-pressed lime juice, a hint of almond, rimmed with hibiscus sugar

LAVENDER BEE MINE

Empress 1908 gin, Pierre Ferrand Dry Curacao, fresh-pressed lemon juice, and lavender-honey water

JAMESON MOCHA OLD FASHIONED

Jameson Caskmates Irish whiskey, house-made coffee syrup, mole bitters, and a hint of orange

BUBBLY BLACK ROSE

Stoli vodka, fresh-pressed lemon juice, blackberry purée, black tea, topped with Chandon Brut

PEACHY GLEN

Glenmorangie 10 year scotch, Belvedere Pure vodka, fresh-pressed lemon juice, and peach and stone fruit purées

THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - Código 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange purée and agave nectar

THE GODFATHER RETURNS

Monkey Shoulder scotch, Disaronno Amaretto liqueur and a dash of black walnut bitters

PINEAPPLE GINGER MOJITO

Captain Morgan White rum, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, freshly-muddled pineapple and mint, topped with ginger ale

CUCUMBER BLUEBERRY MARTINI

Western Son Blueberry vodka, Western Son Cucumber vodka, fresh-pressed lime and cranberry juices

BOURBON BLOOM

Woodford Reserve bourbon, St. Germain Elderflower liqueur, fresh-pressed lemon juice, freshly-muddled blackberries and mint

THYME LEMON DROP

Ketel One vodka, St. Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly muddled thyme, rimmed with sugar

MINI MARTINI TRIO OF THE MONTH 16
A tasting flight of three handcrafted cocktails in 2.5 oz. pours

MARTINI 79 17
Belvedere Pure vodka with bleu cheese-stuffed olives

PERRY'S HOG-HATTAN 24
A Manhattan with WhistlePig PiggyBack 6-year-old rye and Vya vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop Bites and Luxardo cherries.

WINES BY THE GLASS

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Sparkling Wines

	STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.
Jeio Bisol Prosecco, Italy	11	15	48
Chandon Brut, Napa Valley	16.5	22.5	72
Langlois-Chateau Brut Rosé, France	18	25	80
Moët & Chandon 'Imperial' Brut, France	26.5	36	116

White Wine & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Italy (187mL)			16
Castello del Poggio Moscato, Italy	9	12.5	40
August Kessler 'R' Riesling, Germany	9	12.5	40
Hess 'Shirtail Ranches' Chardonnay, California	10	14	44
Barone Fini Pinot Grigio, Italy	10	14	44
Mohua Sauvignon Blanc, New Zealand	10.5	14.5	46
Perry's Reserve Chardonnay, Sonoma County	14	19	60
Perry's Reserve Rosé, Monterey	14	19	60
Silverado Sauvignon Blanc, Napa Valley	16	22	70
Whispering Angel Rosé, France	16	22	70
Freemark Abbey Chardonnay, Napa Valley	24	33	105

Red Wines

Famille Perrin Côtes du Rhône, France	8	11	36
J. Lohr Estates Pinot Noir, Monterey	10	14	44
Carmel Road Cabernet, California	10	14	44
TintoNegro Malbec, Argentina	10	14	44
Rodney Strong Merlot, Sonoma	12	16	52
Perry's Reserve Pinot Noir, Monterey	13	17.5	56
Alexander Valley Vineyards Cabernet, California	14	19	60
Excellens Tempranillo, Spain	14	19	60
Terrazas de los Andes Reserva Malbec, Argentina	14	19	60
Decoy Zinfandel, California	15	20	64
Benton Lane Pinot Noir, Oregon	15	20	64
DAOU Cabernet, Paso Robles	16	22	70
B.R. Cohn Red Blend, Sonoma Coast, California	16	22	70
Perry's Reserve Cabernet, Sonoma County	18.5	25	80
Massolino Nebbiolo, Italy	20	27.5	88
WillaKenzie Estate Pinot Noir, Oregon	22.5	31	98
EnRoute Pinot Noir, Russian River Valley	23	31.5	100
Foley Johnson Cabernet, Rutherford, Napa Valley	24	33	105
Flowers Pinot Noir, Sonoma Coast	24	33	105
Duckhorn Merlot, Napa Valley	25	34	108
Stags' Leap Winery Cabernet, Napa Valley	27	37	118
Faust Cabernet, Napa Valley	27.5	37.5	120
Jordan Cabernet, Alexander Valley	33	45	144
Groth Cabernet, Oakville, Napa Valley	36.5	50	160
Perry's Reserve 'Big Red Blend', Napa Valley	41	56	180
Nickel & Nickel Cabernet, Napa Valley	49	67	250

PLEASE ENJOY RESPONSIBLY

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