

BAR BITES

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

Signatures

PERRY'S FAMOUS PORK CHOP 'BITES' **5 Skewers 19 3 Skewers 13**

PERRY'S SIGNATURE FRIED ASPARAGUS **1** **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 **16**

BUTCHER'S STEAK BURGER **18.5**
Filet Mignon, NY Strip, and Ribeye trimmings ground daily in house and served with French Fries

BACON SLAB BURGER **21.5**
Ground fresh daily, topped with thick-cut bacon slab and bacon marmalade

TRUE JAPANESE A-5 WAGYU BEEF **29/oz.**
Sliced New York Strip (2 oz. Minimum)

Seafood

CRAB CAKES **24.5**

AHI TUNA TARTARE TOWER **22.5**

GULF SHRIMP COCKTAIL **17.5**

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

PAN-SEARED SCALLOPS (Served on bacon slab) **24.5**

BBQ BACON-WRAPPED CEDAR PLANK SHRIMP **19.5**

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

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

ALASKAN KING CRAB (Served warm) **6–7 oz. Leg 49**

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

- Gluten-Friendly Gluten-Friendly with modifications
- Vegetarian Vegan Dairy-Friendly which might include butter
- Dairy-Friendly with modifications which might include butter
- Undercooked*

* 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 16

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

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

SMOKY RITA

Hornitos Black Barrel tequila, Dekuyper 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 Mumm Napa Brut Prestige

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, and 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

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

MINI MARTINI TRIO OF THE MONTH 18
A tasting flight of three handcrafted cocktails in 2.5 oz. pours

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

SOCIAL HOUR: \$2 OFF GENEROUS POURS
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Sparkling Wines

	STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.
Jeio Bisol Prosecco, Veneto, Italy	11	15	48
Mumm Napa Brut Prestige, Napa Valley	15	20	64
Langlois-Chateau Brut Rosé, Loire Valley, France	18	25	80
Taittinger La Francaise Brut, Reims, France	27.5	37.5	120

White Wine & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Piedmont, Italy (187mL bottle)	16		
R. Prüm 'Essence' Riesling, Mosel, Germany	9.5	13	42
Antinori Santa Cristina Pinot Grigio, Italy	10	14	44
Hess 'Shirtail Ranches' Chardonnay, California	10	14	44
Mohua Sauvignon Blanc, Marlborough, New Zealand	10.5	14.5	46
Ca'Bianca Moscato d'Asti, Piedmont, Italy	11	15	48
Perry's Reserve Chardonnay, Sonoma County	14	19	60
Perry's Reserve Rosé, Monterey	14	19	60
Matanzas Creek Sauvignon Blanc, Sonoma County	14.5	19.5	62
Hartford Court Chardonnay, Russian River Valley	16.5	22.5	72

Red Wines

J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	10	14	44
Carmel Road Cabernet, California	10	14	44
Conundrum Red Blend by Caymus, California	11	15	48
'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	11.5	15.5	50
Rodney Strong Merlot, Sonoma County	12	16	52
Chateau Ste Michelle 'Indian Wells' Cabernet, Columbia Valley, Washington	13	17.5	56
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	14	19	60
Perry's Reserve Pinot Noir, Monterey	14.5	19.5	62
Alexander Valley Vineyards Cabernet, Alexander Valley	15.5	21.5	68
Benton Lane Pinot Noir, Willamette Valley, Oregon	16	22	70
DAOU Cabernet, Paso Robles	16	22	70
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet, Sonoma County	18	25	80
Decoy Limited Merlot by Duckhorn, Alexander Valley	18	25	80
Ridge 'Three Valleys' Zinfandel, Sonoma County	20	27.5	88
Swanson Cabernet, Napa Valley	21	28	90
Massolino Nebbiolo, Piedmont, Italy	21.5	28.5	92
Orin Swift 'Abstract' Red Blend, California	22.5	31	98
EnRoute Pinot Noir, Russian River Valley	23	31.5	100
Flowers Pinot Noir, Sonoma Coast	24	33	105
Faust Cabernet, Napa Valley	27.5	37.5	120
Stags' Leap Winery Cabernet, Napa Valley	29.5	40	128
Jordan Cabernet, Alexander Valley	34	46.5	148
Perry's Reserve 'Big Red Blend', Napa Valley	41	56	180
Nickel & Nickel Cabernet, Napa Valley	49	67	250