

## **BAR BITES**

Scan for Perry's Allergen Guide

### Signatures

SIGNATURE STEAK SATAY	6 <del>9</del>		19
TEMPURA FRIED LOBSTER With miso butter	TAIL 1 Twin 4 oz. (total 8 oz	z.) 54	4 oz. 29
BROILED SEAFOOD STUFFI			17
TRUFFLE SPINACH & ARTICHOKE DIP 💆			17
CHERRY PEPPER CALAMAF	RI		21
PERRY'S HOMEMADE TEXA	S SAUSAGE 🚱		16
PERRY'S SIGNATURE FRIED Topped with jumbo lump crabm			25
PERRY'S FAMOUS PORK CHOP 'BITES'	5 Skewers 19	3 Ske	ewers 13

Served with peanut sauce and finished with sesame seeds

#### **Beef**

and fresh bell peppers

<b>B</b> CC.	
FILET BEEF AND BLEU 🔅	18
STEAK & TATER TOTTER 'BITES' 1 6	17
FILET MIGNON CARPACCIO 🕴 🛈 🏟	19
SLICED FILET SLIDERS 79 €	16
FILET MIGNON LETTUCE WRAPS 🧐 🕯 🏟	18
BUTCHER'S STEAK BURGER <b>① 6</b> Filet Mignon, NY Strip, and Ribeye trimmings ground daily in-house, choice of cheese and served with French fries	19
BACON SLAB BURGER <b>① 69</b> Ground fresh daily, choice of cheese and topped with thick-cut bacon slab and bacon marmalade	21.5

TRUE JAPANESE A-5 WAGYU BEEF 🕴 🕯 🛱
Sliced New York Strip (2 oz. Minimum) 35/oz.

#### Seafood

Searood	
CRAB CAKES <b>0</b>	26
AHI TUNA TARTARE TOWER 1 6	23
GULF SHRIMP COCKTAIL 😻 🖔	22
IN-HOUSE PECAN-SMOKED SALMON <sup>(3)</sup> (Served chilled)	18
PAN-SEARED SCALLOPS 😻 🕯 🚷 (Served on bacon slab)	25
BBQ BACON-WRAPPED CEDAR PLANK SHRIMP 🕴 🐧	25
BLUE POINT OYSTERS ON THE HALF SHELL 🔮 1 6 Dozen 39 Half Dozen	n 21

CHARGRILLED BLUE POINT OYSTERS 🕏 🕏

With herb butter, Monterey Jack and Dozen 44 Half Dozen 24 Pecorino Romano cheeses

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

- 💲 Gluten-Free-Friendly 🧐 Gluten-Free-Friendly with modifications
- Vegetarian Vegan Dairy-Free-Friendly which might include butter
- 1 Dairy-Free-Friendly with modifications which might include butter
- **6** 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 17

#### 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, freshpressed lime juice and agave nectar, rimmed with habanero sugar

#### 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

#### **PEACHY PLANE**

Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, freshpressed lemon juice, and peach purée

#### THYME LEMON DROP

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

#### **BUBBLY BUBLÉ**

Michael Bublé's Fraser & Thompson whiskey, fresh-pressed lemon juice, apple, and honey water, topped with prosecco and peach bitters

#### 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

#### **FIGGY-TINI**

Bombay Sapphire, Domaine de Canton Ginger liqueur, freshpressed lime juice, caramelized fig, and honey water

#### **CUCUMBER BLUEBERRY MARTINI**

Smirnoff Blueberry vodka and fresh-pressed lime, cucumber, and cranberry juices

#### **BOURBON BLOOM**

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

#### SALTED CARAMEL ESPRESSO MARTINI

Stoli Vanilla vodka, Kahlua Coffee liqueur, caramel, and freshbrewed espresso, topped with a sprinkle of Maldon Sea Salt

#### THE GODFATHER RETURNS

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

#### MINI MARTINI TRIO OF THE MONTH

19

A tasting flight of three handcrafted cocktails in 2.5 oz. pours

# HANDCRAFTED COCKTAILS

Elijah Craig Small Batch bourbon, French vanilla, cocoa bitters, and an expressed orange peel. Served with a warm vanilla aroma cloud.

#### MARTINI 79 20

Belvedere Organic vodka and a rinse of extra dry vermouth stirred to perfection. Served with an accompaniment of bleu-cheese stuffed olives, lemon twist, and a Blue Point Oyster on the half shell.

#### PERRY'S HOG-HATTAN

**FASHIONED FIRST** 

24

18

A Manhattan with WhistlePig PiggyBack 6-year-old rye and sweet 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.

#### **DRAGON RITA**

35

Perry's signature Margarita with Casa Dragones Blanco tequila, Grand Marnier, fresh-pressed lime juice and lustrous teal agave nectar. Served with a gold gilded craft ice cube and topped with a passion fruit aroma cloud.

# SIGNATURE SHAKEN SODAS 8 (Non-Alcoholic)

#### **RASPBERRY CUCU-COOLER**

Freshly-muddled cucumber and raspberries, fresh-pressed lime juice and agave nectar

#### PINEAPPLE GINGER ALE

Freshly-muddled pineapple, mint, fresh-pressed lime juice, topped with ginger ale

# FREE-SPIRITED COCKTAILS 14 (Zero-Proof)

#### **FAUX-LOMA**

#### Choice of Traditional or Spicy

Almave Blanco, fresh-pressed lime juice, agave nectar, topped with ruby red grapefruit soda

#### **CLEAN KICK**

Seedlip Spice 94, fresh-pressed lime juice, blood orange purée, topped with key lime ginger beer

Please Enjoy Responsibly



# WINES BY THE GLASS

Scan our QR code if you prefer our Virtual Sommelier to guide your selection.

Virtual sommener to guide your s	Wittual Soffiffieller to guide your selection.						
Sparkling Wines	STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.				
Jeio Bisol Prosecco, Veneto, Italy	11	15	48				
Mumm Sparkling Brut Prestige, California	15	20	64				
Langlois Cremant de Loire Brut Rosé,	18	25	80				
Loire Valley, France							
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	30	41	130				
White Wine & Rosé							
Banfi Rosa Regale Brachetto d'Acqui, Piedmont, Ita	alv (187n	al hottle	a) 16				
Dr. Loosen 'Dr. L' Riesling, Mosel, Germany	9.5	13	42				
Antinori Santa Cristina Pinot Grigio, Italy	10	14	44				
Hess 'Shirtail Ranches' Chardonnay, California	10	14	44				
		14.5	46				
Mohua Sauvignon Blanc, Marlborough, New Zealand			48				
Umberto Fiore Moscato d'Asti, Piedmont, Italy	11 14	15					
Perry's Reserve Chardonnay, Sonoma County		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, Montere	y 10	14	44				
Carmel Road Cabernet, California	10	14	44				
Conundrum Red Blend by Caymus, California	11	15	48				
'Les Légendes' Red Blend 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	13.5	18	58				
Marqués de Cáceres Excellens Tempranillo, Rioja, Spa	in <b>14</b>	19	60				
Perry's Reserve Pinot Noir, Monterey	14.5	19.5	62				
Alexander Valley Vineyards Cabernet, Alexander Valle	ey <b>15.5</b>	21.5	68				
Benton Lane Pinot Noir, Willamette Valley, Oregon	n <b>16</b>	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				
Ridge 'Three Valleys' Zinfandel, Sonoma County	20	27.5	88				
Massolino Nebbiolo, Piedmont, Italy	22	30	96				
Orin Swift 'Abstract' Red Blend, California	22.5	31	98				
EnRoute Pinot Noir, Russian River Valley	23	31.5	100				
Duckhorn Merlot, Napa Valley	24	33	105				
Flowers Pinot Noir, Sonoma Coast	24	33	105				
Stags' Leap Winery Cabernet, Napa Valley	27	37	118				
Faust Cabernet, Napa Valley	28	38	122				
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				
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