



THE PEARL CLUB

MENU

495 N. Milwaukee Avenue

FOOD

☾ Bar Nuts — 6

☾ Kombu Salt Chips — 6

☾ Marinated Olive Mix — 6

Shrimp Cocktail — 18

Classic Cocktail Sauce

Oysters — *Choose any 6 or more*

On the Half Shell* — 3 ea

Seaweed Rockefeller — 4 ea

House XO, Chives — 5 ea

Scallop Rockefeller — 21

Wakame & Roasted Garlic Butter, Spinach, Lemon Panko

House Focaccia & Whipped Ricotta — 15

Calabrian Chili Honey, Burnt Rosemary — *Limited Availability*

☾ **Double Crunch Nuggets** — 15

Karaage-Style, Twice-Fried Chicken, Choice of:

- Jalapeno and Fish Sauce Marmalade
- Classic Buffalo, Pickled Celery, Blue Cheese Crumbles
- Caesar Dry Rub
- Maple Gochujang

**Item is served raw or contains raw protein*

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

All parties of 6 or more will incur 20% automatic gratuity



☾ **“Triple Crown” Sliders — 18**

Beef Fat Caramelized Onions, Vargo Bro Half Sour
Pickles, White American Cheese — *Served Medium*

☾ **Shoestring Frites — 8**

Roasted Garlic Aioli

Market Charcuterie Board — 22

Rotating Assortment of Cured Meats, Cheeses and House Pickles

Sausage Rolls — 16

House Ground Pork Sausage, Miso Thyme Pastry, Whole
Grain Dijon

☾ **Smashed Cucumber Salad — 9**

Ginger Sesame Dressing

☾ **Chocolate Chunk Cookie Skillet — 13**

Served à la Mode

☾ **Housemade Ice Creams & Sorbets — 5 / scoop**

☾ **Petit Fours — 12**

☾ **Late Night Menu Offerings**

Kitchen Times

Sunday -Thursday: 5 pm -10:30 pm

Friday & Saturday: 5 pm - 10:30 pm full menu & 10:30 pm -12 am late night menu

CRAFT COCKTAILS



The Pearl — 17

Cucumber Sneaky Fox Vodka, Melon,
Chateau, Lemon



Juicy Fruit — 18

Remy Martin V.S.O.P., Peach, Banana,
Orange Cordial



Robert Emmet #3 — 17

Bushmills Black Bush, Prune Brandy, Fig,
Lemon Peppercorns



Phoenix — 18

Koval Amburana Barrel Rye, Sherry Blend, Sweet
Vermouth, Bigallet China China



Cele-Ray Gim-Lay — 17

Citadelle, Apologue Celery Root, Celery, Makrut
Lime, House Celery Vinegar



C3 — 17

Rum Blend, Coconut, Carrot, Lemon,
Curry Tincture



Mast 45 — 17

Stranahan's Blue Peak Pearl Club Single Barrel,
Artichoke, Red Berries, Bitters



Espresso Martini — 18

Made with Pearl Club House Blend Cold Brew in
Collaboration with Whirlwind Coffee Company



Clarified Ube Colada — 17

Rum Blend, Pineapple, Ube, Coconut,
Meyer Lemon



Voodoo Doctor — 17

Ransom Dry Gin and Old Tom Gin, Sirene
Americano Rosso, Strega, Lemon, Absinthe



Stay Breezy — 20

Bombay Premier Cru, Sloe Berry, Fennel, Orgeat,
Lemon, Ango



The Superstar — 17

Maestro Dobel, Saint James 110, Passionfruit,
Lime Acids, Hazelnut, Bitters



Optimo — 25

Bhakta 1928 Rye, Calvados, Sherry Blend No.2,
Benedictine, Bitters



Pineapple Express — 17

Creyente Mezcal, Tepache, Heirloom Pineapple
Amaro, Lime, Cinnamon

CLASSIC COCKTAILS

Old Fashioned — 16

Manhattan — 16

Margarita — 16

Paloma — 16

Daiquiri — 16

Last Word — 16

Gimlet — 16

Cosmopolitan — 16

Martini — 16

NA COCKTAILS

DHOS Spritz — 12

DHOS Bittersweet, DHOS Orange, Triple Syrup,
Yuzu, Soda

Celestial Garden — 15

Seedlip Garden, Celery, Elderflower, Lemon, Soda

Comfortably Numb — 15

Three Spirits Night Cap, Pineapple, Ginger, Cinnamon
Demerara, Lime, Nutmeg

WINES

Patriarche Père & Fils

Rosé Brut

Cremant de Bourgogne, France

15 / 60

Raventós i Blanc

Blanc de Blancs

Catalonia, Spain

17 / 68

Charpentier

Brut

Champagne, France

28 / 112

Petit & Bajan

Ambroise, Grand Cru, NV

Champagne, France

160

Ruinart "Second Skins"

Brut, NV

Champagne, France

250

Pol Roger

Brut, 2015

Champagne, France

270

Dom Pérignon*

Brut, 2013

Champagne, France

75 / 350

* +25 upgrade for 6g Caviar Bump

ROSÉ

Il Poggione, Brancato

Rosato, 2021

Tuscany, Italy

17 / 70

WHITES

Lagar de Besada

Albariño

Rias Baixas, Spain

14 / 56

Château Mont-Redon Reserve Blanc

White Blend

Côtes-du-Rhône, France

17 / 70

Champlou, Vouvray

Chenin Blanc

Loire Valley, France

19 / 76

Domaine Serge Laloue Sancerre 2021

Sauvignon Blanc

Loire Valley, France

78

J.C. Somers “La revanche” 2020

Chardonnay

Willamette Valley, Oregon

75

Domaine Daniel Dampé & Fils 2022

Chablis

Burgundy, France

80

Antonelli, Montefalco Rosso 2020

Sangiovese, Sagrantino, Montepulciano

Umbria, Italy

18 / 75

Delaille, Unique

Pinot Noir

Loire Valley, France

17 / 68

Il Bruciato 2021

Super Tucsan Red Blend

Tuscany, Italy

25 / 100

Emeritus, “Hallberg Ranch”

Pinot Noir

Russian River Valley, California

125

Domaine Henri Delagrange 2020

Pinot Noir

Volnay Vieilles Vignes, Burgundy, France

154

Matthiasson

Cabernet Sauvignon

Napa Valley, California

210

DRAFT BEER

Guinness (4.2%) — 10

Stella Artois (5.0%) — 8

BOTTLES/CANS

Miller Lite (4.2%) — 6

Moody Tongue Apertif Pilsner (5.0%) — 9

Boulevard Tank 7 American Saison (8.5%) — 9

Duvel Belgian Pale Strong Ale (8.5%) — 10

Dovetail Framboise 2020 (5.8%) — 13.50

Freshie Organic Tequila Seltzer (4.5%) — 10

Rotating ERIS Cider — MP

Funkytown Hip-Hops and R&Brew (5.5%) — 13.50

Hopewell Ride or Die Pale Ale (5.5%) — 8

NA BEER

Best Day Brewing West Coast IPA (<0.5%) — 7

Best Day Brewing Kolsch (<0.5%) — 7

Guinness Zero (<0.5%) — 9

HISTORY BEHIND THE PEARL CLUB



The Pearl Club is housed in a building with over 100 years of colorful history. Built in the 1890s, the building was formerly the Italian Trust and Savings Bank. During the Prohibition era, the bank was reported to cater to Chicago's mafia — who went so far as to dig tunnels under the building as hideaways and escape routes. The first tavern opened on this site in 1934, the year after Prohibition ended.

Building on this alluring and curious history, the Pearl Club has created a space with a sense of mystery. Taking the old-world elegance of London and mixing it with the modern elements of a world-class cocktail scene, the Pearl Club imparts its patrons with both a secret to keep and a story to tell.