



THE PEARL CLUB

MENU

495 N. Milwaukee Avenue

FOOD

Bar Nut Snack Mix — 6

Shrimp Cocktail — 18

Classic Cocktail Sauce

Caviar Cones — MP

Selected Caviar Selection, Crème Fraiche, Chives

Market Cheese Plate — 19

Rotating Assortment of Cured Meats, Cheese and House Pickles

Pigs-in-a-Blanket — 16

Wagyu Cocktail Sausage, Puff Pastry, Whole Grain Dijon

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

Steak Tartare* — 23

Dry Aged Strip Loin, Caesar Aioli**, Aged Parmesan, PQB Sourdough



Ask About Our Weekly Specials



“Triple Crown” Sliders — 18

Beef Tallow Onions, Vargo Bro half Sour Pickles,
White American Cheese — Served Medium

Shoestring Frites — 8

Roasted Garlic Aioli**

Elote Hushpuppies — 12

Charred Sweet Corn and Jalapeño, Cotija, Chipotle Crema

Crudo — 22

Wild-Caught Tuna*, Avocado Wasabi Mousse, Watermelon
Radish, Prawn Chips

Hummus — 15

Pumpkin Seed Crumble, Garden Vegetables,
PQB Sourdough

Rotating Dessert Skillet — 11

Served à la Mode

**Item is served raw or contains raw protein*

***Contains raw egg*

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

CRAFT COCKTAILS



The Pearl — 17

Cucumber Sneaky Fox Vodka, Aelred Melon, Chateau, Lemon



Jayley's Pimms Cup — 17

Pimm's, Koval Barrel Aged Gin, Cappelletti Pasubio Vino Amaro, Dragon Fruit, Lemon



Midnight Vicente — 17

Maestro Doblé Diamante Cristalino, Dimmi, St. Germain, Lime



Stay Breezy — 20

Bombay Premier Cru, Atxa Pacharan, Don Ciccio Finochietto, Orgeat, Lemon



Mast 44 — 17

Stranahan's Blue Peak, Pierre Ferrand Dry Curaçao, Amaro Nonino, Black Walnut



Phoenix — 18

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



Robert Emmet — 17

Bushmill's Black Bush Whiskey, Belle de Brillet, Ginger, Lemon, Tropical Q Ginger Beer, Peat Aromatics



Clarified Ube Colada — 17

SelvaRey Coconut, Ube, Coconut Water, Pineapple, Lemon



Pineapple Express — 17

Madre Mezcal, House Tepache, Heirloom Pineapple Amaro, Lime, Cinnamon



Voodoo Doctor — 17

Warner's Gin, Starlino Rosso Aperitivo, Strega, Lemon, Absinthe



Haitian Divorce — 18

Clairin Communal, Apologue Celery Root Liqueur, Chartreuse, Lime, Oolong Syrup



Shochu Spritz — 17

Mizu Shōchu, Bordiga Centum Herbis, Jasmine Tea Syrup, Yuzu, Orange Bitters



Espresso Martini — 18

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



Optimo — 25

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

CLASSIC COCKTAILS

Old Fashioned — 16

+2 for Pearl Club Single Barrel Millet

Manhattan — 16

Margarita — 16

Paloma — 16

Daiquiri — 16

Last Word — 16

Gimlet — 16

Cosmopolitan — 16

Martini — 16

NA COCKTAILS

Livener Spritz — 15

Three Spirits Livener, Jasmine, Yuzu, Q Elderflower Tonic

Floaty & Flirty — 15

Three Spirits Social, Freak of Nature Oolong, Lime

Comfortably Numb — 15

Curious Elixir No.6, 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 Rosé, 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

Lagar de Besada

Albariño

Rias Baixas, Spain

14 / 56

Hugel, “Gentil”

White Blend

Alsace, France

16 / 64

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 de l’Enclos 2020

Chardonnay, Chablis

Burgundy, France

82

WHITES

Antonelli, Montefalco Rosso 2020

Sangiovese, Sagrantino, Montepulciano

Umbria, Italy

18 / 75

Delaille, Unique

Pinot Noir

Loire Valley, France

17 / 68

Graffamaco, Bolgheri Rosso

Red Blend

Tuscany, Italy

24 / 96

Mazzoni, Colline Novaresi

Nebbiolo del Montereio

Piedmont, Italy

70

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%) — 7

Forbidden Root Sweater Weather (5.5%) — 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%) — 16

Rotating Sour — 8

Freshie Organic Tequila Seltzer (4.5%) — 10

Seattle Honey Crisp Cider (5.5%) — 8

NA BEER

Best Day Brewing West Coast IPA (0%) — 7

Best Day Brewing Kolsch (0%) — 7

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.