



THE PEARL CLUB

MENU

495 N. Milwaukee Avenue

FOOD

Bar Nut Snack Mix — 6

Shrimp Cocktail — 18

Classic Cocktail Sauce

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
- Maple Gochujang

Beet Salad — 14

Salt Roasted Beets, Cambozola, Watercress. Agrodolce

House Focaccia & Whipped Ricotta — 15

Calabrian Chili Honey, Burnt Rosemary — *Limited Availability*



Ask About Our Weekly Specials



“Triple Crown” Sliders — 18

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

Shoestring Frites — 8

Roasted Garlic Aioli**

Crispy Artichokes — 21

Spinach & Parmesan Foam

Ahi Carpaccio* — 23

Black Truffle Ponzu, Chili Crisp Mayo, Fried Garlic

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



The Wock — 18

Maestro Dobel Diamanté, Fidencio Madrecuixe, Atxa Pacharan, Cappelletti Pasubio, Watermelon, Lime



Cele-Ray Gim-Lay — 17

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



The Superstar — 17

Novo Fogo Passionfruit Cachaça, Maestro Dobel Diamanté, Passionfruit Syrup, Lime, Frangelico, Bitters Blend



Phoenix — 18

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



C3 — 17

Coconut Infused Overproof Rum Blend, SelvaRey Coconut, Carrot, Lemon, House Curry Tincture



Mast 44 — 17

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



Robert Emmet #2 — 17

Bushmills Black Bush Whiskey, Apologue Aronia,
Don Ciccio Carciofo Lemon, Honey, Hibiscus
Ginger Beer



Clarified Ube Colada — 17

SelvaRey Coconut, Rum Blend, Ube, Coconut
Water, Pineapple, Lemon



Voodoo Doctor — 17

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



Shochu Spritz — 17

Daiyame Shochu, Rhine Hall Mango Brandy,
Creme de Framboise, Lemongrass, Yuzu, Bubbles



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



Pineapple Express — 17

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

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

“Lunae”

Vermentino, Malvasia

Sardinia, Italy

17 / 70

Champlou, Vouvray

Chenin Blanc

Loire Valley, France

19 / 76

WHITES

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

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 Delagrangé 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

BOTTLES/CANS

Miller Life (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

Eris Strawbarella (6.0%) — 10

Goose Island Little Breezy Beer Hug (4.5%) — 8

NA BEER

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

Best Day Brewing Kolsch (<0.5%) — 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.