

## Bistro Signature Cocktails

### **CANTARITO \$15.50**

Hand Selected Double Reposado Herradura Tequila, triple sec, lime juice, Fresca and a splash of orange juice, garnished with a cucumber and lime and a chili rim

### **CARIBBEAN MAI TAI \$16.50**

PaPa Pilar Rum, triple sec, orange juice, pineapple juice, grenadine and a float of Myers's Rum, garnished with a cherry and orange.

### **CARIBBEAN HURRICANE \$16.50**

PaPa Pilar Rum, 151 Rum, orange, cranberry and pineapple juice, garnished with a cherry

### **18oz BISTRO BACON MARY \$21.00**

Tito's Vodka, all the fixn's and garnished with our thick cut bacon, served in a bowl with Tajin chili rim.

### **HAWAIIAN RAINBOW SHOTS \$48.00**

10 shots made with Pau Maui Hawaiian Vodka and secret mixes.

## Manhattans

### **MANHATTANS \$16.50 EACH**

Made with Sweet Vermouth, bitters and a cherry.

Pick Your Liquor:

Hand Selected Jack Daniel's Single Barrel | Bulleit

Hand Selected Woodford Reserve | Maker's Mark®

Basil Hayden | Templeton Rye

## Dessert Cocktails

### **BUTTERSCOTCH MARTINI \$15.50**

Tito's Vodka, butterscotch schnapps, Kahlúa, splash of Baileys Irish Cream, splash of cream

### **DON JUAN \$15.50**

Chocolate Liqueur, Chambord, cream

### **ESPRESSO MARTINI \$15.50**

360 Madagascar Vanilla Vodka, Kahlúa, Baileys Irish Cream, shot of espresso, garnished with 3 coffee beans

### **CHOCOLATE MARTINI \$15.50**

360 Madagascar Vanilla Vodka, Chocolate Liqueur, splash of Baileys Irish Cream

### **WETDREAMS \$15.50**

Licor 43, orange juice, cream





## Bistro Mules

### **BISTRO MULE \$15.50**

Tito's Vodka, Ginger Beer and lime juice on the rocks, served in a Copper Mug, garnished with a lime

### **KENTUCKY MULE \$15.50**

Hand Selected Woodford Reserve, Ginger Beer and lime juice, served in a Copper Mug, garnished with a lime

### **MEXICAN MULE \$15.50**

Hand-Selected Double Barrel Herradura Reposado Tequila, Ginger Beer, and lime juice, served on the rocks in a Cantarito Cup, garnished with a lime and a chilli rim

### **TENNESSEE MULE \$15.50**

Hand Selected Jack Daniel's Single Barrel, lime juice, Ginger Beer, served in a Copper Mug, garnished with a lime

### **CARIBBEAN MULE \$15.50**

PaPa Pilar Rum, Ginger Beer, lime juice, splash of pineapple juice, served in a Copper Mug, garnished with a lime

### **MEZCAL MULE \$15.50**

PSB Los Jarvis Mezcal Blanco, Ginger Beer and lime juice, served in a Copper Mug, garnished with a lime

**Upgrade to PSB Los Jarvis Reposado Mezcal for \$1**

### **FRENCH MULE \$16.50**

Rémy Martin VSOP, lime juice and Ginger Beer, served in a Copper Mug, garnished with a lime

### **IRISH MULE \$15.50**

Slane Irish Whiskey, lime juice, Ginger Beer, served in a Copper Mug, garnished with a lime

## Hand Selected Barrel Cocktails

### **THE BARREL FLIGHT \$30.00**

1/2 oz Hand selected Herradura double barrel, reposado with the (sangrita chaser), Papa Pilar rum, Jack Daniel's single barrel and Woodford personal selection served with dark chocolate

### **JACK DANIEL'S SINGLE BARRELS OLD FASHIONED \$15.50**

Hand Selected Jack Daniel's Single Barrel by Pear Street Bistro, simple syrup, dash of bitters, splash of soda, served with a big orange-ice cube, garnish with an orange peel and cherry

### **FRIDA SHOT \$15.50**

A shot of Hand Selected Herradura Double Barrel Reposado Tequila with a shot of Homemade Sangrita

### **PINEAPPLE KENTUCKY \$15.50**

Hand Selected Woodford Reserve, pineapple juice, lemon juice and a splash of simple syrup, garnish with pineapple slice

### **CARIBBEAN PUNCH \$16.50**

PaPa Pilar Rum, Malibu, triple sec, orange juice, splash of cranberry, garnished with ground Nutmeg and a cherry

### **SMOKY PALOMA-TINI \$15.50**

PSB Los Jarvis Mezcal Blanco, grapefruit juice, lime juice, simple syrup and Tajin rim, garnish with an orange peel

### **BLOOD ORANGE OAXACA \$15.50**

Hand Selected Los Jarvis Reposado Mezcal, triple sec, lemon juice, sweet and sour, blood orange purée, 'Tajin' rim, garnished with an orange slice

### **BLOOD ORANGE KENTUCKY \$15.50**

Hand selected Woodford Reserve, blood orange puree, jalapeño syrup, lemon juice and a splash of ginger beer. Garnished with a jalapeño wheel

PLEASE BE ADVISED OF OUR NO-RETURN POLICY.  
KINDLY READ THE INGREDIENTS CAREFULLY BEFORE  
ORDERING. THANK YOU FOR YOUR COOPERATION

## Mojitos

### **MEXICAN MOJITO \$16.50**

Herradura Silver Tequila, lime juice, simple syrup, muddled mint and topped with Sprite, garnished with a lime **Add blood orange, prickly pear, strawberry, pineapple or mango puree for \$1**

### **BACARDÍ LIMON OR MALIBU COCONUT \$16.50**

Rum, lime juice, simple syrup, muddled mint and topped with club soda, garnished with a lime

### **Diplomatico Rum**

### **Flavored Mojito: 17.50**

**A MATURE WHITE RUM:** 6 years of barrel ageing + charcoal filtration provide unparalleled complexity and mixability

**Your choice of One Flavor: (Pineapple, Mango, Blood orange, Prickly Pear, Strawberry) Rum, lime juice, simple syrup, muddled mint and topped with sprite**



**2024: Double Gold Medal San Francisco World Spirits Competition**

## Martinis

### **PACO-TINI \$15.50 / PACO-TINI SHOOTER \$10.00**

Gentleman Jack, lime juice and agave nectar

### **CHAMPAGNE MARTINI \$15.50**

Mathilde Peaches, Titos Vodka, and a float of Sparkling Wine, garnished with a cherry

### **PEARTINI \$15.50**

Absolut Pear, Mathilde Poire, sweet & sour, garnished with a pear slice

### **SKINNY CUCUMBERTINI \$15.50**

Cucumber Vodka, lime juice and agave nectar with a Garnish with a cucumber wheel





# Margaritas

## MANGO JALAPENO MARGARITA \$15.50

Herradura Tequila, mango puree, lime juice, Orange Liqueur, sweet & sour, jalapeno syrup with a chili rim. Garnish with a jalapeno wheel

## GRAND MARNIER MARGARITA \$22.00

Herradura Silver Tequila, Orange Liqueur, sweet & sour, lime juice, with Tajin rim and garnished with an orange peel. served with an upside down mini Grand Marnier mini bottle

## KORBEL MARGARITA \$21.00

Herradura Silver Tequila, triple sec, sweet & sour and lime juice. Served with an upside down Korbel Split in a bowl garnished with a lime and a chili rim

**Add prickly pear, blood orange, strawberry, pineapple or mango puree for \$2**

## SIERA-RITA \$18.50

Rémy Martin VSOP, Orange Liqueur, sweet & sour, agave nectar, lemon juice, garnished with a lemon and a sugar rim

## DON JULIO PRIVATE CASK MARGARITA \$15.50

Don Julio Reposado Private Cask, triple sec, lime juice and sweet & sour. With Tajin or salt.

**Add blood orange, prickly pear, strawberry, pineapple or mango puree for \$1**

## HAND SELECTED SMOKY MARGARITA \$15.50

Hand-selected Los Jarvis Espadin Mezcal, triple sec, lime juice and sweet & sour.

**Add blood orange, prickly pear, strawberry, pineapple or mango puree for \$1**

## HAND SELECTED REPOSADO SMOKY MARGARITA \$16.00

Hand-selected Los Jarvis Reposado Mezcal, triple sec, lime juice and sweet & sour. With Tajin or salt.

**Add blood orange, prickly pear, strawberry, pineapple or mango puree for \$1**



**LOUIS XIII**  
*de Remy Martin*  
GRANDE CHAMPAGNE COGNAC

**THINK A CENTURY AHEAD**  
EACH DECANTER IS THE LIFE ACHIEVEMENT OF  
GENERATIONS OF CELLAR MARTIN  
A BLEND OF UP TO 1200 EAUX-DE-VIE, 100% FROM  
COGNAC GRANDE CHAMPAGNE

(PERFECT POUR)  
1/2oz \$140.00 | 1oz \$270.00  
1 1/2 oz \$395.00

**ASK SERVER FOR OUR DAILY SPECIALS**

Join us for brunch featuring endless Mimosas Saturday from  
**11AM-2PM**  
Sunday from **10AM-2PM**  
**(Excludes Holidays & Special Events)**



FIND US  
[WWW.PEARSTREETBISTRO.COM](http://WWW.PEARSTREETBISTRO.COM)

