

WILD PEAR



RESTAURANT & CATERING

## SPECIALTY COCKTAILS

### Jessica's Legacy

Bacardi Superior White Rum, Champagne, fresh grapefruit, lime juice, simple syrup, mint, & a dash of bitters. \$11

### The Hemingway

Bacardi Superior Rum, Luxardo Maraschino liqueur, fresh grapefruit and lime juice, & simple syrup. \$11

### A Bar Keep's Secret

Ford's Gin, Absinthe, fresh orange juice, & a dash of grenadine. \$11

### Citrus Pomegranate Crush

Absolut vodka, Caravella Limoncello, pomegranate syrup, lime juice, & San Pellegrino grapefruit. \$10

### Bee's Knees

Old Overholt Rye, honey simple syrup, & fresh squeezed lemon juice. \$10

### Peartini

Absolut Pears Vodka, pear juice, & Carpano Antica Formula. \$9

### Seasonal Margarita

Frozen margarita with house made seasonal fruit syrups/purees, Tequila, lime juice, triple sec, & a salted rim. Check the board or with your server for today's fresh feature.

## CLASSIC COCKTAILS

### Whiskey Sour

Buffalo Trace Whiskey, lemon juice, simple syrup, & egg white. \$11

### Old Fashioned

Old Forester Bourbon, Angostura bitters, sugar, & flamed orange peel. \$11

### Manhattan

Redemption Rye, Angostura bitters, Carpano Antica Formula, & cherry garnish. \$11

### Sazerac

Redemption Rye, Absinthe, Angostura bitters, simple syrup, & lemon twist. \$12

### Boulevardier

Bourbon, Campari, Carpano Antica Formula, & lemon twist. \$11

### Vesper

Ford's Gin, Vodka, Lillet Blanc Aperitif, & lemon twist. \$10

### Moscow Mule

Portland Potato Vodka, ginger simple syrup, lime juice, & club soda. \$9

### Negroni

Aviation Gin, Campari, Carpano Antica Formula, & orange peel. \$10

### Margarita

Espolon Reposado Tequila, lime juice, simple syrup, triple sec, & a salted rim. \$10

### Blackberry Bramble

New Amsterdam Gin, Crème de mure, simple syrup, & lemon juice. \$10

### Pimm's Cup

Pimm's No. 1, lemon juice, cucumber, rosemary, thyme, mint, simple syrup, & Ginger Beer. \$10

### Cosmopolitan

Tito's vodka, cranberry juice, lime juice, triple sec, & orange twist. \$11

### French 75

Gin, Champagne, St. Germain, & a lemon twist \$11

## DRAFT BEER

Local Pear Cider \$6 / pint

Two Rotating NW Beers \$5.50 / pint

We have two rotating selections that will feature either a local Salem or Northwest varietal beer. Please see the board or ask your server for today's offerings.

## BOTTLED BEER

Coors Light \$3.75

Guinness \$5.50

## WINE

We offer a rotating selection of regional, other domestic and international glass pours in both red and white wines. Please ask your server for today's selections, or they can be viewed on the chalkboard by the bar.

## BAR SNACKS

Served exclusively at Bartop and available for all diners during Happy Hour

### Smash Sliders

Beef patty, Tillamook cheddar, dill relish, & ranch dressing. 3ea \$12

### Steak Satay

Grilled steak & smoked tomato ketchup. 2ea \$10

### Chicken Liver Mousse

Pinot noir galee, stone ground mustard, cornichon, & crostini. \$8

### BBQ fries

House seasoned russet fries, Marionberry bbq sauce, & ranch dressing. \$8

### Fresh Dill Popcorn

Fresh popped popcorn, dill butter, & grated parmesan. \$5

### Rosemary, garlic & Sea Salt Focaccia

EVOO & balsamic vinegar \$4

## HAPPY HOUR

Served Daily from 3pm-5:30pm. Happy Hour pricing requires the purchase of a drink (alcohol or non-alcohol).

### DRINKS

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\$2 off frozen cocktail du jour

\$1 off draft beers

\$6 House wine / red or white

\$2.50 Coors Light bottle

### FOOD

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Not available for to-go orders.

\$2 off bar snacks

Truffle Fries \$6

Kale Caesar Salad \$6

CCBS \$3

Castelvetro Olives & EVOO \$2



@WildPearRestaurant