

# Pearl Street **FOOD MENU**

PIZZERIA & PUB

## STARTERS

### CHEESY BREADSTICKS \$6.49

House Made Breadsticks topped with Mozzarella Cheese. Served with your choice of two sauces: Marinara, Jalapeño Cheese, Ranch or Garlic Butter

Spice it up with our Smoked Ghost Pepper Jack Cheese - Add \$1.00

### CAPRESE CROSTINI \$6.49

A Bed of Fresh Sliced Tomato, Basil and Fresh Mozzarella Seasoned with Salt and Pepper and Drizzled with Olive Oil and Balsamic Glaze. Served with Crostini.

### BAKED ARTICHOKE DIP \$8.49

Creamy Homemade Dip Made with Parmesan Cheese and Artichokes. Served with Crostini for Dipping.

### BRUSCHETTA CROSTINI \$7.49

Six Crostini paired with Marinated Cherry Tomatoes, Garlic, Basil, Balsamic Vinegar, Olive Oil and Salt and Pepper.

### MINI CALZONES \$8.95

We Took Our Popular Calzones and Shrunk Them! Choose One of Three Options: Pepperoni, Sausage or Cheese. Served with Your Choice of Marinara or Jalapeño Cheese.

### BUFFALO CHICKEN QUESADILLA \$7.49

Grilled Chicken, Franks Red Hot Sauce, Bleu Cheese Crumbles and Mozzarella Cheese served with a side of our Signature Herbed Ranch.

## SOUPS AND SALADS

### SPICY CHICKEN AND GORGONZOLA SOUP c. \$3.49 b. \$4.99

This Homemade Soup is a Favorite! Chicken, Bacon, Gorgonzola Cheese in a Spicy Cream Broth topped with Gorgonzola Cheese and Fresh Cilantro.

### CAESAR SALAD \$5.49

Crisp Romaine Lettuce, Croutons, Black Olives and Parmesan Cheese  
Anchovies Available for an Additional \$1.50

### HOUSE GARDEN SALAD \$5.95

Iceberg Lettuce topped with Tomatoes, Red Onions, Cheddar Cheese, Monterey Jack Cheese and Croutons. Choice of Dressing.

### GREEK SALAD \$6.95

Iceberg Lettuce, Tomatoes, Kalamata Olives, Peppercini and Feta Cheese. Topped with Greek Dressing.

### CHEF SALAD \$8.49

Iceberg Lettuce, Ham, Turkey, Onion, Tomatoes, Cheddar Cheese and Monterey Jack Cheese. Choice of Dressing.

### CAPRESE SALAD \$8.49

Baby Arugula, Spinach and Basil topped with Cherry Tomatoes and Fresh Mozzarella. Tossed with Olive Oil, Salt and Pepper and served with Balsamic Vinaigrette.

### SPINACH & APPLE SALAD \$8.49

Baby Spinach, Fresh Cut Apples, Red Onions and Bleu Cheese Crumbles. Tossed in a Bacon Vinaigrette and topped with Sliced Almonds.

### SUMMER SALAD \$8.49

A Blend of Candied Walnuts, Feta Cheese and Fresh Grapes, served on a bed of Romaine Lettuce. Balsamic Vinaigrette.

### PEARL STREET SALAD \$8.95

Green Peppers, Red Onions, Bacon and Chicken Sautéed and tossed in Homemade Herbed Ranch Dressing. Served on a bed of Iceberg Lettuce and topped with Cheddar and Monterey Jack Cheese.

### PRIMAVERA PASTA SALAD \$8.49

Spinach and Arugula topped with our Pesto Pasta Salad. Red Wine Vinaigrette.

### PESTO PASTA SALAD \$3.49

Penne Pasta, Sun-Dried Tomatoes, Spinach, Onions and our House Made Pesto Pasta Sauce topped with Feta Cheese

### SOUP AND SALAD COMBO \$7.49

A bowl of our Spicy Chicken and Gorgonzola Soup with your choice of a side Caesar, Greek, House or Pesto Pasta Salad.

ALL DINNER SALADS SERVED WITH CROSTINI | ADD CHICKEN TO YOUR SALAD FOR \$1.50

Homemade Salad Dressings: Herbed Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette

Other Salad Dressings: French, 1000 Island, Italian, Greek, Caesar, Oil and Vinegar

## STARTERS, SOUPS, AND SALADS

## OVEN-BAKED PASTAS

### **SIMPLY BAKED HALF \$3.95 | FULL \$7.49**

Your choice of either Penne or Farfalle Pasta tossed in our Garlic and Rosemary Butter Sauce. Topped with Parmesan Cheese and Parsley.

### **BAKED MACARONI AND CHEESE HALF \$5.49 | FULL \$9.95**

Our take on a Creamy Favorite! A Unique Blend of Cheeses Baked to Perfection. Topped with Breadcrumbs and Parmesan Cheese.

### **FARFALLE A LA VODKA HALF \$5.49 | FULL \$9.95**

Farfalle Pasta in our Homemade Tomato Basil Red Sauce made with Stolli Hot Vodka, Ricotta Cheese and Fresh Basil.

ADD CHICKEN OR ANDOUILLE SAUSAGE TO YOUR PASTA FOR \$1.50

ADD A SIDE SALAD OR CUP OF SOUP FOR \$1.99

ADD A SIDE OF PESTO PASTA SALAD FOR \$2.50

## SANDWICHES AND WRAPS

### **ROAST BEEF (m) 6"-\$8.49 | 12"-\$14.99**

Homemade Shredded Roast Beef smothered in a blend of Asiago and Mozzarella Cheese.

### **THE VEGGIE (m) 6"-\$7.49 | 12"-\$12.99**

Sautéed Portobella Mushrooms, Red Onions, Green Peppers, Mozzarella Cheese and Thai-Chili Aioli.

### **THE HOT ITALIAN (m) 6"-\$7.49 | 12"-\$12.99**

Ham, Pepperoni, Salami, Banana Peppers, Red Onions and Mozzarella baked and topped with Lettuce, Tomato and Italian Dressing.

### **CHICKEN BACON RANCH (m) 6"-\$7.49 | 12"-\$12.99**

Grilled Chicken, Bacon and Mozzarella baked and topped with Lettuce, Tomato and Homemade Ranch Dressing.

### **BLUE CHEESE CHICKEN MELT (m) 6"-\$7.49 | 12"-\$12.99**

Chicken, Ham and Bleu Cheese Crumbles topped with Mozzarella and baked.

### **MEATBALL 6"-\$6.49 | 12"-\$11.99**

Our delicious Meatballs topped with Marinara and Mozzarella Cheese and baked and topped with Oregano.

### **CHICKEN PARMESAN (m) 6"-\$7.49 | 12"-\$12.99**

Grilled Chicken, Marinara, Mozzarella and Parmesan Cheese baked and topped with Oregano.

### **PESTO WRAP \$6.99**

Sautéed Spinach, Onions and Mushrooms with Asiago Cheese and Basil Pesto

### **CLUB WRAP \$6.99**

Turkey, Ham, Cheddar Cheese, Lettuce and Tomato with our Signature Herb Ranch Dressing.

### **CHICKEN CAESAR WRAP \$6.99**

Grilled Chicken, Crisp Romaine Lettuce, Croutons, Black Olives and Parmesan Cheese.

(m)- Sandwiches made with Mayonnaise

ALL SANDWICHES AND WRAPS SERVED WITH A SIDE OF THE AMAZING POTATO CHIP CO. CHIPS.

SUBSTITUTE A SIDE SALAD OR CUP OF SOUP FOR \$1.99

SUBSTITUTE A SIDE OF PESTO PASTA SALAD FOR \$2.50

# PASTA, SANDWICHES, AND WRAPS

# CALZONES

## PEARL STREET CALZONE \$8.95

Stuffed with Mozzarella, Ricotta Cheese and your choice of any two Pizza Toppings listed below. Served with your choice of marinara or Jalapeño Cheese for dipping. Extra toppings may be added for an additional cost.

# PIZZA

## HAND TOSSED

8"-\$11.25    12"-\$14.25    16"-\$17.25

## DEEP DISH

8"-\$13.25    12"-\$17.00    16"-\$20.25

### STUFFED PORTOBELLO MUSHROOM

Sliced Portobello Caps, Sausage, Ham, Bacon, Red Onions and Mozzarella

### CHICKEN ALFREDO

Grilled Chicken and Fresh Tomatoes in our Creamy, Homemade Alfredo Sauce topped with Mozzarella and Fresh Rosemary.

### BBQ CHICKEN

Grilled Chicken and Red Onions in a Zesty BBQ Sauce topped with Mozzarella and Fresh Cilantro.

**Spice it up! Add our Smoked Ghost Pepper-Jack Cheese for an additional \$1.00**

### MAD GREEK

Olive Oil, Garlic, Feta Cheese, Sun-Dried Tomatoes, Fresh Tomatoes, Kalamata Olives, Banana Peppers, Red Onion and Mozzarella.

### HAWAIIAN

Pineapple, Spicy Capicola Ham, Spicy Thai-Chili Sauce and Mozzarella. Topped with Fresh Cilantro.

### MARGHERITA

Olive Oil, Garlic, Fresh Tomato Slices and Mozzarella. Topped with Fresh Basil.

### QUATTRO FORMAGGIO

Olive Oil, Garlic, Asiago, Mozzarella, Parmesan and Ricotta Cheeses. Topped with Fresh Parsley.

### PEAR & GORGONZOLA

Olive Oil, Bartlett Pears, Fresh Arugula, Gorgonzola and Mozzarella drizzled with Balsamic Glaze.

### BUFFALO CHICKEN

Grilled Chicken, Franks Red Hot Sauce, Celery, Bleu Cheese Crumbles and Mozzarella. Topped with Fresh Parsley.

### HONEY CHICKEN

Grilled Chicken, Homemade Honey Mustard Dressing, Bacon, Fresh Tomatoes, Spinach and Mozzarella.

### MEXICAN

Traditional Chorizo, Red Onions, Fresh Tomatoes and Mozzarella topped with Fresh Jalapeños, Fresh Cilantro and a Sour Cream Drizzle.

### LOADED VEGGIE

Shaved Zucchini, Squash, Fresh Tomatoes, Artichoke Hearts, Fresh Arugula and Mozzarella with a Basil Pesto Sauce.

### MEAT LOVERS

Sausage, Pepperoni, Ham, Bacon and Mozzarella.

### SUPREME

Sausage, Pepperoni, Green Peppers, Red Onion, Black Olives, Mushroom and Mozzarella.

## BUILD YOUR OWN

	8"	12"	16"
<b>HAND TOSSED</b>	\$6.75	\$10.25	\$12.25
<b>DEEP DISH</b>	\$8.75	\$13.00	\$15.25
<b>ADD MEAT</b>	\$1.50	\$2.00	\$2.50
<b>ADD VEGGIES</b>	\$1.00	\$1.50	\$2.00
<b>ADD GOURMET ITEMS</b>	\$2.00	\$2.50	\$3.00

**Available Meats:** Sausage, Pepperoni, Bacon, Ham, Salami and Chicken

**Available Veggies:** Mushrooms, Onions, Green Peppers, Jalapeños, Fresh Tomatoes, Banana Peppers, Black Olives, Green Olives and Pineapple

**Gourmet Items:** Anchovies, Sun-Dried Tomato, Asiago Cheese, Feta Cheese, Portobello Mushrooms, Capicola Ham, Fresh Basil, Kalamata Olives, Pesto, Cilantro, Goat Cheese, Bleu Cheese, Smoked Ghost Pepper-Jack, Spinach, Artichokes, Zucchini and Squash.

ADD A SIDE SALAD OR CUP OF SOUP FOR \$1.99 | ADD A SIDE OF PESTO PASTA SALAD FOR \$2.50

# CALZONE'S AND PIZZAS

# Pearl Street **COCKTAIL LIST**

PIZZERIA & PUB

## SIGNATURE COCKTAILS

### NEW AMSTERDAM MULE

New Amsterdam Vodka, Barritts Ginger Beer, Fresh Lime.

### THE BAD DECISION

New Amsterdam Red Berry Vodka, Peach Schnapps, Pineapple Juice, Sweet and Sour, Cranberry Juice.

### ROB COLLINS

New Amsterdam Vodka, St. Germain Elderflower Liqueur, Soda Water, Splash of Sprite, Lemon.

### ORANGE FIZZ

New Amsterdam Orange Vodka, Pierre Ferrand Dry Curaçao, Orange Juice and Barritts Ginger Beer.

### HENDRICK'S LEMONADE

Hendrick's Gin, Simple, Fresh Lemon Juice, Cucumber.

### THE AVIATOR

Aviation Gin, Prairie Organic Cucumber Vodka, St. Germain Elderflower Liqueur, Soda Water and Fresh Basil.

### OLD FASHIONED

Your choice of Maker's Mark Bourbon, Basil Hayden's or Bookers. Bitters, Sugar, Fresh Orange and Cherry. Served On the Rocks.

### MAKER'S MARK MANHATTAN

Maker's Mark, Sweet Vermouth, Bitters. Served on the Rocks. Cherry Garnish.

### 1840 SIDECAR

Pierre Ferrand 1840 Cognac, Pierre Ferrand Dry Curaçao, Fresh Lemon Juice, Sugar Rim.

### SKINNY MARGARITA

Maestro Dobel Tequila, Grand Marnier, Fresh Lime.

### MAI TAI

Plantation 3 Star Rum, Ron Diaz Coconut Rum, Pierre Ferrand Dry Curacao, Pineapple Juice, Orange Juice, Grenadine.

### CAIPIRHINIA

Espirito Cachaca, Fresh Muddled Lime, Sugar.

### CAIPIROSCA

New Amsterdam Vodka, Fresh Muddled Lime, Sugar

## WINE SELECTION

	Glass	Bottle
<b>ASTORIA MOSCATO</b> Piedmont, Italy	8	29
<b>LE GRAND NOIR ROSÉ</b> Languedoc-Roussillon, France	8	29
<b>GOOD PINOT GRIGIO</b> Italy	8	29
<b>LAJOYA SAUVIGNON BLANC</b> Colchagua, Chile	8	29
<b>BLISS CHARDONNAY</b> Mendocino, California	8	29
<b>BLACK RIDGE PINOT NOIR</b> Los Gatos, California	6	22
<b>LAJOYA MERLOT</b> Colchagua, Chile	8	29
<b>BLISS CABERNET</b> Mendocino, California	8	29
<b>LE GRAND NOIR GSM</b> Languedoc-Roussillon, France	8	29
<b>MAIPE MALBEC</b> Mendoza, Argentina	8	29

### FEATURED WINE

Ask your Server or Bartender for Details about this Month's Featured Wine Selection

## BOTTLED BEER

### DOMESTIC

Coors Light  
Miller Lite  
Budweiser  
Bud Light  
Michelob Ultra  
O'Douls

### IMPORTS

Corona  
Corona Light  
Heineken  
Heineken Light  
Stella Artois

### CRAFT

Bell's Two Hearted IPA  
New Belgium's Ranger IPA  
Sun King's Fistful of Hops IPA  
Sierra Nevada Pale Ale  
Duvel Belgian Golden Ale  
Boulevard Tank 7 Belgian Farmhouse Ale, 22 oz.  
Delirium Nocturnum Belgian Dark Ale, 22 oz.  
Ommegang Abbey Ale Belgian Dubbel, 22 oz.  
Ommegang Three Philosophers Quadrupel Ale, 22 oz.  
Westmalle Triple Trappist Ale  
Arrogant Bastard Strong Ale, 22 oz.  
Sun King's Wee Mac Scottish Ale  
Kentucky Bourbon Barrel Ale  
Framboise Belgian Raspberry Lambic  
Angry Orchard Cider

# COCKTAILS, BEER, AND WINE