



Welcome to Pearl's. Have a seat, relax, and enjoy some warm hospitality. Whether it's our craft cocktails, southern inspired menu, or barbecue that's smoked low & slow, we aim to put a smile on your face and good food in your belly. Just like Grandma Pearl would have wanted. Enjoy!

STARTERS

FRENCH QUARTER STYLE BEIGNETS / 9

Powdered Sugar, Chocolate Sauce

CREOLE CORNBREAD / 9

Topped with hot sauce honey butter.

FRIED GREEN TOMATOES / 12

Side of Pearl's Pimento Cheese

PIMENTO CHEESE SPREAD / 10

Herbed toast & house made pickles.

CRAWFISH CHEESECAKE / 11

Savory Louisiana classic! Served with herbed toast points & creole mustard sauce.

BOUDIN BALLS / 12

Four house made boudin balls lightly fried to perfection. Served with remoulade on the side.

SMOKED CHICKEN WINGS / 12

Applewood smoked and tossed in your choice of Buffalo, house made BBQ, or naked (dry rub). Served with Alabama White BBQ sauce.

NEW ORLEANS BBQ SHRIMP / 13

Six large shrimp sautéed in our traditional New Orleans BBQ shrimp sauce.

MISSISSIPPI CATFISH BITES / 11

Lightly fried, spicy tartar sauce on the side.

PULLED PORK POUTINE

Half 10 / Full 14

Pork cracklings topped with our pulled pork, gravy, and fresh Wisconsin cheese curds.

BBQ RIB SAMPLER / 11

Four baby back ribs glazed with house made BBQ sauce.

SOUP & SALAD

SMOKED CHICKEN GUMBO / 9

Dark roux, andouille sausage, okra, white rice.

COBB SALAD / 16

Bed of mixed lettuce topped with grilled chicken breast, bacon, hard boiled egg, avocado, tomato, red onion, blue cheese crumbles, & buttermilk ranch dressing.

PEARL'S CAESAR / large 12 small 9

Romaine lettuce topped with parmesan cheese, house made garlic croutons, tossed in our traditional caesar dressing. (add grilled chicken / 5 or shrimp / 6)

(v) vegetarian

SANDWICHES

All sandwiches served with french fries.

All burgers served with house made pickles, romaine lettuce, tomato, and red onion.

PULLED PORK BRIOCHE / 16

Carolina pulled pork, house made pickles, creole mustard slaw (on the side), served on a brioche bun.

SHRIMP PO'BOY / 17

Fried shrimp dressed with lettuce, tomato, & spicy tartar, served on a french roll.

CATFISH PO'BOY / 17

Fried catfish dressed with lettuce, tomato, & spicy tartar, served on a french roll.

PEARL'S BURGER / 16

Topped with white cheddar cheese, bacon, & remoulade sauce.\*

KANSAS CITY BURGER / 16

Topped with house made BBQ sauce, bacon, & white cheddar cheese.\*

GRILLED CAJUN CHICKEN / 16

Dressed with lettuce, tomato, avocado, & remoulade, served on a brioche bun.

(add a scoop of Pimento Cheese to burger / 2 or fried egg / 1)

ENTREES

LOUISIANA JAMBALAYA / 17

Shrimp, chicken, & andouille sausage. *Gluten free.*

SHRIMP & GRITS / 19

Cheddar grits topped with BBQ shrimp, beef bacon, & cherry tomatoes.

BLACKENED CATFISH / 19

Catfish fillet, smothered collard greens with bacon, four cheese mac & cheese.

PEPPER JELLY PORK CHOP / 19

Double cut chop served with grilled sweet potato, red beans & rice, smothered collard greens with bacon.

(add half order of BBQ shrimp to any entree / 5)

BARBECUE

Served with hand cut french fries & house made pickles.

CAROLINA PULLED PORK / 16

Smoked in house low & slow, tossed in house made BBQ sauce.

SMOKED HALF CHICKEN / 16

Smoked in house until juicy and tender, served with BBQ sauce on the side.

KANSAS CITY STYLE RIBS / 24

Dry rubbed baby back ribs smoked low & slow, glazed with house made BBQ sauce.

BARNYARD COMBO / 26

Four ribs, 1/4 lb. pulled pork, & quarter chicken, served with BBQ sauce on the side.

SHARE

- Four Cheese Mac & Cheese (v) / 8 • Red Beans & Rice / 8
Creole Cole Slaw (v) / 6 • Smothered Collard Greens with Bacon / 8
Fried Brussels Sprouts & Cauliflower with Pepper Jelly (v) / 8
Cheddar Cheese Grits (v) / 8 • French Fries (v) / 5 (ask for cajun style)

\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items.

Please alert your server of any food allergies.

Automatic 20% gratuity added to parties of six or more.
We love having you here, but please don't linger.



Follow us for daily specials!

Hours Mon-Thu: 4-9 pm / Fri: 3-10pm / Sat: Noon-10pm / Sun: Noon-9pm



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**DESSERTS / 8**

WHITE CHOCOLATE  
BANANA BREAD PUDDING

NUTTER BUTTER PIE,  
OREO COOKIE CRUST

VANILLA BEAN  
CREME BRÛLÉE

WARM  
CHOCOLATE BROWNIE  
A LA MODE

**INTERESTED IN  
HAVING US CATER  
YOUR EVENT?**

Want to be the hit at your next event?

Check out our catering menu at  
pearlschicago.com

Ask your server or  
bartender for details or email  
pearlschicago@gmail.com  
for more information.

**STAY CONNECTED**

Sign up for our email list at  
pearlschicago.com  
or follow us on social  
@pearlschicago

**GRATEFUL**

Thank you for dining with us.  
We appreciate your support!

**COCKTAILS**

**PEARL'S FAMOUS HURRICANE / 10**

Mount Gay Black Barrel Rum, Cruzan Rum,  
Citrus, Passion Fruit, Pomegranate

**WALKING ON SUNSHINE / 10**

FEW Barrel Aged Gin, Apertivo Spritz, Sparkling Wine

**SAZERAC / 10**

Redemption Rye, Courvoisier, Sugar, Bitters, Herbsaint

**PIMM'S CUP / 10**

Pimm's, Bluecoat American Dry, Lemon Sour, Ginger Beer

**PEACH PALMER / 9**

Ketel One Peach-Orange Blossom Vodka, Deep Eddy Sweet Tea Vodka,  
Lemonade, Soda

**PEARL'S PALOMA / 9**

Jose Cuervo Traditional Silver Tequila, Lime Juice, Grapefruit San Pellegrino

**BLACKBERRY SMOKE / 10**

Mezcal Vago, Blackberry Simple Syrup, Lime Juice, Ginger Beer

**ORANGE BLOSSOM SPECIAL / 11**

FEW Rye, Ramazzotti, Dry Curacao, Bitters

**STOLI MULE / 9**

Stoli Vodka, Lime Juice, Ginger Beer

**WINE**

**SPARKLING & ROSE WINES**

Pierre Delize Blanc de Blancs (Burgundy, France) **9/36**

Bieler Père & Fils Rosè (Provence, France) **9/36**

**WHITE WINES**

Caposaldo Pinot Grigio (Northern Italy) **9/36**

Matthew Fritz Sauvignon Blanc (Napa Valley, California) **10/40**

Matthew Fritz Chardonnay (Napa Valley, California) **10/40**

**RED WINES**

Smith & Perry Pinot Noir (Oregon) **11/44**

Matthew Fritz Cabernet Sauvignon 2017 (North Coast) **10/40**

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During peak business hours, after optimal dining time, we may need to ask you to politely move to the bar to accommodate other reservations, thank you for understanding.

