

SOCIAL HOUR

\$2 Off All Bar Bites, Generous Pours Of Wines By The Glass, And Mixology Cocktails

Experience the excitement during Social Hour in Bar 79[®] at Perry's where our acclaimed chefs and mixologists serve up deliciously shareable bar bites, generous pours of wine, and mixology cocktails at special prices.

- **Monday – Friday, 4 – 7 PM**
- **Sunday, 4 – 9 PM**

BAR BITES

SOCIAL HOUR: \$2 OFF BAR BITES
HOURS MAY VARY PER LOCATION

Signatures

PERRY'S FAMOUS PORK CHOP 'BITES'	
	5 Skewers 18 3 Skewers 13
PERRY'S SIGNATURE FRIED ASPARAGUS	24
Topped with jumbo lump crabmeat	
CHERRY PEPPER CALAMARI	19
ESCARGOT 🍷	16
TRUFFLE SPINACH & ARTICHOKE DIP 🌿	15
SEAFOOD STUFFED MUSHROOMS (Fried or Broiled)	15
TEMPURA FRIED LOBSTER TAIL	
With Miso Butter Twin 4 oz. (total 8 oz.) 44.5 4 oz. 24.5	

Beef

FILET BEEF AND BLEU*	16
STEAK & TATER TOTTER BITES*	15
PRIME NY STRIP CARPACCIO* 🍷	17.5
SLICED FILET SLIDERS 79	16
BUTCHER'S BLEND BURGER*	16.5
(brisket, chuck, short rib, and primal steak trimmings) Served with French fries	

TRUE JAPANESE A-5 WAGYU BEEF* 🍷	
Sliced New York Strip	6 oz. 139 4 oz. 99 2 oz. 49

Seafood

CRAB CAKES	24.5
AHI TUNA TARTARE TOWER*	22.5
SHRIMP COCKTAIL 🍷	17.5
IN-HOUSE PECAN-SMOKED SALMON 🍷 (Served chilled)	18
BBQ BACON-WRAPPED CEDAR PLANK SHRIMP 🍷	19.5
BLUE POINT OYSTERS ON THE HALF SHELL* 🍷	
	Dozen 39 Half Dozen 21
CHARGILLED BLUE POINT OYSTERS* Dozen 44 Half Dozen 24	
With herb butter, Monterey Jack and Pecorino Romano cheeses	

A gratuity of 18% will be added to parties of 6 or more.

🍷 GLUTEN-FREE 🌿 VEGETARIAN 🌱 VEGAN
🍷 GLUTEN-FREE WITH MODIFICATIONS

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HANDCRAFTED COCKTAILS 15

SOCIAL HOUR: \$2 OFF MIXOLOGY COCKTAIL LIST
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PERRY BERRY MULE

Tito's Handmade vodka, fresh-pressed lime juice, freshly-muddled strawberries, topped with ginger ale

SMOKY RITA

Hornitos Black Barrel tequila, 03 Premium Orange liqueur, fresh-pressed lime juice and agave nectar, rimmed with habanero sugar

MAI TAI

Cruzan Light rum, Bacardi Añejo Cuatro rum, fresh-pressed lime juice, a hint of almond, rimmed with hibiscus sugar

LAVENDER BEE MINE

Empress 1908 gin, Pierre Ferrand Dry Curacao, fresh-pressed lemon juice, and lavender-honey water

JAMESON MOCHA OLD FASHIONED

Jameson Caskmates Irish whiskey, house-made coffee syrup, mole bitters, and a hint of orange

BUBBLY BLACK ROSE

Stoli vodka, fresh-pressed lemon juice, blackberry purée, black tea, topped with Chandon Brut

PEACHY GLEN

Glenmorangie 10 year scotch, Belvedere Pure vodka, fresh-pressed lemon juice, and peach and stone fruit purées

THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - Código 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange purée and agave nectar

THE GODFATHER RETURNS

Monkey Shoulder scotch, Disaronno Amaretto liqueur and a dash of black walnut bitters

PINEAPPLE GINGER MOJITO

Captain Morgan White rum, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, freshly-muddled pineapple and mint, topped with ginger ale

CUCUMBER BLUEBERRY MARTINI

Western Son Blueberry vodka, Western Son Cucumber vodka, fresh-pressed lime and cranberry juices

BOURBON BLOOM

Woodford Reserve bourbon, St. Germain Elderflower liqueur, fresh-pressed lemon juice, freshly-muddled blackberries and mint

THYME LEMON DROP

Ketel One vodka, St. Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly muddled thyme, rimmed with sugar

MINI MARTINI TRIO OF THE MONTH	16
A tasting flight of three handcrafted cocktails in 2.5 oz. pours	

MARTINI 79	17
Belvedere Pure vodka with bleu cheese-stuffed olives	

PERRY'S HOG-HATTAN	24
A Manhattan with WhistlePig PiggyBack 6-year-old rye and Vya vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop Bites and Luxardo cherries.	

PLEASE ENJOY RESPONSIBLY

WINES BY THE GLASS

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Sparkling Wines

	STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.
Jeio Bisol Prosecco , Italy	11	15	48
Chandon Brut , Napa Valley	16.5	22.5	72
Langlois-Chateau Brut Rosé , France	18	25	80
Moët & Chandon 'Imperial' Brut , France	26.5	36	116

White Wine & Rosé

Banfi Rosa Regale Brachetto d'Acqui , Italy (187mL)		16
Castello del Poggio Moscato , Italy	9	12.5 40
August Kessler 'R' Riesling , Germany	9	12.5 40
Hess 'Shirtail Ranches' Chardonnay , California	10	14 44
Barone Fini Pinot Grigio , Italy	10	14 44
Mohua Sauvignon Blanc , New Zealand	10.5	14.5 46
Perry's Reserve Chardonnay , Sonoma County	14	19 60
Perry's Reserve Rosé , Monterey	14	19 60
Silverado Sauvignon Blanc , Napa Valley	16	22 70
Whispering Angel Rosé , France	16	22 70
Freemark Abbey Chardonnay , Napa Valley	24	33 105

Red Wines

Famille Perrin Côtes du Rhône , France	8	11 36
J. Lohr Estates Pinot Noir , Monterey	10	14 44
Carmel Road Cabernet , California	10	14 44
Tinto Negro Malbec , Argentina	10	14 44
Rodney Strong Merlot , Sonoma	12	16 52
Perry's Reserve Pinot Noir , Monterey	13	17.5 56
Alexander Valley Vineyards Cabernet , California	14	19 60
Excellens Tempranillo , Spain	14	19 60
Terrazas de los Andes Reserva Malbec , Argentina	14	19 60
Decoy Zinfandel , California	15	20 64
Benton Lane Pinot Noir , Oregon	15	20 64
DAOU Cabernet , Paso Robles	16	22 70
B.R. Cohn Red Blend , Sonoma Coast, California	16	22 70
Perry's Reserve Cabernet , Sonoma County	18.5	25 80
Massolino Nebbiolo , Italy	20	27.5 88
WillaKenzie Estate Pinot Noir , Oregon	22.5	31 98
EnRoute Pinot Noir , Russian River Valley	23	31.5 100
Foley Johnson Cabernet , Rutherford, Napa Valley	24	33 105
Flowers Pinot Noir , Sonoma Coast	24	33 105
Duckhorn Merlot , Napa Valley	25	34 108
Stags' Leap Winery Cabernet , Napa Valley	27	37 118
Faust Cabernet , Napa Valley	27.5	37.5 120
Jordan Cabernet , Alexander Valley	33	45 144
Groth Cabernet , Oakville, Napa Valley	36.5	50 160
Perry's Reserve 'Big Red Blend' , Napa Valley	41	56 180
Nickel & Nickel Cabernet , Napa Valley	49	67 250

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