

¡BIENVENIDOS!

WELCOME TO LAS PERLAS MEZCAL BAR. WE ENCOURAGE YOU TO EXPLORE OUR WALL OF MEZCAL WITH BOTTLES SPANNING FROM ACROSS ALL OF MÉXICO - JALISCO TO OAXACA, DURANGO TO CHIHUAHUA. OUR COCKTAIL MENU IS INSPIRED BY BOTH CLASSIC AND CONTEMPORARY RECIPES AND BUILDS IT FOUNDATIONS ON FRESHLY SQUEEZED JUICES AND HOUSE MADE SYRUPS.

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MEZCAL COLLECTIVE

WE INVITE YOU TO DISCOVER WITH US AS WE CURATE THE LAS PERLAS MEZCAL COLLECTIVE WHICH MEETS TWICE A MONTH. JOIN US FOR COMPARATIVE TASTINGS HOSTED BY MASTER DISTILLERS & BLENDERS AND INTERNATIONAL BRAND AMBASSADORS.

SIGN UP HERE
213HOSPITALITY.COM

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WHETHER YOU'RE HERE TO ENJOY A NEW MEZCAL, A FRESH MARGARITA, ICE COLD CERVEZA, OR ALL, WE THANK YOU AND HOPE YOU'LL ENJOY YOUR TIME WITH US. PLEASE LET US KNOW IF WE CAN DO ANYTHING TO MAKE YOUR WEEK A LITTLE BETTER. THE CREW HERE WELCOMES YOU TO
LAS PERLAS MEZCAL BAR!

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BACKS
ANTHONY FORTELNY
AMANDA GOMEZ
MATT LYONS

TENDERS
CAMERON COLEMAN — PHILIP COGGINS

SPIRIT GUIDE — RASHID BARRETT
BAR MANAGER — DREW JERDAN
ASSISTANT GENERAL MANAGER - THOMAS WARD
GENERAL MANAGER — STEVE WHITE



OPEN 7 DAYS A WEEK
5PM-2AM

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COMING SOON
ICOME AND ENJOY OUR FREE LIVE MUSIC!
WEEKNIGHTS
10PM TO CLOSE

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HAPPY HOUR NIGHTLY UNTIL 8PM
\$5 DRAFT COCKTAILS
\$3 BEER

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PLEASE ORDER AT THE BAR, THERE IS
NO TABLE SERVICE. ¡GRACIAS!

403 E 7TH ST., AUSTIN, TX 78701
213HOSPITALITY.COM

COCKTAILS

LAS PERLAS MARGARITA \$10

THE ICONIC COCKTAIL DONE OUR WAY. WE USE BOTH AGAVE NECTAR AND PIERRE FERRAND DRY CURACAO WITH FRESH LIME JUICE AND CIMARRON BLANCO TEQUILA, SHAKEN ON THE ROCKS.

SPICED DAISY \$11

A LAS PERLAS ORIGINAL, WE SPICE UP OUR MARGARITA WITH FRESH PRESSED JALAPEÑOS AND CILANTRO AND USE ALTOS BLANCO TEQUILA, SERVED ON THE ROCKS.

POBLANO ESCOBAR \$12

POPULAR SINCE WE FIRST OPENED IN 2010, THIS IS A PERFECT BLEND OF PINEAPPLE AND POBLANO PEPPERS SPICED WITH CUMIN AND SHAKEN WITH VIDA MEZCAL.

RESTED OLD FASHIONED \$12

ARETTE REPOSADO STIRRED WITH DEMERARA SUGAR AND ANGOSTURA BITTERS, SERVED THE CLASSIC WAY WITH A TWIST OF AN ORANGE.

MEXICAN MULE \$10

A CLASSIC MULE USING OUR FRESH HOUSE MADE GINGER BEER & ESPOLON BLANCO TEQUILA. SERVED TALL WITH A LIME GARNISH.

MAKE IT A VIDA MEZCAL MULE \$13

\$1 FROM EVERY PURCHASE GOES TO THE NON-PROFIT THE SPIRITED COALITION FOR CHANGE TO SUPPORT LOCAL HOMELESS ISSUES

OAXACAN MARGARITA \$12

VIDA MEZCAL SHAKEN WITH FRESH LIME JUICE, AGAVE NECTAR AND PIERRE FERRAND DRY CURACAO, GARNISHED WITH SPICY SAL DE CHAPULINES AND AN ORANGE.

OAXACAN NEGRONI \$13

A TWIST ON A CLASSIC NEGRONI WITH VIDA MEZCAL, CAMPARI & CARPANO ANTIQUA.

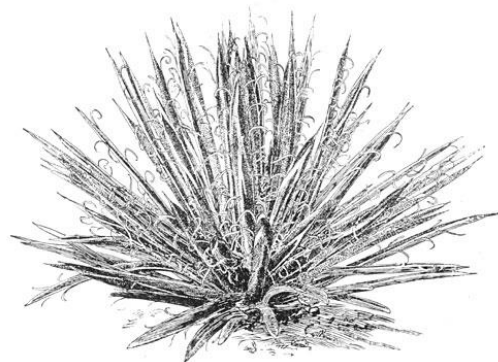
PALOMA \$10

HAVE IT THE ORIGINAL WAY, WITH GRAPEFRUIT SODA, LIME AND PINCH OF SALT

CERVEZA

BOTTLES Y CANS

	SINGLE	BUCKET OF 5
TECATE	\$5	\$22
MODELO ESPECIAL	\$7	\$32
NEGRA MODELO	\$7	\$32
PACIFICO	\$6	\$27
BOHEMIA	\$6	\$27
DOS EQUIS	\$7	\$32
CORONA	\$6	\$27
CORONA FAMILIAR	\$15	
CARTA BLANCA	\$6	\$27
VICTORIA	\$6	\$27
ESTRELLA	\$7	\$32
SOL	\$7	\$32



BEER & SHOT SPECIAL \$9

TECATE BEER &
CIMARRON TEQUILA OR VIDA MEZCAL

iCOCKTAILS BY THE PITCHER!

ON DRAFT — SERVES 5

GRAPEFRUIT PALOMA	\$45
TOMMY'S MARGARITA	\$45