

Please visit our Sister Restaurant
The Twisted Tree in St. Louis, MO

www.twistedtreesteakhouse.com

EARLY DINING & HAPPY HOUR

Wednesday - Friday
2:00-6:00 pm



AJ's PEAR TREE KITCHEN & BAR

1407 N. Missouri Street, Macon, MO 63552
6603851500 (wifi)
thepeartreerestaurant.com

*Albert Abbadessa started the culinary journey
that brought you here today in 1956
at the nearby Colonial Manor.*

*That building is long since gone,
but Al's success there created a desire to do
something even better that's meaningful still today.*

*It was the dining experience surrounding a trip to
St. Louis to see the Cardinals beat the
New York Yankees in the 1964 World Series
that motivated Al to open what became the original,
famed Pear Tree Restaurant in Bevier, MO.*

*Al believed that everyone visiting his restaurant
should receive superior, white glove service
only matched by the quality of food and preparation,
in a comfortable environment without pretentiousness.*

*He brought to Northern Missouri the classic
concept of "swarm service" where guests are
attentively taken care of by a choreographed team.
This is the type of experience travelers have come
to expect from the finest restaurants around the world.*

*And now Al's son, Michael, is curating that same
chef-driven, team-oriented service experience here
at the Pear Tree Kitchen & Bar. If you thought you
were at just another "bar and grill",
you're in for a treat.*

*Thank you for joining us. Bon Appétite.
Michael Abbadessa*

*We recently lost a
beloved member of our family, Wade.
His impact on your dining experience
can be felt still today.*

*So, you'll see throughout the menu
some places where we honor him and
the spirit of his famous saying,
"go big or go home!"*

To make a Reservation
TEXT 6604157316 or go to TableAgent.com

EARLY DINING

entrees

**SERVED WITH PEAR TREE SALAD SERVICE
OR CAESAR SALAD & CHOICE OF SIDE**

PETITE PRIME RIB \$29
Creekstone Farms

BATTER DIPPED
SHRIMP PRAWNS (3) \$26
Served on Shoestring French Fries

PAN SAUTÉ SOLE \$25

HAND CRAFTED PASTA

CHICKEN ALFREDO \$24

CHEESE TORTELLACCI \$24
Marinara Arrabbiata or Alfredo Sauce

SHRIMP ALFREDO \$24

SIDES

BAKED POTATO
LOADED BAKED POTATO (\$5)
FRENCH FRIES
CHEF'S MASHED POTATOES
STEAMED BROCCOLI
GLAZED CARROTS
BRUSSELS SPROUTS (\$4)
Honey Sriracha

dessert minis

CHOICE OF:
Vanilla Ice Cream
Pistachio Ice Cream
Double Chocolate Gooney
Raspberry Royal
or Featured Flavor

In House Dining Only

No Sharing Please

*(Not valid with any other promotions or
available on Valentine's Day or New Year's Eve)*

HAPPY HOUR

starters

PEAR TREE ONION RINGS small - \$5
large - \$10

TOASTED CHEESE RAVIOLI small - \$6
With Arrabbiata Marinara large - \$12

YELLOW FIN TUNA \$10

SMASHED BURGER SLIDERS (2) \$11
American Cheese, Onion and Slider Sauce

ALBERT'S MEATBALLS (2) \$6 (4) \$11
In Marinara Arrabbiata

BATTER-DIPPED CHICKEN BITES (6) \$9
Tossed in Brett's Sweet Heat, AJ's Buffalo,
or Blue's Hog BBQ

adult beverages

WINE DRAFT BEER
House Pours - \$8 Craft - \$4.25
Domestic - \$3.25

\$6 MARTINI & COCKTAILS

RASPBERRY AMARETTO MARTINI
Raspberry Liquor, Lemon, Amaretto

LEMON DROP MARTINI
Absolute Citron, Triple Sec, Lemon, Simple

CLASSIC MARTINI
Vodka or Gin, Dry Vermouth
Get it Dirty, Get it Filthy,
Add Stuffed Olives

CLASSIC MARGARITA
Tequila, Triple Sec, Lime

JUNGLE JUICE
Strawberry, Raspberry, Black Cherry Rum, Orange,
Pineapple, Sprite & Grenadine

MOSCOW MULE
Reyka Vodka or Makers 46 Bourbon, Fresh Lime Juice,
Ginger Beer (served in a copper mug)

BLOODY MARY
House infused Jalapeño Peach Vodka

\$8 SIGNATURE COCKTAILS

BARREL AGED MANHATTAN
MAKERS 46 OLD FASHIONED

JULY 2026