

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

www.twistedtreesteakhouse.com

WADE'S BAR MENU



1407 N. Missouri Street, Macon, MO 63552

6603851500 (wifi)

thepeartreerestaurant.com

To make a Reservation

TEXT 6604157316 or go to TableAgent.com

MOCKTAILS & ZERO PROOF

LEMON SPRITZ

Lemon, Simple, Soda

THE GIN GIN

Lime, Simple, Ginger Beer, Bitters

THE TROPICS

Lime, Pineapple, Demerara

ESPRESSO MARTINNO

Espresso, Chocolate, Cream

ALMAFI SPRITZ

Italian Orange, N/A Prosecco

BEER SELECTION

DRAFT

TAP I

MICHELOB ULTRA

BUSCH LIGHT

TAP IV

GUINNESS

TAP VI

BLUE MOON

LOGBOAT SNAPPER IPA

BOTTLES

BUD LIGHT

COORS LIGHT

MILLER LIGHT

MICHELOB ULTRA

MODELO

HEINEKEN NA

CAN

ATHLETIC BREWING
UPSIDE DOWN
(N/A Golden Ale)

ATHLETIC BREWING
RUN WILD
(N/A , IPA)

WINE HOUSE POURS

	Glass / Quartino / Bottle		
CABERNET SAUVIGNON	\$12	\$23	\$40
Treana, Paso Robles, California			
THE PRISONER	\$18	\$32	\$62
Napa Valley, California			
MALBEC	\$11	\$19	\$35
Trapiche, Argentina			
PINOT NOIR	\$11	\$18	\$35
Imagery, California			
PATELIN DE TABLAS - Tablas Creek	\$15	\$29	\$48
Blanc, Paso Robles, California			
DUCK CREEK RED	\$11	\$19	\$35
Macon, Missouri			
CHARDONNAY	\$11	\$19	\$35
Harken, California			
PINOT GRIGIO	\$11	\$19	\$35
Ruffino, Italy			
SAUVIGNON BLANC	\$11	\$19	\$35
Craggy Range Marlborough, New Zealand			
MOSCATO	\$11	\$19	\$35
Risata, Italy			
ROSE'	\$11	\$19	\$35
La Fage, France			

WHITE WINE

PATELIN DE TABLAS - Tablas Creek	\$48
Blanc, Paso Robles, California	
LOUIS LATOUR	\$45
White Burgundy, France	
ROMBAUER CARNEROS	1/2 bottle \$32 / \$65
Chardonnay, California	

BUBBLES

RUFFINO PROSECCO - Italy	1/2 bottle \$15 / \$30
MUM - Napa, California	\$38
DOM PERIGNON - France 2015	\$450
N/A PROSECCO - Lyres	\$6

REDS

PATELIN DE TABLAS - Rhone, Paso Robles, California	\$48
THE PRISONER - Napa Valley, California	\$62
RED SCHOONER MALBEC - California	\$60
BELLE GLOS - Sanoma County, California	\$60
JORDAN - Alexander Valley, California	\$79
ROUND POND ESTATE - Napa Valley, California	\$85
PENFOLDS BIN 389 - South Australia	\$99
ADAPTATION - Howell Mountain	\$99
AUSTIN HOPE - Paso Robles, California	\$99
PAUL HOBBS - Napa Valley	\$99
CAYMUS - Napa Valley, California	\$110
SILVER OAK - Alexander Valley, California	\$110
CAKEBREAD CABERNET - Napa Valley, California	\$115
PURPLE ANGEL CARMENERE - Argentina	\$115
FAR NIENTE - Napa Valley, California	\$149
SILVER OAK NAPA - Napa Valley, California	\$170
OPUS ONE - Napa Valley, California	\$495

ORIN SWIFT

MACHETE - Napa Valley	\$79
8 YEARS IN THE DESERT - Napa Valley	\$79
PALERMO - Napa Valley	\$115
PAPILLON - Napa Valley	\$130
MURCERY HEAD - Napa Valley	\$230

ITALIAN

BARBERA	\$40
BRUNELLO DI MONTALCINO	\$98
BAROLO	\$98
AMARONE	\$95
SUPER TUSCAN	\$200

HOUSE COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda Water, Orange Wedge

PALOMA

Blanco Tequila, Lime Barrit's Grapefruit, Soda

CHERRY LIMEADE

Reyka, Lime Juice, Grenadine, Sprite

LAVENDER LEMON DROP

Absolut Citron, Lavender syrup, Lemon, Triple Sec

MOSCOW MULE

Vodka or Makers 46, Lime, Ginger Beer

JUNGLE JUICE

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

ROUTE 63 LEMONADE

Absolut Citron, Lemon, Simple

WADE'S BLOODY

Peach Jalapeño Infused Vodka

MEZCAL MULE

Mezcal, Lime, Ginger Beer

SPICY MARG

21 Seeds Cucumber Jalapeno Tequila, Lime, Agave

STRAWBERRY BASIL MARTINI

Vodka, lemon, strawberry, basil, simple, sav blanc

BLACKBERRY LEMONADE

Blackberry crown, lemon juice, simple

MARTINIS

CLASSIC MARTINI

Vodka or Gin of choice, Dry Vermouth, Get it Dirty, Get it Filthy
Add Stuffed Olives

CLASSIC COSMO

Vodka, Grand Marnier, Lime, Cranberry

CHOCOLATE MARTINI

Vodka, Bailey's, Liqueur 43 Chocolate

RASPBERRY AMARETTO

Raspberry Liqueur, Amaretto, Lemon

LEMON DROP

Absolut Citron, Lemon, Simple

ESPRESSO MARTINI

Reyka, Espresso, Kahlua

BOURBON COCKTAILS

BARREL AGED MANHATTAN

Bourbon & Vermouth Aged In house

CLASSIC MANHATTAN

Bourbon, Bitters, Sweet Vermouth

MAKER'S 46 OLD FASHION

Bourbon, Demerara, Bitters

SAZERAC

Rye Whiskey, Simple, Peychaud's Bitters, Absinthe Wash

WHISKEY SOUR

Whiskey, Lemon, Simple, Egg White

REVOLVER

Rye, Kahlua, Orange Bitters

BLACKBERRY OLD FASHION

Bird Dog Blackberry, Demerara, Orange Bitters

BLACKBERRY BUCK

Crown Blackberry, Ginger, Lime

LAVENDER OLD FASHION

Marker's Private Reserve, Lavender syrup, lemon bitters

FEATURED BOURBON

WOODFORD RESERVE
WHISTLE PIG 10 & 6 YR
BLANTONS
FOUR ROSES SMALL BATCH
KNOB CREEK
MAKERS MARK 46
BASIL HAYDEN
BASIL HAYDEN RYE
BOOKERS
BUFFALO TRACE
UNCLE NEAREST 1856
ANGELS ENVY
BULLEIT
BULLEIT RYE
SAZERAC RYE
MICHTER'S SMALL BATCH
MICHTER'S RYE

FEATURED SCOTCH

BALVENIE 12
DEWARS
CHIVAS
GLENFIDDICH 12 YR
GLENLIVET
JOHNNY WALKER RED

HAPPY HOUR

Wednesday - Friday, 2-6

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

House Pours - \$8

DRAFT BEER

Craft - \$4.25

Domestic - \$3.25

HAPPY HOUR

drink specials

\$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

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!"