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

www.twistedtreesteakhouse.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 AI 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.

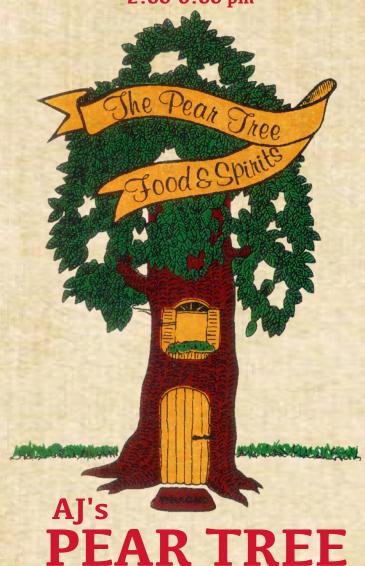
And now Al's son, Michael, is curating that same chef-driven, team-oriented service experience here at the Pear Tree Kitchen & Bar. If you thought you were at just another "bar and grill", you're in for a treat.

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!"

EARLY DINING & HAPPY HOUR

Wednesday - Friday 2:00-6:00 pm



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

KITCHEN & BAR

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

EARLY DINING

ALL ENTRÉES SERVED WITH SALAD SERVICE OR CAESAR SALAD & CHOICE OF SIDE

entrees

PETITE PRIME RIB \$26
Creekstone Farms

PAN SAUTÉ SOLE \$21

HAND CRAFTED PASTA

PAPPARDELLE BOLOGNESE \$21
Arrabbiata Ragu Sauce

CHICKEN ALFREDO \$21

CHEESE TORTELLACCI \$21

Marinara Arrabbiata or Alfredo Sauce

SHRIMP ALFREDO \$22

SIDES

BAKED POTATO LOADED BAKED POTATO (\$4) FRENCH FRIES VOODOO SLAW ORZO PASTA VEGGIE OF THE DAY

dessert minis

CHOICE OF:
Vanilla Ice Cream
Pistachio Ice Cream
Double Chocolate Gooey
Raspberry Royal

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 - \$4

TOASTED CHEESE RAVIOLI small - \$5
With Arrabbiata Marinara

YELLOW FIN TUNA \$8

SMASHED BURGER SLIDERS (2) \$9
American Cheese, Onion and Slider Sauce

BATTER-DIPPED CHICKEN BITES
Tossed in Brett's Sweet Heat, AJ's Buffalo, or Blue's Hog BBQ

(6) \$7

adultbeverages

WINE House Pours - \$6 DRAFT BEER Craft - \$4.00 Domestic - \$3.00

\$5 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
Dark Rum, Pineapple, Orange, Grenadine, Bitters

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

\$7 SIGNATURE COCKTAILS

BARREL AGED
MAKERS 46 OLD FASHIONED