

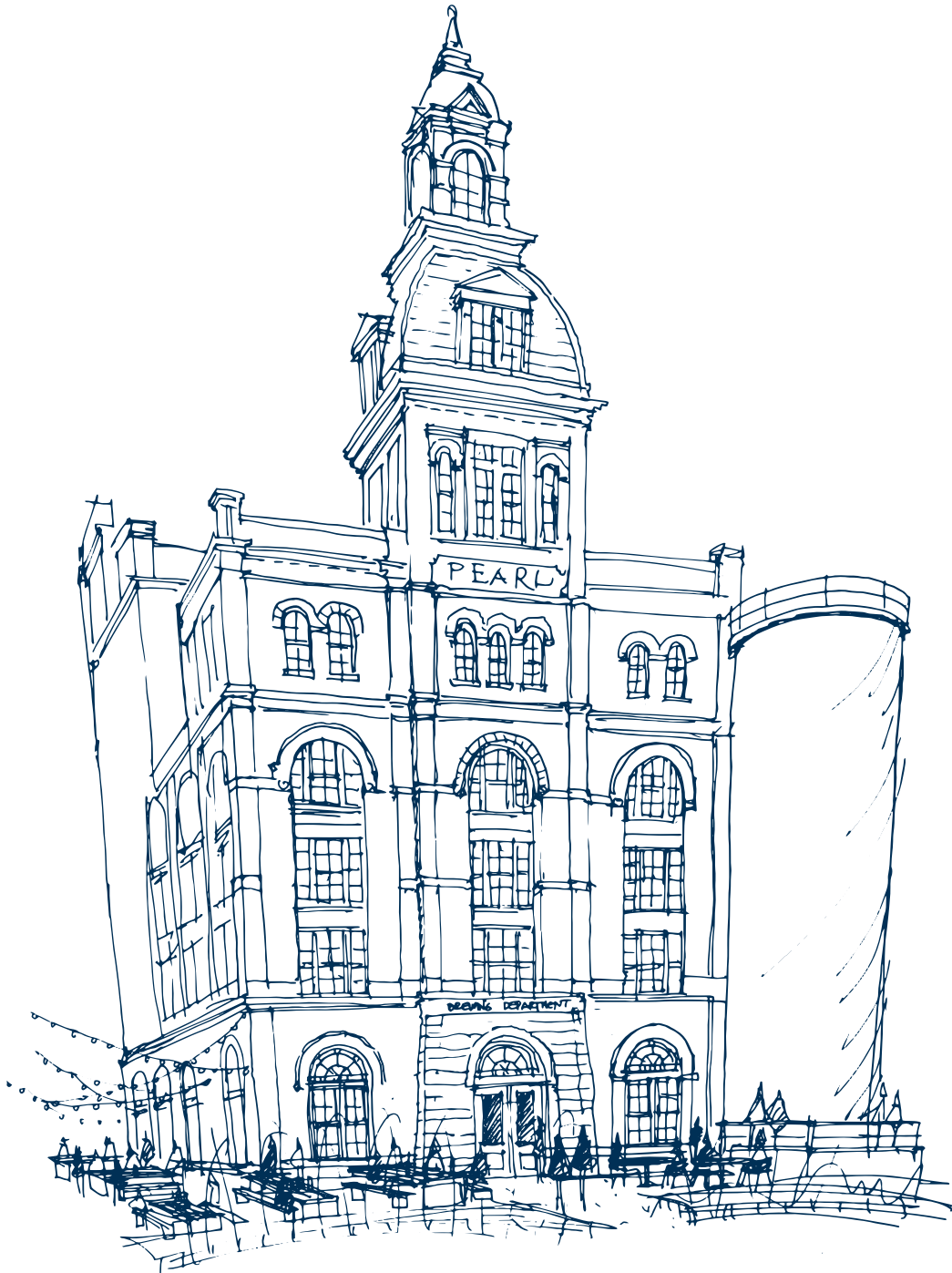
AT THE HISTORIC PEARL • SAN ANTONIO, TX

SA

SOUTHERLEIGH

TX

FINE FOOD AND BREWERY



MAY OUR PATHS CROSS



TRADEMARK MMXIV

TABLE APPETIZERS

SOUTHERLEIGH'S FAMOUS SNAPPER THROATS (GF*, DF) 20

Crystal Aioli, Celery Root Remoulade, Lemon (Subject to Availability)

FRIED CALAMARI (GF*) 18

Country Captain Curry Sauce

ANTELOPE TARTAR (GF) 28

Nilgai Antelope, Jalapeño Coulis Dressing, Gribiche, Hackleback Caviar

DUCK ROLLS 16

Duck and Shiitake Rolls, Scallion-Cilantro Relish, Chile Aioli

SOUTHERLEIGH'S DEVILED EGGS (GF) 3 pc. 10 / 12 pc. 36

Pickled Mustard Seed, Bacon Jam

WOOD FIRED PRETZEL (VEG) 10

Gold Export Beer Cheese, Sweet Pickle Mustard, House Pickles

CORN BREAD (VEG) 8

Classic Cornbread Cut for Sharing, Whipped Honey Crystal Butter

SOUPS & SALADS

WHITE BEAN STEW (GF) CUP 9 BOWL 14

White Beans, Kale, Jowl Bacon, Mirepoix

CRAB BISQUE (GF) CUP 9 BOWL 14

Crab Bisque, Crème Fraiche

HOUSE SALAD (GF* VEG*) 12

Chopped Romaine, Shaved Radish, Tomato, Pickles, Pecorino, Black Garlic Ranch Add Fried or Grilled Chicken +7 Shrimp (4) +9

WINTER SALAD (GF) 14

Mixed Greens, Goat Cheese, Pink Peppercorn Dressing, Butternut Squash, Pecans, Cranberry, Shallot

SIDES

BEER BRAISED CARROTS (GF) 10

Molasses, SABA Copper Alt, Brown Sugar

CRAB MAC 18

Classic Southerleigh Macaroni and Cheese with Gulf Crab

WHIPPED POTATO (GF) 10

JALAPEÑO 8

CHEDDAR GRITS (GF)

ROASTED ASPARAGUS (GF, DF*) 13

Cheddar Mornay, Black Garlic Pistou

BLACKENED SWEET 9

POTATOES (GF, DF*)

Brown Sugar, Bourbon Butter, Magic Spice

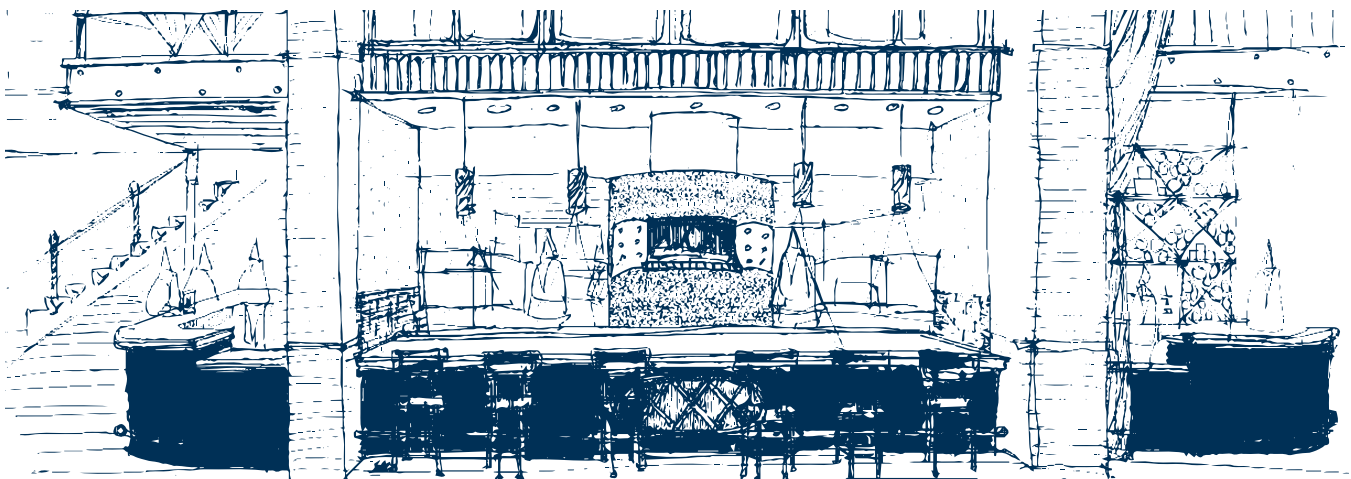
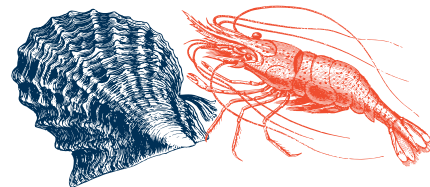
ON ICE

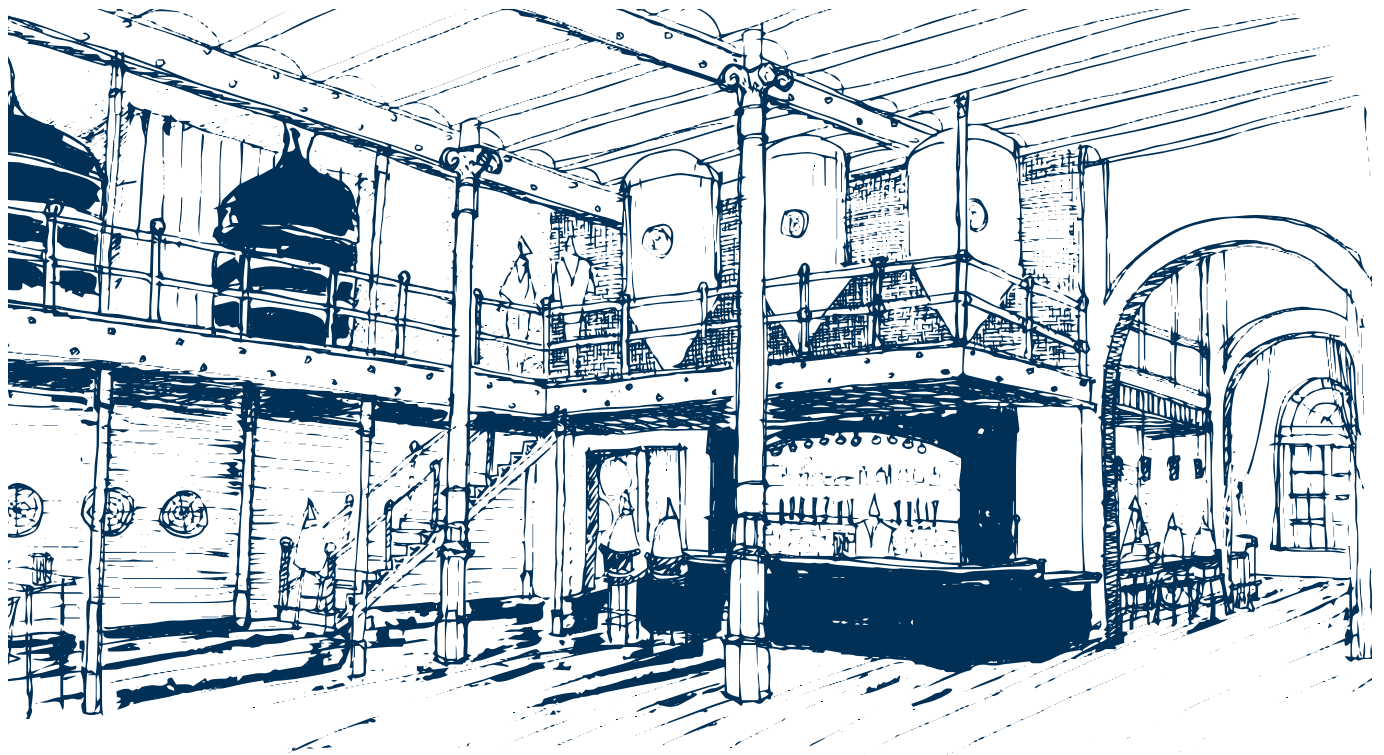
CHEF'S CURATED OYSTERS (GF, DF) 1/2 DZ. 21 / 1 DZ. 40

Lemon, Cocktail Sauce, BBQ Mignonette, Prepared Horseradish

SHRIMP (GF, DF) 1/2 DZ. 19 / 1 DZ. 36

Lemon, Cocktail Sauce, Comeback Sauce





BIG PLATES

HOUSE BURGER (GF*)	19
½ lb. Beef Patty, Magnol Made Bun, Lettuce, Tomato, Pickles, American Cheese, Dukes Mayo, Bacon Jam, Fries	
SOUTHERLEIGH'S FAMOUS FRIED CHICKEN (GF*, DF)	25
Our Classic Marinated, Seasoned, Pressure Fried Chicken served with Homemade Biscuits and Jalapeño Aioli	
CRACKER CRUSTED GULF RED FISH (GF*, DF*)	39
Rice Pilaf, Gulf Crab, Lemon Beurre Blanc	
SCALLOP AND MUSHROOM RISOTTO (GF*)	36
Black Risotto, Roasted Oyster Mushroom, Preserved Lemon	
RIGATONI AMÉRICAINÉ	30
Lump Crab, Pecorino, Lemon Gremolata	
PORK SCHNITZEL	26
Brown Butter, Beurre Blanc, House Spaetzle, Lemon Toasted Benne Seeds	
1 LB. GALVESTON STYLE SHRIMP BOIL (DF*)	40
Sausage, Corn, Potatoes, Drawn Butter, Remoulade	

STEAK FRITES (GF*)	31
Grilled Bavette, Fries, Green Peppercorn Sauce	
RED DEER MEDALLIONS (GF)	54
Braised Red Cabbage, Celery Root Puree, Red Currant Demi	
FILET MIGNON (GF*)	56
Braised Leeks, Crystal Onions, Bernaise	

DESSERT

CARROT CAKE	9
3 Layer Cake, Cream Cheese Icing, Coconut, Pepita Brittle	
APPLE BUCKLE ***	10
Granny Smith Apple, Cinnamon, Vanilla Ice Cream	
PUMPKIN TIRAMISU	9
4 Spice Cake, Pumpkin Mascarpone, Coffee Rum	
BANANA MUD PIE ***	10
Banana Mousse, Chocolate Cake, Almond Crumble, Amaretto Ganache	

*** This Item Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Whole fish may contain small bones. (GF) Gluten-Free, (GF) A Gluten-Free option is available, (VEG) Vegetarian, (VEG*) A Vegetarian option is available. (DF) Dairy-Free, (DF*) A Dairy-Free option is available. Be aware: we use the same fryers for both gluten-free and non gluten-free items.

WINE

BY THE GLASS OR BOTTLE

CHAMPAGNE & SPARKLING

GRAHAM BECK 17 / 58
Brut Rose, Pinot Noir, Chardonnay, Western Cape, South Africa

TORRESELLA 12 / 44
Glera, Cantine Torressella, Prosecco, Italy

LOUIS REVOIR 19 / 72
Brut Cuvee Prestige, Champagne, France

ROSÉ

RUMEURS 14 / 52
Cinsault, Grenache, Syrah, Chateau de L'Escarelle, Provence, France, 2021

WHITE

STONELEIGH 13 / 48
Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand, 2021

CANDONI FAMILY ORGANIC 12 / 44
Pinot Grigio, Candoni Family, Veneto, Italy, 2021

BONTERRA ORGANIC 13 / 48
Chardonnay, Bonterra Vineyards, California, USA, 2020

SELBACH 14 / 52
Riesling, J & H Selbach, Mosel, Germany, 2020

RED

CUVEE LACUSTRE 12 / 44
Pinot Noir, Sieur D'arques, Pays D'oc, France, 2019

ACHAVAL FERRER 14 / 52
Malbec, Achaval Ferrer Family, Mendoza, Argentina, 2020

REVELRY 15 / 56
Merlot, Revelry Vintners, Columbia Valley, Oregon, USA, 2020

ANNABELLA 17 / 60
Cabernet Sauvignon, Michael Pozzan Wines, Napa Valley, CA, USA, 2020

CLAY SHANNON 14 / 56
The Barkley, Cabernet Sauvignon, Shannon Family of Wines, CA, USA, 2019

ROLLING SMOKE 13 / 48
Red Blend, Llano Estacado Winery, Lubbock, Texas, USA, 2021

THREADCOUNT 13 / 48
Zinfandel, Syrah, Merlot, Santa Maria Valley, CA

HAND CRAFTED COCKTAILS

THE CELLERMAN 16
Heaven's Door Ascension Straight Bourbon Whiskey, Pecan Syrup, Walnut Bitters

BLUEPRINT 14
Boodles Strawberry Rhubarb Gin, Elderflower, Lemon, Blueberry, Bitters

THE MADAME 14
The Botanist Gin, Creme de Violette, Lemon

THE DARLING 14
Chopin Vodka, Peach, Lemon, Rosemary, Egg White

THE MISTRESS 15
Our Signature Margarita:
Herradura Reposado, Grand Marnier, Agave, Lime, Orange

PEARLITO ROCKS 14, FROZEN 16
LALO Tequila, Cointreau, Prickly Pear, Agave

MATAGORDA MULE 15
Old Forester 100 Proof, St Georges Spiced Pear Liquor, Lime, Ginger Beer

PINEAPPLE COCKTAIL 12
Austin Eastcider's Pineapple, Champagne, Pineapple Juice

SOUTHERLEIGH ESPRESSO MARTINI 15
Dripping Springs Vodka, Dorda Sea Salt Caramel Liqueur, Katz Espresso

DRAFT COCKTAILS

OTTO'S TEA 12
Tin Cup Whiskey, Peach, Mint, Lemon, Katz Tea

BEE'S KNEES 12
Still Austin Gin, Honey, Lemon

PUNCH ROUGE 11
Rum, Red Wine, Brandy, Lime, Cranberry

FROZEN COCKTAILS

FROZEN MARGARITA 12
Tequila, Triple Sec, Lemon & Lime
Add Punch Rouge +1
Add Floater +3: Casamigos Blanco, Corralejo Reposado

FROSÉ 12
Sweet and Fruity Frozen Rose, Punch Rouge Swirl