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!"

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

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 $29
Creekstone Farms

1/2 ROASTED CHICKEN $25
Served over mashed potatoes and topped with seasonal butter

PAN SAUTÉ SOLE $26

HAND CRAFTED PASTA

SPAGHETTI & MEATBALLS $23
In Marinara Arrabbiata Sauce

CHICKEN ALFREDO $23

CHEESE TORTELLACCI $23
Marinara Arrabbiata or Alfredo Sauce

SHRIMP ALFREDO $23

SIDES

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

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 - $5

SPINACH DIP $9
With Salsa, Sour Cream, and Warm Chips

TOASTED CHEESE RAVIOLI small - $6
With Arrabbiata Marinara

YELLOW FIN TUNA $10

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

ALBERT'S MEATBALLS (2) $6 (4) $12
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

$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
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

$8 SIGNATURE COCKTAILS

BARREL AGED MANHATTAN
MAKERS 46 OLD FASHIONED