



Momma Pearl's



Est. 2013

(719) 964-0234

Call for Take-out Orders
Or To Make Reservations
Visit Us On-line At
www.MommaPearls.com

Cajun Kitchen

Authentic Cajun Dishes From The Heart of Louisiana Bayou Country

Through a twist of fate, the former Becky Beale met Robert Brunet, the 10th of Momma Pearl Theriot's 13 children, while he was visiting Albuquerque, New Mexico in 1996. Becky was a Service Manager at a downtown hotel, Robert was working with a New Orleans based production company bringing Mardi Gras to the world. When they met, the sparks flew between them as fast as carnival beads from a parade float. After a brief, long-distance relationship, Becky, her daughter Megan and son Nicholas moved to New Orleans and they become a family. A few years later, their son, Alexander made the family complete. Becky pursued her career in hotel management and Robert continued to work as a Software Engineer until... Hurricane Katrina struck the "Big Easy" in 2005. Soon after the storm, they re-started their lives in Colorado Springs, both working in their respective professions. At the turn of the decade, in 2010, life landed another blow during the recession when both found themselves unemployed. They had to start all over, all over again. With the support of his life partner Becky, Robert, at the age of 50, chose to pursue a completely different career path in culinary arts when he began preparing and serving homemade meals in thousands of Colorado homes under "The House Chef" moniker. This venture later evolved into Becky and Robert's first little restaurant in the Rockrimmon area of Colorado Springs, "Momma Pearl's Cajun Kitchen". In 2020, fate twisted its way into their lives again when they were able to relocate their widely acclaimed restaurant into a much larger location in the Northgate area near the U. S. Air Force Academy. Becky and Chef Robert "BB" Brunet are pleased that you have joined us as we are so happy to share our lives together and spread a little Southern hospitality and...



Becky Brunet and Chef Robert Brunet



"Love on a plate, Just Like Momma Pearl Used To Make."



Monday - Thursday: 11 AM - 8 PM

Friday - Saturday: 11 AM - 9 PM

Sunday: 11 AM - 7 PM

LIVE MUSIC EVERY WEEKEND





SPICE-O-METER



Mild - Warm



A Little More Spice



Dat's Some Hot Stuff Y'all



Indicates
Gluten Free
Selections

Atchafalaya Appetizers

Cajun Kitchen

Great Balls of Fire Deep Fried Creamed Corn Hushpuppies and Cheddar Cheese Sauce over Cajun French Fries with a drizzle of our own Firecracker Sauce **\$10**

Southern Fried Okra or Jalapeno Corn-bread Hushpuppies Deep fried nibblers **\$10**

Char-broiled Gulf Oysters* Gulf Oysters on the halfshell broiled with Garlic Cream Sauce topped with Parmesan and Romano Cheeses 1/2 Doz: **\$19** Dozen: **\$36**

Alligator Bites Crispy fried real Alligator Tenderloins dipped in Creole seasoned batter, served over Cajun seasoned French Fries with our own homemade Gator Sauce... "It's the real deal!!" **\$26**

Crab-stuffed Mushrooms* Jumbo Mushrooms stuffed with Blue Crabmeat, Cream Cheese, Sour Cream, Garlic, and drizzled with Chef BB's own Teriyaki Fish Sauce **\$23**

Cajun Boudin Sausage Savory Cajun Seasoned Sausage Links made with Chicken, Pork, and Rice served over a bed of Lettuce **\$14**

Rajun Cajun Wings

Dem chickens done flew da coop but we still got da Jumbo Chicken Wings topped with your choice of our BB-Q Sauce Cajun Sweet Firecracker Sauce or Rajun Cajun Dippin Sauce



6 Wings \$12 12 Wings \$18

Crawfish Rangoon Crawfish Tails, Roasted Corn, and Andouille Sausage fried in Won Ton with a drizzle of Cajun Firecracker Sauce **\$13**

Crabmeat au Gratin Dip



A taste from New Orleans' historic Fitzgerald's Restaurant on Lake Pontchartrain, this sinfully rich Crabmeat au Gratin dip is simmered in Heavy Cream, Spinach, Garlic and REAL Crabmeat. baked and roasted with Parmesan Cheese served with a dozen toasted French Bread Points **\$24**



Louisiana Okra Gumbo

"Gumbo", an old French derivative describing Okra is made with Cajun Trinity (Bell Pepper, Celery, and Onions) and our own Cajun Gumbo Roux (you can take some home wit'cha if you want to).

You'll love the smooth balance of vegetables and seasonings served over White Rice.

Crabmeat Bisque Rich, creamy, garlic heavy cream sauce with a bit of Creole Seasoning and packed with Real Crabmeat. **\$19**

	Cup	Bowl
Chicken & Sausage*	\$12	\$16
Crab & Shrimp*	\$14	\$18
All of the Above	\$16	\$20



Served with Cajun Fries, Sweet Potato Fries, Fried Corn Hushpuppies, Fried Okra, and Apple Cider Coleslaw

Louisiana Style Seafood Platters

Choose Your Seafood

Catfish Filets
Jumbo Shrimp
Gulf Oysters
Frog Legs



Choose How Many

Choose 1: \$24
Choose 2: \$27
Choose 3: \$30

The Works: **\$33**

SUPER SEAFOOD PLATTER: \$59

Add A Side of Real Alligator \$13



Real N'awlins Po'Boys



Po'boys are prepared on 8" toasted Brioche Hoagie Rolls with Lettuce, Sliced Tomatoes, our own Mustard Seed Aioli Sauce and your choice of Cajun Seasoned French Fries, Sweet Potato Fries, or Apple Cider Coleslaw

Fried Shrimp \$20

Roast Beef \$18

Fried Oyster \$20

Muffaletta \$18

Fried Catfish \$18

Andouille Sausage \$18

Softshell Crab \$22

Fried Alligator \$24

Central Grocery Muffaletta

Smoked Ham, Genoa Salami, Provolone Cheese, and Swiss Cheese topped with our homemade Olive Tapenade (Olives, Tomatoes, Celery, Onion, Garlic) cut into 4 huge slices.

Bet ya can't eat the whole thing

\$27

SEAFOOD BASKET

Catfish, Shrimp, or Oysters with Apple Cider Coleslaw and choice of Cajun Fries or Sweet Potato Fries : **\$18**

Selectable Side Items

Cajun Creamed Corn . . \$7

Collard Greens \$7

Side Salad \$6

Fried Catfish (2) \$10

Blackened Catfish (2) .. \$10

Fried Shrimp (6) \$10

Fried Oysters (5) \$10

Cajun French Fries \$6

Sweet Potato Fries \$6

Cheesy Grits \$6

Apple Cider Coleslaw . . \$4

White Rice. \$5

Dirty Rice. \$6

Reservations Online: www.MommaPearls.com



SPICE-O-METER



Mild - Warm



A Little More Spice



Dat's Some Hot Stuff Y'all



Indicates
Gluten Free
Selections

French Quarter Entrees

Red Beans & Rice w/Grilled Sausage

Camellia brand Red Beans, slow cooked and saucy, served with Andouille Sausage over White Rice **Cup: \$10 / Bowl \$16**
With Grilled Jumbo Shrimp or Catfish: Add \$8

Cajun Jambalaya Ya Ya

Creole Seasoned Cajun Rice in a Creole Tomato sauce with Celery, Onion, & Bell Pepper served with Beef and Andouille Sausage **Cup: \$10 / Bowl \$16**
With Grilled Shrimp: Add \$5

Alex's Favorite Mac-N-Cheese

Chef Robert's own special recipe Mac-n-cheese, made special for his son Alex. Home-made four-cheese & cream blend with Andouille Sausage over Rotini Pasta topped with toasted Panko **\$19** With Grilled Shrimp: Add \$6

Shrimp & Grits (Garlic Cream or BBQ)

Grilled Shrimp sauteed in Chef BB's Garlic & Cream Sauce or Cajun BBQ Sauce in a heaping bowl of Hominy Grits topped with cheese and chopped Green Onions **\$22**

Your favorite dish served over Cheesy Grits or Dirty Rice - Add \$5

Crawfish or Shrimp Etouffee' Looziana Mudbugs

(Crawfish) or Grilled Shrimp simmered in a buttery, creamy Etouffee' Sauce served over a bed of White Rice **\$23**

Catfish Pontchartrain

Deep fried Louisiana Catfish Filets covered with a generous helping of Crawfish Etouffee Sauce served over a bed of White Rice **\$24**

Blackened Bourbon Street Shrimp Tacos

3 Soft Corn Tortillas filled with Blackened Louisiana Gulf Shrimp topped with Pico de Gallo, Lettuce, Onion, Tomato, Cheddar Jack Cheese and our own Special Taco Sauce **\$20**

Shrimp Creole* Creole Seasoned Tomato Sauce with chunks of

Celery, Onion, Bell Pepper and Jumbo Grilled Shrimp served over a bed of White Rice **\$23**

Rajun Cajun Crawfish Mac'n Cheese

Homemade Mac-n-cheese with Crawfish tails and Chef Bb's Rajun Cajun Hot Wing Sauce **\$21**

Cajun Sampler Platter (Your Choice Of Any 3 Entrees Listed Below)

Choose from Red Beans & Rice, Shrimp Creole, Crawfish Etouffee, Chicken & Sausage Gumbo, or Cajun Jambalaya-Ya-Ya served with French Bread

Make one choice Seafood Gumbo: Add \$5.00 / Add Shrimp to any choice: \$5.00

\$24

**Great For Y'all
First Timers!!!**



Chef's Table Entrees

N'awlins Voodoo Pasta

A tip of the hat to Marie Luvieux and New Orleans' Voodoo culture with this blazin' hot Pasta dish made with fresh Bell Pepper, Onions, Tomatoes, Andouille Sausage, with Chef BB's own special Garlic Cream Sauce **\$23** with Grilled Shrimp: Add \$6

Crabmeat (or Shrimp) au Gratin Pasta

Chef Robert's own Garlic & Cream Sauce sauteed with Real Crabmeat or Grilled Shrimp in a Rottini Pasta, baked and topped with Grated Parmesan Cheese **\$24**

Fried Catfish Cioppino

Rich tomato-based Cioppino Marinara Sauce thick with Shrimp, Crawfish, Tasso Sausage and Couscous topped with 2 hand-battered Catfish Filets **\$24**

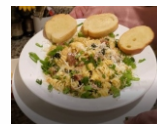
New!

Blackened Catfish Coubion (Court Boullion)

Pan-seared and Cajun Blackened Catfish filets served in a hot soup of fresh vegetables in a Seafood Stock White Wine reduction over a bed of White Rice **\$23**

Triple "G" Platter (Gator, Greatballs, Gumbo)

Three of Momma Pearl's favorites on one platter. Includes Great Balls of Fire, Fried Alligator Bites with a drizzle of Etouffee sauce, and our famous Chicken & Sausage Okra Gumbo served over White Rice **\$24**



Momma's Bar-B-Que Ribs

Two(2) huge all Beef Ribs slow cooked and marinated in Chef BB's own Cajun BBQ Sauce served with Cajun Fries, Apple Cider Coleslaw, and a side of Sweet Collard Greens **\$28**



**Add a Side Salad to any Entree
Just: \$6**

Blackened Red Snapper over Saffron Infused Yellow Rice

Cajun Blackened Red Snapper pan-seared and topped with real Crabmeat, served with Sweet Peppers and Broccoli Florets over Saffron infused Yellow Rice. It's da bess, sha. **\$34**

Fountain Drinks



\$4 (Free Refills In-Store Only)
\$2 - To-go No Refills

Coke, Diet Coke, Dr. Pepper, Sprite
Fanta Orange, Barq's Root Beer,
Southern-style Sweet Tea,
Raspberry Sweet Tea,
and Unsweetened Tea

Orange, Apple, or

Grape Juice: \$3

Milk: \$3

Lemonade: \$3

Hot Cocoa: \$2



ABITA Old Tyme
Root Beer (Draft)
\$6

ABITA Root Beer
Float \$8



Community Coffee
& Chicory: \$3

Regular or Decaf
Coffee: \$2

Barq's
Long Neck
Root Beer \$6

DASANI
Cold Bottled
Water: \$3

Minimum 15% Gratuity On Full Value Of All Coupon Offers and Daily Specials - All Coupons Dine-In Only and May Not Be Used For Alcohol or Crawfish Boil Purchases. One Coupon Per Party (Per Table) Per Visit. No Exceptions. 20% Auto-Gratuity And No Separate Checks On All Parties Of 6 Or More. Reservations do not guarantee immediate seating. Thank You For Dining With Us.

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Downtown Desserts

**Add a Scoop
of Vanilla
Ice Cream
Just \$2**

Cajun Kitchen

Miss Becky's White Chocolate Croissant Roll Bread Pudding

Chef Robert's tribute to his wife Becky's favorite Dessert. Made from Fresh Butter Croissants baked in a Caramel Flan Custard sprinkled with Walnuts, Golden Raisins, and White Chocolate Chips topped with a Hot Buttered Caramel and Rum Sauce **\$13**



Limoncello Creme Brulee

Smooth, creamy Creme Brulee made with real Limoncello liqueur and Lemon Zest with a sweet, crispy crust **\$9**



Bourbon Chocolate Chip Pecan Pie

Rich, Buttery Pecan Pie baked with Semi-sweet Chocolate Chips and a splash of Bourbon Whiskey topped with drizzled Chocolate sauce and a dollop of Whipped Cream for good measure **\$9**

Triple Chocolate Decadence Cake "Death by chocolate", this triple layered, triple chocolate cake will satisfy any "choco-holic" with Chocolate Cake, Chocolate Frosting, and a little Chocolate Syrup for good measure **\$10**



French Market Beignets - Just Like Back In The Old French Quarter

Deep fried doughy pillows of bread dough flavored with a hint of nutmeg, covered with way more confectioners sugar than any one person should be allowed **\$8**

One Dozen \$15.00

Celebration Cake - (Outside Food): Subject to \$2.25 per person service charge.



Le Petit Menu

(For the kiddos 10 and under please)

\$10

Chicken Nuggets w/ French Fries Red Beans & Rice Mac'n Cheese

Kid sized portions of their favorite dish served with a kid sized fountain beverage

Authentic Momma Pearl's Merchandise and Apparel

**NOW AVAILABLE ONLINE AT
WWW.MOMMAPEARLS.COM**



*** Food Advisory:** Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness. Momma Pearl's uses nuts, mushrooms, shellfish, and other potential allergens. Oysters, Crawfish, and other kinds of sea foods may contain known allergens and may contain small shell fragments. Although we practice standard safety methods, it is possible that some or all of these allergens, and gluten products, may be present in your food selections. You may consume these items at your own risk. Please notify your server of any special allergies or food related conditions we need to be aware of.

Rev: 01/2024