THE SILVER PEAR

THE TAVERN'S TALE

The Silver Pear is owned by a widowed man and his daughter, both of whom are members of a race that is common in the area. One of the owners has no hidden secrets or unusual quirks, but the other used to perform in the circus and doesn't like talking about what happened there. Before they owned the tavern, both owners worked there under the previous owner. The inspiration for the tavern's name was free association. It was the first thing the owner thought of when asked for a name. It is a tavern of modest quality, and its main draw is the hilarious bartender.

THE BARTENDER

The bartender at The Silver Pear is a weathered female dwarf who is wonderfully average looking. She is often flirtatious in disposition. Her skin is pale, and she has dark hair, kept in a tight bun style. Physically, she is astonishingly athletic.

THE CLIENTELE

On a typical night, the clientele at The Silver Pear can be described as rather rude. On this occasion, there are a few other people currently in the tavern. A couple of them are listening to a singer. Nearly hidden in the corner, there is a jittery looking figure. They are suffering from a strange illness, hence why they were situated in an area away from other people. They are highly contagious.

THE ACCOMMODATIONS

The rooms for rent at The Silver Pear are profoundly large and dirty. There is currently one room available for rent. The cost for a night's stay is 7 sp, 3 cp. If the party spends the night in the tavern, strange dreams trouble them in the night. When they wake the next morning, the sound of carnival music echoes in their heads.

BEVERAGES

WINES

Green Flute Cabernet Sauvignon

A poorly made red wine with a bouquet that is vibrant and raisiny.

Bottle price: 1 gp Glass price: 3 sp, 3 cp

Slashing Scythe Gewürztraminer

A finely made white wine that is described as vibrant

and rough.

Bottle price: 7 gp, 2 sp Glass price: 2 gp, 4 sp

House Gewürztraminer

A house-made white wine with a bouquet that is

rough and full.

Bottle price: 1 gp, 4 sp Glass price: 4 sp, 7 cp

House Cabernet Sauvignon

A house-made red wine with a taste that is mellow and rough.

Bottle price: 1 gp, 5 sp Glass price: 5 sp

LAGERS & ALES

House Fruit Ale

3.86% ABV

A house-brewed golden fruit ale. Described as a nutty fruit ale with a sour finish.

Gallon price: 3 sp, 4 cp

Pint price: 6 cp

Copper Fungus Porter

5.82% ABV

A microbrewed medium brown porter. Described as

a refreshing porter with a sour finish. Gallon price: 4 sp, 8 cp

Pint price: 9 cp

Glass Torch Pilsner

6.73% ABV

An imported brown pilsner. Described as a fruity pilsner with a hint of caramel and a rough finish.

Gallon price: 5 sp, 3 cp

Pint price: 1 sp

House Pilsner

4.41% ABV

A house-brewed reddish pilsner. Described as a refreshing pilsner with notes of honey and a sweet

finish.

Gallon price: 4 sp Pint price: 8 cp

Liquors

House Rum

A house-made sugarcane rum.

Bottle price: 1 gp, 3 sp Shot price: 2 sp, 1 cp

Soiled Incubus Vodka

A poorly made rice vodka. Bottle price: 8 sp, 5 cp Shot price: 1 sp, 4 cp

House Whiskey

A house-made wheat whiskey.

Bottle price: 1 gp, 2 sp Shot price: 2 sp, 1 cp

Little Homunculus Brandy

A poorly made elderberry brandy.

Bottle price: 9 sp, 7 cp Shot price: 1 sp, 6 cp

Wolf and Whale Rum

A poorly made sugarcane rum.

Bottle price: 9 sp, 4 cp Shot price: 1 sp, 5 cp

FOOD MENU

STARTERS

Jerky Strips

A basket of several strips of chicken jerky.

1 sp, 1 cp

Deep-Fried Potato Wedges

Potato wedges fried in cottonseed oil. Served with a honey-based sauce.

2 sp, 5 cp

Loaded Baby Artichokes

A platter of baby artichokes loaded with a fusion of onion and herbs.

2 sp, 1 cp

SALADS

Fish Soup

A thick soup with chunks of fish, dumplings, and onions.

1 sp, 7 cp

Scallop Chowder

A tasty chowder with scallops, rice, and onions. 1 sp, 6 cp

Iceberg Salad

Leaves of iceberg tossed with baby kale.

1 sp, 6 cp

Roasted Chicken and Iceberg Salad

Leaves of iceberg coated in a lemon dressing and tossed with baby kale. Topped with roasted chicken. 1 sp, 6 cp

Entrees

Grilled Beef

Grilled bits of beef in a cream sauce on a bed of mashed potatoes with a serving of cabbage. 3 sp, 2 cp

Pan-fried Fish

Pan-fried slices of fish in a cream sauce served with mashed potatoes with a serving of cabbage. 3 sp, 1 cp

Pan-fried Beef

Pan-fried slices of beef with a ginger marinade served over quinoa and a helping of cabbage. 3 sp, 3 cp

Grilled Beef

Grilled beef in a vodka sauce served over pasta with a side of spinach and beet greens.

3 sp, 2 cp

Created with Not Another Tavern Generator from The Copper Sanctum ©2018 Ian F Evans