

PEARL HAPPY HOUR

3:00P - 6:00P & 9:00P - CL 7 DAYS A WEEK

ENJOY HALF OFF **ALL** OF THE FOLLOWING:

SIGNATURE COCKTAILS

PERFECT PEARL MARTINI
 Crater Lake Vodka or Cascade Mountain Gin
 11.00

DRAGON-BERRY MOJITO
 bacardi dragon berry rum, fresh mint & raspberries
 triple sec, simple syrup, soda water
 10.50

PEARL MANHATTAN
 Woodford Reserve, sweet vermouth, bitters
 11.00

VANILLA STAR
 Stoli vanilla, triple sec,
 house made lemon sour, star anise
 10.50

PEARL COSMO
 Pearl plum, fresh oranges and limes,
 triple sec, simple syrup, cranberry
 10.00

POMEGRANATE TEQUILA SOUR
 pama liqueur, triple sec, house made sour,
 el jimador tequila
 12.00

SHISO WILD DROP
 Finlandia wildberry vodka, triple sec,
 house made lemon sour, muddled shiso leaf,
 huckleberry tea sugar rim
 10.00

PEARL COLLINS
 Plymouth gin, St. Germain, fresh kumquats,
 housemade lime sour, soda water
 10.50

WHISKY SOUR*
 Gentleman Jack, house made whisky sour syrup
*(fig preserves, simple syrup,
 mint bitters & molasses)*
 house made lemon sour, egg white
 12.50

TORCHED CHERRY FIZZ
 bacardi cherry rum, triple sec, cranberry juice
 house made sour, soda water
 10.00

GLASS WINE POURS

REDS

Vin du Lac, Pinot Noir, Columbia Valley, WA NV.....11.0
 Spindrift, Pinot Noir, Willamette Valley, OR 2007.....16.0
 Lachini, Pinot Noir, Willamette Valley, OR 2007.....21.0
 Chateau Ste Michelle, "Austral", Columbia Valley, 06...12.0
 Road 22, Merlot, Columbia Valley, WA 2005.....9.5
 Kennedy Shah, Merlot, Rattlesnake Hills, WA 2007.....11.0
 Three Rivers, Merlot, Columbia Valley, WA 2008.....11.5
 Hudson, Cab Sauvignon, Rattlesnake Hills, WA 2007.....10.0
 Apex II, Cab Sauvignon, Columbia Valley, WA 2006.....13.0
 Di Stefano, Meritage Blend, Columbia Valley, WA 2005.14.0
 Efeste, "Final-Final", Cabernet Syrah, WA 2007.....16.0
 Dussek, Syrah, Rattlesnake Hills, WA 2006.....14.0
 Goulart, Malbec, Mendoza, Argentina 2009.....8.0
 McManis Family Vineyards, Petite Sirah, CA 2008.....8.0

BUBBLES

Domaine Ste. Michelle, Blanc de Blanc, WA.....7.5
 Argyle, Brut, Willamette Valley, OR 2006.....16.0
 Segura Viudas, Cava, Penedes, Spain NV.....8.0
 Lunetta, Prosecco, Tre Venezie, Italy NV.....9.0
 Piper-Heidsieck, Brut, Champagne, France NV.....18.5
 Jaillance, Brut Rose, Cremant de Bordeaux, France NV. 10.0

WHITES

Chateau Ste. Michelle, Riesling, WA 2009.....6.0
 Monchhof, Estate Riesling, Germany, 2007.....10.0
 Manu, Sauv Blanc, Marlborough New Zealand, 2008.....9.0
 Terra Blanca, Sauvignon Blanc, Red Mountain, WA 2007 10.0
 Due Torri, Pinot Grigio, IGT Veneto, Italay, 2009.....8.5
 Willakenzie, Pinot Gris, Willamette Valley, OR 2008.....12.0
 Gilbert, "Unoaked" Chardonnay, Col. Valley, WA 2008...11.0
 O Wines, Chardonnay, Horse Heaven Hills, WA 2007.....11.5
 Rutherford Ranch, Chardonnay, Napa Valley, CA 2008...12.0
 DeLille, "Chaleur Blanc", Columbia Valley, WA 2008.....17.0

ROSE

O.S., Cabernet Franc Rosé, Columbia Valley, WA 2008..10.0

DRAFT BEER

MAC & JACKS
 6.00

STELLA
 6.00

THE ELYSIAN IMMORTAL IPA
 6.00

BUDLIGHT
 5.00

THREE SKULLS BLOOD ORANGE WIT
 6.00

*SEASONAL HANDLE
 6.00

SMALL PLATES

SAVORY CHICKEN
 wild mushrooms, giant white beans,
 black truffle vinaigrette
 9

STEAMED PENN COVE MUSSELS
 Salumi Lomo, fresh herbs, garlic-wine broth
 10

GOAT CHEESE CROSTINI
 warm Laurel Chanel with tapenade,
 crispy crostini
 8

BLEU CHEESE TENDERLOIN STRIPS
 sauteed with garlic, port and demi-glace
 12

TEMPURA
 seasonal vegetables and shrimp
 with soy-dashi stock
 11

CRISPY-FRIED CALAMARI
 spicy sambol cream
 11

SMOKED SALMON
 potato cakes, crème fraiche,
 fennel salad
 12

PAN-SEARED TIGER PRAWNS
 hot spices and
 garlic butter sauce
 12

SEARED AHI TUNA*
 nori wrap, spice rub and soy vinaigrette
 11

FRIED BEECHER'S
 fresh, handmade cheddar curds from
 Beecher's, romesco sauce
 10

BERKSHIRE PORK SLIDERS
 Pearl style KYA barbecue sauce
 10

DUNGENESS CRAB CAKE
 stone-ground mustard sauce, frisee-apple salad,
 warm bacon vinaigrette, house cut fries
 14