

PEARL

BAR

JOIN US FOR
HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

7 DAYS A WEEK

HALF OFF :

SIGNATURE COCKTAILS

GLASS WINE POURS

SMALL PLATES

\$2.00 OFF :

ALL DRAFT BEER

BAR ONLY

BRADLEY & MIKEL'S

PEARL

BAR & • DINING

PEARL

BAR MENU

EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons

8

HOUSE CUT FRIES

truffle-parmesan or bleu cheese fondue

7

CRISPY ONION RINGS

tempura style, JJ's dipping sauce

7

½ SHELL OYSTERS

chef's selection, shiso-cucumber mignonette

14

AMERICAN WAGYU BURGER*

bacon, lettuce, tomato, aioli, Tillamook cheddar, crisp onion, house cut fries

14

PEARL

THE PEARL BAR

VODKA

ULTIMAT
STOLI ELIT
HANGAR ONE
GREY GOOSE
CIROC
BELVEDERE
CHOPIN
EFFEN
EFFEN BLACK CHERRY
KETEL 1
CRATER LAKE
STOLI
ABSOLUT
FINLANDIA
PEARL

GIN

HENDRICKS
DRY FLY
TANQUERAY 10
VOYAGER
BOMBAY SAPPHIRE
CASCADE MOUNTAIN
TANQUERAY
BEEFEATERS

RUM

STROH 80
10 CANE
MYERS'S DARK
CAPTAIN MORGAN SPICED
MALIBU
BACARDI

TEQUILA

PATRON GRAN PLATINUM
DON JULIO 1942
AHA TORO ANEJO
PATRON SILVER
HERRADURA ANEJO
CAZADORES ANEJO
HERRADURA REPOSADO
HERRADURA SILVER
CAZADORES REPOSADO
CAZADORES BLANCO
SAUZA HORNITOS
EL JIMADOR

PEARL

THE PEARL BAR

SCOTCH

JOHNNIE WALKER BLUE
MACALLAN 18
HIGHLAND PARK 12
LAGAVULIN
OBAN 14
GLENLIVET
JOHNNIE WALKER GREEN
GLENMORANGIE NECTAR D'OR
GLENMORANGIE QUINTA
DALWHINNIE
CHIVAS REGAL 18
GLENMORANGIE
LAPHROAIG
GLENFIDDICH 15
MACALLAN 12
JOHNNIE WALKER BLACK
GLENFIDDICH 12
CHIVAS REGAL 12
JOHNNIE WALKER RED
J & B
DEWARS

BRANDY / COGNAC

LOUIS XIII
REMY MARTIN XO
REMY MARTIN VSOP
HENNESSY VSOP
COURVOISIER
HENNESSY VS
PEDRO DOMEQ FUNDADOR
E & J

WHISKY

SINGLETON
BOOKERS
BASIL HAYDEN
WOODFORD RESERVE
KNOB CREEK
GENTLEMAN JACK
MAKERS MARK
CROWN ROYAL
BULLEIT
CANADIAN CLUB
JAMESON
BUSHMILLS
SEAGRAM'S 7
JACK DANIELS

PEARL

DRAFT BEER

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

MAC & JACKS
5.50

STELLA ARTOIS
6.00

THE ELYSIAN IMMORTAL IPA
5.50

BUDLIGHT
5.00

BLUE MOON BREWING CO.
5.50

* SEASONAL HANDLE
5.50

BOTTLE BEER

PYRAMID HEFEWEIZEN
5.00

ALASKAN AMBER
5.00

AMSTEL LIGHT
5.00

CORONA
5.00

HEINEKEN
5.00

GUINNESS (CAN)
5.50

BUDWEISER
5.00

BECKS
NON ALCOHOLIC
5.00

ST PAULI
NON ALCOHOLIC
5.00

* ask your server for our current selection

PEARL

SIGNATURE

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

PERFECT PEARL MARTINI

pearl vodka or cascade mountain gin

11.00

PEARL COSMO

pearl plum, fresh oranges, limes, triple sec,
simple syrup, cranberry

10.00

SHISO WILD DROP

finlandia wildberry vodka, triple sec,
house made lemon sour, muddled shiso leaf,
huckleberry tea sugar rim

11.00

GINGER-PEAR MARTINI

grey goose le poire, brovo ginger liqueur,
lemon sour, cream

13.00

PEARL COLLINS

skyy blood orange vodka

or

voyager gin,

st. germain, house made lime sour,
fresh orange, soda water

11.00

PEARL

SMALL PLATES

HAPPY HOUR!

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SMOKED SALMON

potato croquettes, crème fraiche, fennel salad

12

FRIED CHEESE CURDS

romesco sauce

11

PAN-SEARED PRAWNS

hot spices and garlic butter sauce

13

SPICY TUNA TARTARE*

cucumber, radish, wasabi tobiko, sesame wontons

12

WILD MUSHROOMS

sauteed with garlic, crispy polenta, truffle oil

10

BERKSHIRE PORK SLIDERS

Pearl style KYA barbecue sauce

12

DUNGENESS CRAB CAKE APPETIZER

remolade, creamy coleslaw house cut fries

15

*consumption of raw or undercooked meats, poultry, eggs, fish or shellfish

PEARL

SMALL PLATES

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

SAVORY CHICKEN

wild mushrooms, giant white beans,
black truffle vinaigrette
11

BAKED GOAT CHEESE

salsa rosa, crispy crostini
10

BLEU CHEESE SIRLOIN STRIPS*

sauteed with garlic, port and demi-glace
14

TEMPURA

seasonal vegetables and shrimp
with soy-dashi stock
12

CRISPY-FRIED CALAMARI*

spicy sambol cream
12

STEAMED PENN COVE MUSSELS*

bacon, savory herbs, garlic-wine broth, garlic
11

ROASTED PORK BELLY

balsamic-brown butter glaze, soy-ginger cabbage
11

PEARL

COCKTAILS

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

PEARL MANHATTAN

buffalo trace, sweet vermouth, bitters
11.00

WHISKY SOUR*

gentleman jack, house made whisky sour syrup
(dried figs, simple syrup, mint bitters & molasses)
house made lemon sour, egg white
12.50

HENNESSY SIDECAR

hennessy cognac vs, imbue vermouth, fresh lemon,
house made lemon sour, sugar rim
13.00

DRAGON-BERRY MOJITO

bacardi dragon berry rum, fresh mint, raspberries
triple sec, simple syrup, soda water
10.50

BLACK PEARL

stoli blueberry vodka, fresh lemons, blackberry puree,
triple sec, house made lemon sour
11.50

* consumption of raw or undercooked meats, poultry, eggs, fish or shellfish

PEARL

GLASS BUBBLE

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

Domaine Ste. Michelle, Blanc de Blanc, WA NV.8.50
Segura Viudas, Cava, Penedes, Spain NV.	9.00
Zonin, Prosecco, Tre Venezie, Italy NV.	10.00
Chandon, Brut Classic, CA NV.	14.00

GLASS WHITE

HAPPY HOUR!

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Chateau Ste. Michelle, Riesling, WA 2009.8.00
S.A. PRUM, "Essence", Riesling, Mosel, GR 2010.9.00
Kennedy Shah, "Picnic Blend", Columbia Valley, WA 2010.9.50
Chasing Venus, Sauvignon Blanc, Marlborough, NZ, 2000.9.00
St. Supery, Sauvignon Blanc, Napa Valley, CA 2010.11.00
Maso Canali, Pinot Grigio, Trentino, Italy, 2009.9.00
WillaKenzie, Pinot Gris, Willamette Valley, OR 2010.12.00
Proletariat, Chardonnay, Walla Walla, WA, 2010.10.00
O Wines, Chardonnay, Horse Heaven Hills, WA 2007.12.00
Rutherford Ranch, Chardonnay, Napa Valley, CA 2008.13.00

PEARL

GLASS ROSÉ

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

Lachini, "Rosé of Pinot Noir", Willamette Valley, OR 2009.16.00
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GLASS RED

HAPPY HOUR!

3:00 to 6:00 & 9:00 to midnight

Vin du Lac, Pinot Noir, Columbia Valley, WA NV.11.00
Spindrift, Pinot Noir, Willamette Valley, OR 2008.16.00
Lachini, Pinot Noir, Willamette Valley, OR 2007.21.00
Chateau Ste. Michelle, "Austral", Columbia Valley 2006.12.00
Kennedy Shah, Merlot, Rattlesnake Hills, WA 2007.11.00
Three Rivers, Merlot, Columbia Valley, WA 2008.12.00
The Brand, Cab Sauv, Columbia Valley, WA 2009.11.00
Apex. "Ascent". Cab Sauv, Columbia Valley, WA 2008.13.00
Efeste, "Final-Final", Cabernet Syrah, WA 2007.16.00
Dusek, Syrah, Rattlesnake Hills, WA 2007.14.00
Andeluna, Malbec, Mendoza, Argentina 2009.9.50
Proletariat, Sangiovese, Walla Walla, WA 2009.10.00
Ravenswood, Old Vine Zinfandel, Lodi, CA 2008.12.00
Las Rocas, Garnacha, San Alejandro, Spain 2008.10.00
Molly Dooker, "Two Left Feet", Shiraz, Australia 2010.18.00