

PEARL HAPPY HOUR

3:00P - 6:00P & 9:00P - 12:00A 7 DAYS A WEEK

ENJOY HALF OFF SIGNATURE COCKTAILS, GLASS WINE, SMALL PLATES &
 \$2 OFF DRAFT BEERS

SIGNATURE COCKTAILS

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

DRAGON-BERRY MOJITO

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

POMEGRANATE POINSETTIA

pama liqueur, sparkling, triple sec,
 fresh orange juice
 10.00

PEARL MANHATTAN

gentleman jack, sweet vermouthe, bitters
 11.00

VANILLA STAR

stoli vanilla, triple sec,
 house made lemon sour, star anise
 10.50

WHISKY SOUR*

gentleman jack, house made whisky sour syrup
 (dried figs, 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

FRENCH TOAST

stoli vanilla vodka, baily's irish cream,
 kahlua, butter scotch schnapps
 10.00

GLASS WINE POURS

REDS

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
 Bookwalter, Subplot No. 24, Columbia Valley, NV.....10.50
 Chateau Ste Michelle, "Austral", Columbia Valley, 06. 12.00
 Columbia Winery, Merlot, Columbia Valley, WA 2007. . 11.00
 Chateau St. Jean, Merlot, Sonoma, CA 2007.....11.50
 Three Rivers, Merlot, Columbia Valley, WA 2008.....12.00
 Apex, "Ascent", Cab Sauv, Columbia Valley, WA 08....13.00
 Efeste, "Final-Final", Cabernet Syrah, WA 2007.....16.00
 Dussek, Syrah, Rattlesnake Hills, WA 2007.....14.00
 Andeluna, Malbec, Mendoza, Argentina 2009.....9.50
 McManis Family Vineyards, Petite Sirah, CA 2008.....9.00

BUBBLES

Domaine Ste. Michelle, Blanc de Blanc, WA NV.....8.50
 Segura Viudas, Cava, Penedes, Spain NV.....9.00
 Lunetta, Prosecco, Tre Venezie, Italy NV.....10.00
 Jaillance, Brut Rose, Cremant de Bordeaux, France NV 11.00

WHITES

Chateau Ste. Michelle, Riesling, WA 2009.....8.00
 Monchhof, Estate Riesling, Germany, 2007.....10.00
 Chasing Venus, Sauv Blanc, Marlborough NZ, 2009.....9.00
 Terra Blanca, Sauvig Blanc, Red Mountain, WA 2007...10.00
 Due Torri, Pinot Grigio, IGT Veneto, Italy, 2009.....9.00
 Ponzi, Pinot Gris, Willamette Valley, OR 2009.....12.00
 Ryan Patrick, "Naked" Chard, Columbia Valley, 2008...10.00
 O Wines, Chardonnay, Horse Heaven Hills, WA 2007...12.00
 Rutherford Ranch, Chardonnay, Napa Valley, CA 2008. 13.00
 DeLille, "Chaleur Blanc", Columbia Valley, WA 2009...17.00

ROSE

Lachini, "Rosé of Pinot Noir", Willamette Valley, OR 2009.....16.00

DRAFT BEER - \$2 OFF

MAC & JACKS

5.50

STELLA

6.00

THE ELYSIAN IMMORTAL IPA

5.50

BUDLIGHT

5.00

THREE SKULLS BLOOD ORANGE WIT

5.50

SEASONAL HANDLE

5.50

SMALL PLATES

SAVORY CHICKEN

wild mushrooms, giant white beans,
 black truffle vinaigrette
 11

STEAMED PENN COVE MUSSELS

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

GOAT CHEESE CROSTINI

warm Laurel Chanel with tapenade,
 crispy crostini
 10

BLEU CHEESE TENDERLOIN 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

SMOKED SALMON

potato cakes, crème fraiche,
 fennel salad
 12

PAN-SEARED TIGER 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

Roasted pepper remoulade,
 celery root-apple salad
 14