

The
Pearl
Bar & Grill

STARTERS

CRAB & SHRIMP TATER TOTS 14

shrimp, crab, potato, & cheddar tots served on a bed of slaw topped with pickled vegetables & horseradish vinaigrette

TEQUILA MUSHROOMS 14

sautéed wild forest mushroom mix in garlic oil, fresh lime juice, cilantro, & deglazed with tequila; served with fried parsley & housemade crackers | VG

BLACKENED AHI TUNA CRISPS 16

ahi tuna* seared with blackening spice, cabbage, pickled vegetables, sesame seeds, yum-yum sauce, mango relish & scallions on top of togarashi spiced crispy won ton

SPICY PRAWNS 14

prawns tossed in a spicy asian sauce with bell pepper & tomato, topped with a cilantro aioli, pickled vegetables, scallions, soy-roasted peanuts & togarashi | GF

ARTICHOKE DIP 15

a pearl signature topped with scallions & fried artichoke hearts; served with garlic knots & housemade crackers | VG
add fresh veggies 4

BLACK BEAN FLAUTAS 14

served with mango avocado relish & cilantro lime aioli | VG

HUMMUS PLATE 14

beet hummus on a toasted flatbread with kalamata olives, tomato, cucumber, feta, & oregano vinaigrette

SANDWICHES

TBJ 16

smoked turkey breast, bacon jam, swiss, apple, mustard, lettuce, tomato, & garlic aioli; on toasted ciabatta

CHEESESTEAK 17

flank steak, cheddar, swiss, red pepper jam, jalapeno, white bbq sauce, & caramelized onion; on toasted french loaf

THE PEARL BLAT 15

bacon, tomato, avocado, pesto, garlic aioli, & lettuce; on toasted ciabatta
add smoked salmon 5

THE PEARL CUBANO 17

roasted pork belly, pulled pork, pickle, & swiss; on toasted french loaf

add on options / chips 1, fries or tots 2, side salad 3,

VG / vegetarian, GF / gluten free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
parties of eight people or more are subject to a 20% gratuity*

SOUPS & SALADS

BLACK BEAN SOUP GF, VG	5/8
SEASONAL SOUP	6/9
HOUSE SALAD	7/10
CAESAR SALAD	7/10

ROASTED BEET SALAD 15

greens with farro, roasted beets, candied walnuts, feta, tomato, fried chickpeas, pickled red onion, & lemon garlic vinaigrette

STEAK SALAD 21

greens, tomato, pickled red onion, gorgonzola, bacon jam, & avocado; served with cilantro lime aioli & horseradish vinaigrette

SMOKED SALMON SALAD 19

greens, farro, cucumber, pickled red onion, tomato, cabbage, & feta; topped with smoked salmon, capers, fried chickpeas, avocado & lemon garlic vinaigrette

SEARED AHI SALAD 18

blackened ahi steak*, greens, pickled asparagus, tomato, pickled red onion, kalamata olives, cucumber, fried chickpeas, hard-boiled egg, & oregano vinaigrette

GREEK GRAIN BOWL 17

farro, cucumber, tomato, kalamata olives, fried chickpea, pickled red onion, feta, fried parsley, & oregano vinaigrette | VG

salad add on options

chicken 6, portobello 6, fried tofu 6, flank steak 7, pork belly 7, prawns 7, salmon 7, ahi tuna 7

BURGERS

BRONCO BURGER 18

pulled pork, spicy & white bbq sauce, slaw, & cheddar; topped with fried buttermilk onions; on brioche

BAHN MI BURGER 17

pork belly, cilantro lime aioli, pickled vegetables, cabbage, lettuce, chili lime vinaigrette & yum-yum sauce; on brioche

BLACK N' BLUE 17

gorgonzola, bacon & red pepper jam, pickle, caramelized onion, jalapeno, garlic aioli, lettuce, tomato, & balsamic reduction; on brioche

CLASSIC BURGER 13

garlic aioli, lettuce, pickle, pickled onion, & tomato; on brioche

*all burgers come with housemade 6oz beef patties
add on options / chips 1, cheese 1, bacon 2, fries or tots 2, side salad 3,*

VEGETARIAN

ROASTED VEGGIE 16

pastrami-spiced roasted beets, mushroom, caramelized onion, kalamata olives, bell pepper, artichoke hearts, swiss & roasted red pepper jam; on toasted french loaf | VG

VEGGIE BURGER 18

beyond meat patty, caramelized onion, hummus, lettuce, tomato, avocado, & pickle; on toasted ciabatta | VG

PORTOBELLO SANDWICH 16

roasted portobello mushroom, sun-dried tomato tapenade, pesto, pickled red onion, red pepper jam, avocado, greens, & swiss; on toasted ciabatta | VG

*add on options / chips 1, fries or tots 2, side salad 3,
VG / vegetarian, GF / gluten free*

ENTRÉES

available after 4pm

ELLENSBURG BLUE TENDERLOIN 35

marinated beef tenderloin, bacon, gorgonzola, a wild forest mushroom blend, fried onions; served with seasonal vegetables & roasted red potatoes*

BLACKENED AHI TUNA 31

Served with mango relish, avocado, kale slaw, yum-yum sauce & seasonal vegetables

THE PEARL MAC & CHEESE 22

creamy baked cavatappi pasta with mushroom, bacon, gorgonzola cheese & balsamic drizzle; served with garlic knots

CHICKEN PESTO PASTA 27

cavatappi pasta with a creamy pesto sauce, parmesan, toasted pine nuts, & grilled chicken breast; served with garlic knots

ARTICHOKE CHICKEN 29

chicken stuffed with artichokes, spinach, & cream cheese topped with our artichoke dip & fried artichokes; served with seasonal vegetables & roasted red potatoes

MEDITERRANEAN PASTA 26

cavatappi pasta in a white wine butter sauce with sundried tomato tapenade, kalamata olives, capers, tomato, & parmesan; topped with fried parsley, fried artichoke hearts, feta & served with garlic knots

ASIAN PRAWN PASTA 29

cavatappi pasta, bell pepper, tomato, pickled vegetables, soy-roasted peanuts, cilantro lime aioli; sautéed in a creamy togarashi sauce & served with garlic knots

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**We impose a 3% credit card fee*

passion you can taste

menu crafted by Executive Chef Lacy

REP THE PHOENIX

show your love for the pearl by taking home some of our merchandise: t-shirt 22 & trucker's cap 32
purchase in house by talking to your server or bartender