

# Starters

## CRAB AND SHRIMP TATER TOTS 13

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

## TEQUILA MUSHROOMS 13

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 15

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

## CRACKLINS 12

crispy pork belly tossed in a sweet & spicy seasoning; served with three sauces

## SPICY PRAWNS 13

tossed in a spicy Asian sauce with bell pepper & tomato, topped with a cilantro aioli, pickled vegetables, scallions & togarashi | GF

## ARTICHOKE DIP 13

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

## BLACK BEAN FLAUTAS 12

served with mango avocado relish & cilantro lime aioli | VG

# Sandwiches

## CHEESESTEAK 16

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

## TBJ 15

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

## THE PEARL CUBANO 16

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

## SMOKED SALMON BLAT 17

house smoked salmon, bacon, tomato, avocado, pesto, garlic aioli, & lettuce on toasted ciabatta

VG | vegetarian, GF | gluten free

The  
**Pearl**  
Bar & Grill

Lunch 11am–4pm  
Dinner 4pm–9pm

Happy Hour  
3pm–6pm  
9pm–Close

# Soups & Salads

salad add on options

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

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

## ROASTED BEET SALAD 14

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

## CRAB LOUIE SALAD 17

bay shrimp & crab cake with mixed greens, pickled asparagus, red onion, kalamata olives, tomatoes, avocado, cucumber, chickpeas, & hard boiled eggs & rémoulade

## STEAK SALAD 19

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

## SMOKED SALMON SALAD 18

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

## GREEK GRAIN BOWL 15

farro, cucumbers, tomatoes, kalamata olives, fried chickpeas, pickled red onion, feta, fried parsley, & oregano vinaigrette | VG

# Burgers

*all burgers come with housemade 5oz beef patties  
add on options / chips 1, cheese 1, bacon 2, fries or tots 2,  
side salad 3, GF bun 3, chicken 6, portobello 6*

## CLASSIC BURGER 12

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

## BLACK N' BLUE 16

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

## BRONCO BURGER 17

*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, a chili lime vinaigrette & yum-yum sauce on brioche*

# Vegetarian Dishes

## PORTOBELLO SANDWICH 16

*roasted portobello mushroom, sun-dried tomato tapenade,  
pesto, pickled red onion, red pepper jam, avocado,  
mixed greens, & swiss cheese | VG*

## ROASTED BEET SANDWICH 18

*beet, apple, pastrami spices, swiss, pickled red onion,  
remoulade, cabbage; on toasted ciabatta | VG*

## VEGGIE BURGER 17

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

## VEGETARIAN SPECIAL

*enjoy a rotating vegetarian dish that chases inspiration;  
ask server for details.*

*VG / vegetarian, GF / gluten free*

# Entrées

*available after 4pm*

## ELLENSBURG BLUE STEAK 31

*marinated beef tenderloin, bacon, roasted portobello,  
gorgonzola, fried onion; served with seasonal vegetables,  
roasted red potatoes, or potato cakes*

## BLACKENED AHI TUNA 28

*served with mango avocado relish, asparagus, slaw, &  
yum-yum sauce*

## ASIAN PRAWN PASTA 27

*bell pepper, tomato, pickled vegetables, soy roasted  
peanuts, cilantro lime aioli, sauteed in a creamy togarashi  
sauce; served with garlic knots*

## MEDITERRANEAN PASTA 23

*capers, sun-dried tomato, tomato, kalamata olives;  
tossed in a white wine & butter sauce; topped with feta  
& fried artichoke hearts; served with garlic knots*

## ARTICHOKE CHICKEN 25

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

## CHICKEN PESTO PASTA 28

*sundried tomato, kalamata olives, pine nuts, & parmesan  
in a creamy pesto sauce; served with garlic knots*

## THE PEARL MAC & CHEESE 16

*creamy white cheddar sauce & pasta; served with garlic knots*

### *mac & cheese toppings*

*roasted portobello, bacon, gorgonzola, & balsamic glaze 7  
pulled pork, jalapeno, white bbq, & fried buttermilk onions 9  
flank steak, caramelized onion, & red pepper jam 10*

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness*

passion you can taste

*menu crafted by Executive Chef Lacy*