

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

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|------------------------|-----|
| 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 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*

passion you can taste

menu crafted by Executive Chef Lacy