



GRABS

GARLIC POPCORN 2

BAVARIAN PRETZEL 5
STOUT AND CHEDDAR SAUCE

PEARL TAVERN NACHOS 10
ROASTED PORK, TOMATILLO SALSA, COTIJA CHEESE

GRILLED SHRIMP 9
ROMESCO SAUCE, LEMON

WINGS 12
HARISSA, BLUE CHEESE DRESSING, CELERY, RADISH

PEARL TAVERN FRIES 6
GARLIC BUTTER, PARSLEY

BAKED MAC AND CHEESE 9
CAVATAPPI PASTA, WHITE CHEDDAR SAUCE,
TOASTED BREAD CRUMBS

SPICED BEER NUTS 3

CRISPY CHICKPEAS 2

DAILY SOUP 7

SALADS

SHAVED VEGETABLE 12
FRISÉE, ROMAINE, ASPARAGUS, RADISH, FENNEL, BABY
CARROTS, PICKLED SWEET ONION, PARMESAN,
GRAIN MUSTARD VINAIGRETTE

BUTTER LETTUCE 11
AVOCADO, BACON LARDONS, BREADCRUMBS
BUTTERMILK BLUE CHEESE DRESSING,

CAESAR 11
ROMAINE HEARTS, SHAVED PARMESAN, CROUTONS,
BOQUERONES, CAESAR DRESSING

GRAIN AND CHICKPEA 11
FARRO, CUCUMBERS, CELERY, TOASTED ALMONDS,
AVOCADO, RADICCHIO, WATERCRESS,
HERB-YOGURT VINAIGRETTE

SIMPLE GREEN 6
BABY GREENS, HOUSE VINAIGRETTE

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD 4

SANDWICHES

PEARL BURGER* 13
GRASS-FED BEEF, BUTTER LETTUCE, GARLIC AIOLI,
PICKLES, CHEDDAR, BRIOCHE BUN, FRIES
(add bacon \$2)

BLUE BURGER* 16
GRASS-FED BEEF, BACON ONION JAM, BLUE CHEESE,
GARLIC AIOLI, BRIOCHE BUN, FRIES

AVOCADO CHILI BURGER 16
GRASS-FED BEEF, SERRANO PEPPERS, AVOCADO,
CHEDDAR, GARLIC AIOLI, BRIOCHE BUN, FRIES

FRIED CHICKEN 16
CABBAGE SLAW, SWISS CHEESE, HORSERADISH MAYO,
BRIOCHE BUN, FRIES

FALAFEL SANDWICH 11
TAHINI, CUCUMBER YOGURT DRESSING, BRIOCHE BUN,
FRIES

PLATES

CLAMS 19
SPANISH CHORIZO, GARLIC, WHITE WINE, FINGERLING
POTATOES, GRILLED BREAD, PARSLEY

STEAK FRITES 19
8 OZ BAVETTE, SALSA VERDE, FRIES

PORK SCHNITZEL 15
WATERCRESS, GRAIN MUSTARD, LEMON
ADD SUNNY SIDE UP EGG \$1

FISH AND CHIPS 17
BEER BATTERED SOLE, CABBAGE SLAW, TARTAR SAUCE,
LEMON, FRIES

COCKTAILS

PINEAPPLE SMASH ORIGINAL	11
<i>STYLE: FRESH</i>	
LOOSE THIRD PINT FULL OF MINT + 2 OZ. ELIJAH CRAIG SMALL BATCH BOURBON + ¾ OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. "1:1" SIMPLE SYRUP + ¾ OZ. FRESHLY EXTRACTED PINEAPPLE JUICE + 1 DASH ANGOSTURA BITTERS	
LOUISIANA HANDSHAKE CONTEMPORARY	10
<i>STYLE: DRY</i>	
2 OZ. OLD OVERHOLT RYE WHISKEY + ¾ OZ. FRESHLY PRESSED LEMON JUICE + ¾ OZ. "1:1" SIMPLE SYRUP + 3 DASHES PEYCHAUD BITTERS + 1 DASH ANGOSTURA BITTERS + ABSINTHE MIST	
BREAKFAST WITH RAFA ORIGINAL	12
<i>STYLE: DRY</i>	
1 ½ OZ. GEORGE DICKEL 12 YR. TENNESSEE WHISKEY + 1 OZ. AMONTILLADO SHERRY TIO DIEGO + ½ OZ. FRESHLY PRESSED LEMON JUICE + ½ OZ. HOUSE BLENDED GRADE A MAPLE SYRUP + 1 DASH REGAN'S NO.6 ORANGE BITTERS + ORANGE OIL	
EASY POWER CONTEMPORARY	12
<i>STYLE: STRONG</i>	
2 OZ. RANSOM OLD TOM GIN + ½ OZ. ZWACK UNICUM + 1 TSP. ROTHMAN AND WINTER APRICOT LIQUEUR + 2 DASHES REGAN'S NO.6 ORANGE BITTERS + LEMON OIL	
HORNET'S ANKLES ORIGINAL	10
<i>STYLE: FRESH</i>	
2 OZ. LUZA AZUL BLANCO 100% BLUE AGAVE TEQUILA + 1 OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. HOUSE BLENDED CLOVER HONEY SYRUP (ASK FOR IT "SPICY" AND WE'LL SPIKE IT WITH SERRANO CHILI!)	
WHISKEY GINGER "A LA MINUTE" ORIGINAL	12
<i>STYLE: DRY</i>	
2 OZ. BUFFALO TRACE KENTUCKY STRAIGHT BOURBON + ½ OZ. FRESHLY PRESSED LIME JUICE + ¾ OZ. HOUSE MADE SPICY GINGER SYRUP + 3 OZ. SODA WATER + 1 DASH ANGOSTURA BITTERS	
THUMPER'S REVENGE ORIGINAL	12
<i>STYLE: FRESH</i>	
LOOSE THIRD PINT FULL OF MINT + 1 ½ OZ. HOUSE HORSERADISH VODKA + ½ OZ. FRESHLY PRESSED LIME JUICE + 2 ½ OZ. FRESHLY EXTRACTED CARROT JUICE + ¼ OZ. HOUSE BLENDED CLOVER HONEY SYRUP	
BBQ NEGRONI ORIGINAL	14
<i>STYLE: STRONG</i>	
ISLAY SCOTCH RINSED GLASS + 1 ½ OZ. AVIATION GIN + 1 OZ. CAMPARI ITALIAN BITTERS + ½ OZ. PUNT E MES + ¼ OZ. IMBUE BITTERSWEET VERMOUTH + GRILLED PORK BELLY	
PONY EXPRESS ORIGINAL	11
<i>STYLE: DRY</i>	
1 OZ. BUFFALO TRACE KENTUCKY STRAIGHT BOURBON + ½ OZ. FRESHLY PRESSED LEMON JUICE + ½ OZ. HOUSE BLENDED GRADE A MAPLE SYRUP + 3 OZ. CAVA + LEMON OIL	

NON-ALCOHOLIC

FRESH LEMONADE, LIMEADE, GRAPEFRUIT-ADE, OR PINEAPPLE-ADE	5
ICED TEA	3
THE STANDARDS (COKE, DIET COKE, SPRITE, Q TONIC)	3
HEART COFFEE	4
RISHI TEA (ENGLISH BREAKFAST, JADE CLOUD GREEN, TURMERIC GINGER, PEPPERMINT)	4

BEER

CREAM ALE , BUOY BEER COMPANY	6
ASTORIA, OR / 5.7% ABV	
KÖLSCH , PONO BREWING PINEAPPLE EXPRESS	6
PORTLAND, OR / 4.9% ABV	
PILSNER , ROYALE BREWING CO	7
PORTLAND, OR / 5% ABV	
AMERICAN PALE ALE , BARLEY BROWNS, HAND TRUCK	6
BAKER CITY, OR / 5.7% ABV	
PALE ALE , LAGUNITAS, NEW DOGTOWN	6
PETALUMA, CA / 6.2% ABV	
SAISON , DRINKING HORSE, SILK ROAD	7
CLACKAMAS, OR / 5% ABV	
SOUR ALE , COALITION BREWING CO, ROSELANDIA	6
PORTLAND, OR / 5.5% ABV	
WITBIER , MAZAMA BREWING, WIZARD ISLAND WIT	6
CORVALLIS, OR / 4.8% ABV	
IPA , PONO BREWING, TROPICAL THUNDER	6
PORTLAND, OR / 6.2% ABV	
IPA , CULMINATION BREWING, PHAEDRUS	6
PORTLAND, OR / 6.7% ABV	
BOURBON AGED NW RED , FULL SAIL, HARRINGTON'S	7
HOOD RIVER, OR / 10.2% ABV / 12 OZ POUR	
VANILLA PORTER , KLAMATH BASIN BREWING CO, BACKROAD	7
KLAMATH FALLS, OR / 6.7% ABV	
CIDER , PORTLAND CIDER CO. HOP'RAGEOUS	6
PORTLAND, OR / 6.5% ABV / 12 OZ POUR	

WINE BY THE GLASS

SPARKLING

BRUT , LUNDEEN, WILLAMETTE VALLEY, OR NV	G: 16 / B: 64
BRUT , ARGYLE, WILLAMETTE VALLEY, OR 2013	G: 12 / B: 48

WHITE

CASCADIA WHITE , COOPERS HALL, WILLAMETTE VALLEY, OR 2014	G: 8 / 450ML: 38
PINOT GRIS , J. ALBIN, WILLAMETTE VALLEY, OR 2014	G: 9 / B: 36
CHARDONNAY , GOODFELLOW, RICHARD'S CUVÉE, WILLAMETTE VALLEY, OR 2013	G: 13 / B: 52
MELON DE BOURGOGNE , BOW & ARROW, WILLAMETTE VALLEY, OR 2015	G: 11 / B: 44
ROSÉ OF PINOT NOIR , J.K. CARRIERE, WILLAMETTE VALLEY, OR 2016	G: 13 / B: 52

RED

OREGON RED , COOPER'S HALL, OR NV	G: 8 / 450ML: 20
TEMPRANILLO , HOLLORAN, EOLA-AMITY HILLS, OR 2014	G: 10 / B: 44
SANGIOVESE , CASA SMITH, WAHLUKE SLOPE, WA 2015	G: 11 / B: 46
MALBEC , ANDREW RICH, COLUMBIA VALLEY, WA 2013	G: 11 / B: 44
CABERNET SAUVIGNON , DISRUPTION WINE CO, COLUMBIA VALLEY, WA 2014	G: 13 / B: 52
PINOT NOIR , COLENE CLEMENS VINEYARDS, ADRIANE WILLAMETTE VALLEY, OR 2013	G: 13 / B: 52

TABS LEFT OPEN AT THE END OF THE NIGHT WILL BE SUBJECT TO A 20% SERVICE CHARGE.