

# WELCOME TO PEARL TAVERN



A CELEBRATION OF OREGON SPORTS, FOOD, AND BEVERAGE.

"We proudly donate 3% of annual profits to the Harrington Family Foundation for student scholarships.

We are grateful for your patronage. Enjoy!"

-Joey Harrington

## APPS

CHILI KETTLE CORN.....	3
SPICED NUTS.....	3
CRISPY CHICKPEAS.....	3
SEASONAL PICKLE PLATE .....	4
BAVARIAN PRETZEL .....	6
Stout and cheddar sauce, grain mustard	
GRILLED SHRIMP .....	9
Romesco sauce, lemon	
DUNGENESS CRAB FRITTER.....	12
Housemade tartar sauce, lemon	
THREE WING CIRCUS.....	12
Traditional Buffalo, Peanut-Chipotle or Korean Chili	
FRIED CAULIFLOWER* .....	9
Crispy onion, capers, lemon aioli	
BAKED MAC AND CHEESE .....	10
Cavatappi pasta, white cheddar sauce, toasted breadcrumbs	
TAVERN FRIES.....	6
Garlic butter, sea salt	
DIRTY REUBEN FRIES* .....	9
Corned beef, pickles, jalapeños, swiss, thousand island	
PEARL TAVERN NACHOS.....	10
Roasted pork, tomatillo salsa, escabeche, queso cotija	

## BRUNCH PLATES

AVAILABLE WEEKENDS UNTIL 3PM

AVOCADO TOAST*.....	11
Grilled sourdough, chiles, lemon, olive oil fried egg, arugula, balsamic	
FRIED CHICKEN & WAFFLE.....	16
Buttermilk fried chicken & whipped maple butter	
BREAKFAST SANDWICH*.....	10
Buttermilk biscuit, maple sausage, fried egg, cheddar, pepper jelly	

++PLEASE ORDER AT THE BAR++

## SALADS

BUTTER LETTUCE* .....	12
Avocado, bacon lardons, breadcrumbs, blue cheese, buttermilk dressing	
SHAVED BRUSSELS SPROUTS SALAD.....	12
Golden rasins, pecans, shaved onion, lemon, parmesan	
Add fried chicken or grilled shrimp to any salad .....	4

## BURGERS AND MORE

PEARL BURGER* .....	14
Grass-fed beef, butter lettuce, garlic aioli, pickles, cheddar, brioche bun, fries	
"BLUE" BURGER* .....	16
Grass-fed beef, bacon onion jam, blue cheese, garlic aioli, brioche bun, fries	
AVOCADO CHILE BURGER*.....	16
Grass-fed beef, serrano peppers, avocado, cheddar, garlic aioli, brioche bun, fries	
MUSHROOM SWISS BURGER*.....	15
Grass-fed beef, braised criminis, swiss cheese, garlic aioli, brioche bun, fries	
FRIED CHICKEN SANDWICH*.....	16
Pickled veg, swiss cheese, white bbq sauce, brioche bun, fries	
FALAFEL SANDWICH .....	15
Tahini, cucumber yogurt dressing, brioche bun, fries	
Add bacon .....	2
Substutue a gluten-free bun.....	2
Add avocado.....	2

## PLATES

FRIED CHICKEN .....	14
Three crispy thighs, fries or housemade buttermilk biscuit, honey	
FISH AND CHIPS .....	17
Local beer-battered rock fish, cabbage slaw, tartar sauce, lemon, fries	
STEAK FRITES .....	22
8 oz hanger, salsa verde, fries	

## AND FOR DESSERT

BROWNIE SUNDAE .....	9
House vanilla bean ice cream, dulce de leche, spiced chocolate sauce, salted candied peanuts	

We accept up to 4 credit cards per table. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# COCKTAILS

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<b>WHISKEY GINGER "FROM SCRATCH" Original</b> .....12
STYLE: DRY
2 oz. Benchmark No.8 Kentucky Straight Bourbon + ½ oz. freshly pressed lime juice + ¾ oz. house made spicy ginger syrup + 3 oz. soda water
<b>GUNSLINGER Original</b> ..... 11
STYLE: FRESH
1 ½ oz. Elijah Craig Small Batch Bourbon + ½ oz. Campari Italian Bitters + 1 freshly pressed lime juice + ¾ oz. "1:1" simple syrup
<b>EASY POWER</b> <i>Contemporary by Chelyn Gilmour and Banks Cargill</i> 12
STYLE: STRONG
2 oz. Ransom Old Tom Gin + ½ oz. Zwack Hungarian Digestif + 1 tsp. Rothman and Winter Apricot Liqueur + 2 dashes Regan's No.6 Orange bitters + lemon oil
<b>BLACK MANHATTAN</b> <i>Contemporary by Todd Smith</i> ..... 11
STYLE: STRONG
2 oz. Buffalo Trace Kentucky Straight Bourbon + ¾ oz. Amaro Averna + 1 dash Angostura Bitters + lemon oil
<b>DARK AND STORMY</b> <i>Classic</i> ..... 11
STYLE: DRY
2 oz. Goslings Black Seal Rum + ½ oz. freshly pressed lime juice + ¾ oz. house made spicy ginger syrup + 3 oz. soda water
<b>PINEAPPLE SMASH</b> <i>Original</i> .....12
STYLE: FRESH
Loose third pint full of mint + 2 oz. Benchmark No 8 Kentucky Straight Bourbon + ½ oz. freshly pressed lime juice + ¾ oz. "1:1" simple syrup + ¾ oz. freshly extracted pineapple juice + 1 dash Angostura Bitters
<b>KATINKA</b> <i>Original</i> ..... 10
STYLE: FRESH
2 oz. Seagram's Vodka + ¼ oz. Rothman and Winter Apricot Liqueur + ¾ oz. freshly pressed lime juice + ½ oz. "1:1" simple syrup
<b>RED HOOK</b> <i>Contemporary by Enzo Errico</i> .....12
STYLE: STRONG
2 oz. Old Overholt Rye Whiskey + ½ oz. Punt e Mes "Extra Bitter" Vermouth + ¼ oz. Luxardo Marashino Liqueur + lemon oil
<b>HONEYWOOD</b> <i>Original</i> ..... 10
STYLE: FRESH
2 oz. Benchmark No 8 Kentucky Straight Bourbon + 1 oz. freshly pressed lime juice + ¾ oz. house blended clover honey syrup (also, available "spicy" with the addition habanero tincture)
<b>HORNETS ANKLES</b> <i>Original</i> ..... 10
STYLE: FRESH
2 oz. Lunazul Blanco Tequila + 1 oz. freshly pressed lime juice + ¾ oz. house blended clover honey syrup (also, available "spicy" with the addition habanero tincture)
<b>PONY EXPRESS</b> <i>Original</i> .....12
STYLE: DRY
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

# HOOCH-FREE

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<b>GRAPEFRUITADE</b> ..... 5
1 oz. freshly pressed grapefruit, ¼ oz. freshly pressed lime juice, 1 oz. "1:1" simple syrup, 6 oz. soda water
<b>TIKI FREE</b> ..... 5
½ oz. freshly pressed lemon juice, ¾ oz. freshly extracted pineapple juice, ½ oz. Trader Tiki orgeat, 2 dashes Regan's No. 6 orange bitters, 6 oz. soda water
<b>SPICY GINGER ALE</b> ..... 5
½ oz. freshly pressed lime juice, ¾ oz. house made spicy ginger syrup, ¼ oz. "1:1" simple syrup, 1 dash Angostura bitters, 6 oz. soda water
<b>THE STANDARDS</b> ..... 3
Coffee, iced tea, Coke, Diet Coke, Sprite, Q tonic
<b>TEA BY RISHI</b> .....4
English breakfast, jade green, turmeric, ginger, peppermint

# BEER

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<b>MEXICAN LAGER</b> <i>Modelo Especial</i> .....5
Mexico City, Mexico 4.4% ABV
<b>KOLSCH</b> .....6
Zoiglhaus Brewing / Portland, OR / 4.9% ABV
<b>PALE ALE</b> <i>Pixelated</i> ..... 6
Level / Portland, OR / 6.1% ABV
<b>INDIA SESSION ALE</b> <i>Lunchbreak</i> ..... 6
Breakside Brewing / Portland, OR / 4.7% ABV
<b>HOUSE IPA</b> ..... 6
Ross Island Brewing / Portland. OR / 6.9% ABV
<b>SOUR ALE</b> <i>Carina Peach</i> ..... 6
Ecliptic Brewing / Portland, OR / 5.5% ABV
<b>PILSNER</b> ..... 6
Level Beer / Portland, OR/ 5.0% ABV
<b>DUNKEL</b> ..... 6
Occidental Brewing Co / Portland, OR / 6% ABV
<b>NITRO PORTER</b> <i>Garrison</i> ..... 6
Royale Brewing / Portland, OR / 6.0% ABV
<b>ROTATING IPA</b> <i>Translator</i> ..... 7
Ruse Brewing, Portland, OR/ 6.6% ABV
<b>CIDER</b> <i>Sacrilege Sour Cherry</i> .....7
Rev Nat's / Portland, OR / 6% ABV / 12oz pour
<b>MILK STOUT</b> <i>Cease &amp; Desist</i> .....7
Natian Brewing / Portland, OR / 9.2% ABV
<b>BELGIAN STRONG BLOND ALE</b> ..... 9
pFriem / Hood River, OR / 10% ABV
<b>TALL BOYS</b> .....3
Olympia, Budweiser, Rainier, Coors Light / 16oz

# WINE BY THE GLASS

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## SPARKLING

<b>BRUT CAVA SPLIT</b> .....10
Freixenet / Spain

## WHITE

<b>CASCADIA WHITE</b> .....8
Coopers Hall / Willamette Valley, OR 2015
<b>SAUVIGNON BLANC</b> ..... 9
Andrew Rich, Sauvignon Blanc / Willamette Valley, OR / 2015
<b>PINOT GRIS</b> ..... 9
Adelsheim / Willamette Valley, OR / 2015
<b>CHARDONNAY</b> ..... 11
North Valley / Willamette Valley, OR /2015
<b>ROSÉ OF PINOT NOIR</b> ..... 11
Twill, Molly's Vineyard / Willamette Valley, OR / 2016

## RED

<b>OREGON RED</b> .....8
Coopers Hall, OR / NV
<b>PEARL TAVERN RED BLEND</b> .....10
Jackalope Wine Cellars / Willamette Valley, OR / 2014
<b>PINOT NOIR</b> ..... 13
J. Christopher, "Villages" / Chehalem Mountains, OR/ 2014
<b>SYRAH</b> .....10
Saviah Cellars, The Jack / Columbia Valley, WA / 2016
<b>TEMPRANILLO</b> ..... 11
Holloran Vineyard/ Eola Amity Hills, OR / 2015
<b>CABERNET BLEND</b> ..... 12
Slight of Hand / Columbia Valley, WA / 2015