

CHARLES + DINORAH

DINNER

AT THE PEARL HOTEL

KUSHIYAKI

all yaki come with 3 skewers, koshihiakri rice and house ponzo

blue shrimp 13 chicken 10
+ three for 8 + three for 7

SMALL PLATES

HAPPY HOUR

4TH 6

MON – SAT
SMALL PLATES*
\$8

RAW OYSTERS 1/2 DOZ. 18 DOZ. 35
mignonette

GRILLED OYSTERS four for 16
garlic herb butter + parmesan + spinach + breadcrumbs

NIMAN RANCH BEEF CORNDOGS* 10
house sauces

SHRIMP TACOS* 10
diabla sauce + avocado mousse

THE SANDWICH* 10
chinese roast pork + garlic bread + char siu

JFC (JAPANESE FRIED CHICKEN)* 10
aioli + basil

CHARRED BELL PEPPER HUMMUS 13
sweet corn puree + crispy quinoa + mustard greens + garlic naan

C+D SEASONAL SALAD 15
baby gems + tahini + figs + wax beans + purple sweet potato + flax seeds

HORIATIKI SUMMER SALAD 13
heirloom tomatoes + persian cucumbers + farro + feta + red onion
+ kalamata olives + lemon thyme vinaigrette

NEW YORK STEAK CARPACCIO 18
black garlic aioli + pickled mustard seeds + arugula + crispy shallots

GRILLED OCTOPUS 19
charred habanero vinaigrette + orange + fennel + endive + chorizo

VIETNAMESE CARAMELIZED CHICKEN WINGS 13
green onion + cilantro + lime

LARGE PLATES

CHEF'S CHARCUTERIE BOARD sweet, salty, and savory + grilled wayfarer bread	28
BREADED EGGPLANT TIKKA MASALA coconut yogurt + fresh herbs	19
GRILLED PRIME NEW YORK STEAK red curry fried rice + Chinese broccoli + house steak sauce	33
PEARL BURGER sadie rose pretzel bun + smoked American cheddar + housemade fries	17

COCKTAILS

DRINKS

GOLDEN GUAVA* 12

real mccoy 3 year rum + hamilton pot still gold rum + guava + pineapple
+ orgeat + lime + peychaud's bitters

TIME IS ON MY SIDE 14

reposado tequila + aperol + lime + simple + angostura bitters + fee bros grapefruit bitters

MOTHER OF PEARL* 13

pearl vodka + greenbar fruitlab hibiscus + giffard pampelmousse + lemon + egg white

THE BEATNIK 14

redemption bourbon + benedictine + luxardo maraschino + lemon

HORSE WITH NO NAME 14

templeton rye + amaro nonino + angostura bitters + bitter truth bitters + jalapeño

THE GEMSTONE* 12

gin + campari + mint + angostura bitters

CITRINE DREAM* 13

reyes y cobardes mezcal cenzino + ancho reyes + peychaud's bitters + salt

THE AMA 14

reyes y cobardes mezcal salmiana + amaro montenegro + amaro nonino

PURPLE HAZE 12

pearl vodka + giffard du mure + lemon + simple + cinnamon + soda

HAPPY HOUR

4TH 6

MON — SAT

COCKTAILS* \$8, WINES* \$6,

BEER* \$4

BEER

CLEVER HOPPY PALE ALE

second chance brewery / abv 5.6%

8

BORN BLONDE ALE

mother earth brewery / abv 4.8%

8

BLOOD ORANGE MINT KOMBUCHA

june shine / abv 6%

10

COFFEE PORTER

smog city brewery / abv 6%

8

HAZY IPA*

harland brewing co / abv 6.5%

7

THE APPRENTICE IPA

societe brewing / abv 7.2%

9

BARRIO MEXICAN LAGER*

thorn brewing / abv 4.5%

7

BRIGHTCIDER HARD APPLE CIDER

2 towns ciderhouse / abv 6%

7

RED

alias pinot noir*
California 2017
9 g / 32 b

oberon cabernet
sauvignon
napa valley,
California 2016
56 b

siduri pinot noir
willamette valley,
Oregon 2017
16 g / 56 b

tobin james
'ballistic' zinfandel
paso robles,
california 2014
12 g / 42 b

substance cabernet
sauvignon
columbia valley,
Washington 2017
11 g / 39 b

andrew rich 'glacial'
rhone-style GSM
columbia valley,
Washington NV
14 g / 49 b

12 g / 42 b

WHITE + ROSE

masi pino grigio*
friuli-venezia
giulia, Italy 2018
9 g / 32 b

raeburn chardonnay
russian river valley,
California 2017
11 g / 39 b

jules taylor
sauvignon blanc
marlborough,
New Zealand 2018
12 g / 42 b

cour clémentine rose
cotes de provence,
France 2018
13 g / 46 b

BUBBLES

da luca prosecco*
veneto, Italy NV
9 g / 32 b

graham beck
brut rose,
western cape,
South Africa NV
13 g / 46 b

gerard bertrand
cremant brut
limoux, France 2016
11 g / 39 b

WINE