

## From our Kitchen

Miso<sup>GF</sup> | 3.75  
tofu | wakame | scallion

House Salad | 9.75  
greens | cucumber | carrot | tomato  
wonton | house made ginger dressing  
(wasabi vinaigrette or roasted sesame)

Padang Peanut Noodles | 8.75  
noodles | spicy coconut peanut sauce |  
toasted coconut | peanut | lime | cilantro

Kung Pao Chicken Flatbread | 10.75  
chicken thigh | bell pepper | chilies | onion  
mascarpone | hoisin | spiced cashew |  
cilantro

Korean Cauliflower | 12.75  
tempura fried florets | house Korean BBQ  
sauce | scallion | sesame seeds | lemon

Dim Sum Dumplings | 7.75  
fried | seafood | Chinese mustard sauce  
scallion | sesame seeds

Edamame<sup>GF</sup>  
chilled | salted | 5.75

sautéed | butter | salt | 13.75  
Eastern<sup>GF</sup> old bay | lemon | garlic  
Karai<sup>GF</sup> chili oil | garlic  
Mexican spices | jalapeno | tomato  
cilantro | garlic | lime  
Smokey<sup>GF</sup> smoked salt | garlic | aioli  
Thai spices | chilies | lime  
ginger | garlic

## From our Sushi Bar

Asparagus<sup>GFV</sup> | 3.75  
Avocado<sup>GFV</sup> | 3.75  
Kappa<sup>GFVS</sup> | 3.75

Alaskan<sup>GFS</sup> | 8.75  
salmon | avocado

Mexican<sup>S</sup> | 9.75  
tuna | spicy mayo | tempura crunch

California<sup>CS</sup> | 8.75  
crabstick | avocado | cucumber

Shaggy<sup>CS</sup> | 14.75  
avocado and asparagus roll | crabstick  
drape | spicy mayo | eel sauce | wasabi  
mayo | tempura crunch

## From our Bar

Hot or Cold Sake 7.75 small 10.75 large

Bottled Beer | 4.75  
Tsingtao  
Kirin Light  
Asahi Dry  
Coors Light  
Miller Lite

On Tap 16oz | 5.75  
Sapporo  
Kirin Ichiban  
Evolution #3 IPA  
Bell's Two Hearted Ale  
Rotating Tap

Wines by the Glass | 9.25  
Robert Mondavi Select Chardonnay  
Cielo Pinot Grigio  
Matua Sauvignon Blanc  
Jacob's Creek Moscato  
Beringer White Zinfandel  
Aresti Reserva Cabernet Sauvignon  
Areyna Malbec  
Love Noir Pinot Noir  
Smoking Loon Merlot

Pearl Hi-Balls | 8.75  
Pearl Vodka or Gilbey's Gin

Pearl Vodka Martini or Cosmo | 12.75

Classic Cultured Martini | 13.75  
Pearl vodka or Gilbey's gin | wasabi ginger  
stuffed olives

Kappa Tini | 12.75  
Pearl Cucumber vodka | simple syrup  
fresh lime

Pom Queen | 12.75  
Pearl vodka | pomegranate liqueur  
pomegranate juice | sugar rim

A Cultured Bloody Mary | 14.75  
Absolut Peppar | spicy bloody mary mix  
shrimp & octopus skewer | wasabi and  
ginger stuffed olives | spiced rim

Lychee Martini | 13.75  
Pearl vodka | lychee liqueur  
touch of lime | lychee fruit

Spiced Pear | 12.75  
Absolut Pear | Moonstone Pear sake  
pear nectar | spiced rim

Sake Sangria | 11.75  
red wine | sake | St Germaine  
Peachtree Schnapps | fresh fruit

# Happy Hour at The Pearl Bar

