



Start with Oysters

On the Half Shell lemon grass/champagne mignonette & house cocktail sauce	6 / 13.00
Oysters Pearl roasted w/ salsa verde and feta cheese	6 / 13.00
Bar-b-que Oysters roasted w/ house bar-b-que sauce	6 / 13.00
Oysters Breton roasted w/ aged balsamic vinegar and sweet butter	6 / 13.00

Saturday Lunch Oyster Extravaganza

Every Saturday 11:30-2:00

All Oysters \$1.00 Each...Italian Sparkling Prosecco Glass \$5.00

First Courses

Soup of the Day ask server	5.95 / 7.95
P Z's Caesar Salad Sweet Gem Lettuce, anchovy filet, hard cooked Hurley Farm egg, croutons & Pearl Caesar dressing w/ grilled chicken breast	10.95 13.95
Butter Leaf Wedge w/ apple wood smoked bacon, radishes, toasted sunflower seeds. Point Reyes blue cheese creamy dressing & crumbled blue cheese	10.95
Big Ranch Beet, Goat Cheese & Chopped Sweet Gem Lettuce Salad w/ pine nuts & dill & preserved lemon vinaigrette	9.95
Wild Caught Oregon Bay Shrimp Louis w/ hard cooked Hurley Farm egg, avocado, radishes, red onion & Pearl louis dressing	13.95
Guerrero Style Corn on the Cob Grilled sweet white corn w/ chili cream, cotija cheese and lime	4.00
Fish Soft Tacos w/ fish of the day, asian coleslaw & wasabi vinaigrette, house made tortillas	9.95
Five Dot Ranch Arrachera Soft Tacos 9.75 w/ chopped ginger arrachera, chilies, cilantro, onion, salsa verde, lime cream, house made tortillas	



Main Courses

Grilled Fish Of The Day Sandwich 14.50
w/ pickled onion, house tartar sauce, asian cole slaw

Soft Polenta 14.50
with sautéed seasonal vegetables & roasted tomato sauce

Five Dot Ranch Bavette Steak Sandwich 16.95
House made focaccia, grilled onion, house steak sauce, roasted yukon gold potato wedges

Jose's Famous Chicken Verde 16.50
Fulton Farms organic chicken w/ soft polenta, lime cream, house tortillas, seasonal vegetables

Fragrant Roast Liberty Duck with Pear and Ginger Chutney 17.95
saffron rice & organic rainbow chard

Apple-Dijon Brined French Duroc Pork Chop 18.95
double thick, bone in, mashed potatoes & mixed seasonal vegetables

Pearl's Finest Meatloaf w/ Brooklyn Style Red Gravy 16.95
Five Dot Ranch ground sirloin and Hobbs' fennel sausage w/ mashed potatoes & vegetables

Sides 4.95
~ roasted garlic mashed potatoes ~ sautéed seasonal vegetables
~ roasted yukon gold wedges ~ asian cole slaw
~ saffron rice ~ polenta



PROPRIETORS
Nickie & Pete Zeller

CHEFS
Nickie Zeller & Jose Bravo-Guzman




PEARL KITCHEN BERET —15.95
PEARL BISTRO APRON—22.95

HEX SIGNS
painted by local artist Kathy Dennett. Protect your homes,
crops & barns: put up a hex sign!

METAL SCULPTURE
created by local artist Richard Mendelson

ASK YOUR SERVER FOR MORE INFORMATION

We Accept Master Card, Visa, American Express
Local Checks & Cash
Sales Tax Will Be Added to All Items
20% Gratuity Will Be Added To Parties Of 6 Or More
Not Responsible For Lost Or Stolen Articles
Thank You For Dining At Pearl!



LUNCH & DINNER, TUESDAY - SATURDAY • CLOSED SUNDAY & MONDAY • 1339 PEARL STREET, SUITE 104, NAPA, CA 94559