



DESERT PEARL

ALL DAY

SMALL PLATES

HERBED CAULIFLOWER *gf vg df* 14
roasted cauliflower | pickled raisins | tahini | fresh herbs

CITRUS TUNA TARTARE* *df* 21
local tuna | avocado | citrus | crisp wonton

BRUSSELS WITH POMEGRANATE *gf* 15
crispy brussels sprouts | cotija | pomegranate
chili vinaigrette

POBLANO & CORN SOUP *gf n* 14
charred poblano | avocado relish | pepitas | chili oil | cilantro

HERBED CHICKPEA HUMMUS *vg df* 17
chickpeas | green herbs | olive oil | grilled flatbread

SAVORY CHICKEN MEATBALLS 19
black garlic glaze | scallion | sesame

SALADS *add grilled chicken 11 | salmon* 13 | steak* 14*

CALIFORNIA COBB 18
applewood-smoked bacon | tomato | point Reyes blue
avocado | egg | buttermilk green goddess

PEARL CAESAR 16
crisp romaine | roasted tomato | corn & avocado relish
sourdough crumble

BEET & ARUGULA SALAD *gf vg n* 17
roasted beets | dried cherries | almonds
ginger vinaigrette

ZUCCHINI & BURRATA *gf n* 15
charred zucchini | burrata | basil | pickled grapes
macadamia pesto | aged balsamic | root vegetables

HANDHELDS *served with house fries or side salad*

ROASTED TURKEY CLUB 22
turkey | applewood-smoked bacon | goat cheese | slaw
tomato | red pepper aioli | sourdough

CLASSIC BLT 21
double applewood-smoked bacon | heirloom tomato
butter lettuce | garlic aioli | toasted sourdough

CRISPY CHICKEN SANDWICH 22
fried chicken | chili crunch | napa slaw
house pickles | sriracha aioli

PEARL BRASSERIE BURGER* 23
beef smash patty | cheddar | tomato-bacon aioli
caramelized onion | greens | brioche
add plant-based option 3

GRILLED PACIFIC COD FISH TACOS* *df* 24
grilled spiced cod | napa slaw | pickled Fresno peppers
avocado salsa

MAINS

SEARED KING SALMON* *gf* 40
parsnip purée | roasted mushrooms | herb salad

STEAK FRITES* 44
prime flat iron | house fries | chimichurri | horseradish aioli

CITRUS-ROASTED CHICKEN 38
brined | roasted | sweet potato hash | garden herbs

WEST COAST CLAMS & LINGUINE* 42
local clams | ipa broth | Anaheim chili
grilled sourdough

VEGETABLE COUSCOUS 31
pearl couscous | roasted cauliflower
medjool dates | pickled carrot | herbs

DESSERTS

BASQUE CHEESECAKE 16
figs & honey

**PALM CANYON
BANANA CREAM TART** *n* 16
Santa Barbara bananas | Tahitian vanilla
custard | brûléed | macadamia crumble

COCOA MESA SUNDAE *n* 15
date chocolate brownie | toasted almonds
vanilla bean gelato | citrus-salt caramel
whipped cream

GOLDEN BUTTERSCOTCH BUDINO 14
California brown butter | sea-salt caramel
whipped crème fraîche | olive-oil cookie

COASTAL CAMPFIRE CAKE *n* 14
warm almond-flour chocolate cake
smoked sea-salt | toasted meringue
Barry Callebaut chocolate sauce
almond-butter crumble

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
A 20% service charge will be added for parties of 6 or more.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



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SIGNATURE COCKTAILS

DAY DRIFT 17

bacardí rum | falernum liqueur | coconut water
pineapple & lime juice | demerara syrup
gold-dusted dried pineapple & pineapple leaf

SONORAN SUNSET 19

casamigos jalapeño tequila | cointreau | guava real
lime juice | agave | lime & jalapeño

LAS PALMAS PALMER 17

grey goose vodka | sage honey syrup | lemon juice
black iced tea | lemon & sage sprig

DESERT BLOOM 19

dos hombres mezcal | prickly pear syrup | lemon
egg white & sage leaf

PEARL'S MARTINI 18

wilde irish gin | lillet rosé | st~germain | grapefruit juice
pearlescent luster dust & grape fruit peel

OLIVE OIL MARTINI 18

olive oil-washed vodka | noilly prat dry vermouth
olive brine | assorted olives

ANTIGUA 19

angel's envy bourbon | shields date syrup
fee brothers cardamom bitters | orange peel
luxardo cherry & mesquite smoke

ZERO PROOF

MADE IN THE SHADE N/A 16

aloe vera juice | monin prickly pear syrup | lime mix
club soda | orchid flower

SHRUB CLUB N/A 16

seedlip grove 42 | lemongrass syrup | apple cider vinegar
orange bitters | dried orange

BEERS

DOMESTIC | 10

bud light | coors light | michelob ultra
calidad mexican lager | calidad light lager

IMPORTED | 11

corona extra | corona light | stella artois | modelo especial

DRAFT | 12

la quinta even par ipa | la quinta poolside blonde
modelo especial | peroni | ride on 10 hop hazy ipa | cvbco seasonal
cvbco desert citrus wheat | golden road mango cart wheat

HARD SELTZER & CIDER | 10

white claw mango, lime or raspberry | truly wild berry
high noon watermelon | golden state mighty dry cider
angry orchard cider

NON-ALCOHOLIC | 9

heineken 0.0 | stella artois 0.0 | athletic non-alcoholic

WINES 6oz | 9oz | BTL

SPARKLING

lunetta prosecco, veneto, ita 187mL 14
chandon sparkling rosé, ca 187mL 20

WHITE

santa margherita pinot grigio,
valdadige, veneto, ita 17 | 25 | 68
decoy by duckhorn sauvignon blanc, ca 17 | 25 | 68
wente vineyards chardonnay, ca 14 | 21 | 56
rombauer chardonnay, carneros, ca 22 | 32 | 88

RED

belle glos balade pinot noir,
santa maria valley, ca 21 | 33 | 84
elouan, pinot noir, or 23 | 34 | 92
duckhorn, merlot, napa valley, ca 38 | 57 | 95
daou, cabernet sauvignon, paso robles, ca 19 | 28 | 76
abstract by orin swift red blend, ca 23 | 34 | 92

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information www.p65warnings.ca.gov/alcohol.