Pacific Pearl Lunch

FOR OFFICE CATERING PLEASE ORDER ONLINE



MELTS

Ask about our soup du Jour!

Smoked Albacore Tuna Melt $17
Irish White Cheddar, Mozzarella, Zucchini Pickles & Secret Sauce on Rye Bread

Kale Pesto Grilled Cheese $15
House-made Kale, Parmesan & Pepita Pesto with Four Cheese

Chicken Pesto Panini $16
Kale, Parmesan & Pumpkin Seed Pesto on Sourdough

Grilled Chicken Quesadilla $16
Pickled Zucchini, Queso Blend, Secret Sauce & Guajillo Chile, Flour Tortilla

Turkey Reuben $17
Smoked Cheese, Dill Pickled Brussels Sprouts & Secret Sauce on Rye

Grilled Cheese & Tomato Soup $15
Tomato Bisque with Everything Bagel Spiced Grilled Cheese.



SALADS & BOWLS

Add Grilled Chicken, Salmon "Bacon" or Tri Tip for +$8.00

The Pacific Pearl Chop $17
Napa, Cilantro, Arugula, Pickled Brussels, Pickled Zucchini, Seasonal Pickled Veggies, Pepitas & Truffled Honey Dijon Dressing

Jicama "Caesar" $17
Jicama, Pepitas, Parmesan, Arugula, Napa Cabbage, Creamy Avocado Dressing

Grilled Tri-Tip Bowl $19
Brown Rice, Kale, Napa Cabbage, House Pickles, Avocado, Secret Sauce & Guajillo Chile Salsa

Tataki Bowl $18
Brown Rice, Kale, Napa Cabbage, House Pickles, Avocado, Furikaki, Sesame Seeds & Guajillo Chile Salsa

B.L.A.T Salad $17
Thick-Cut Bacon, Arugula, Napa, Cilantro, Avocado, Pickled Zucchini, Sun Dried Tomato Compote & Avocado Ranch Dressing

The Yosemite $17
Dried Fruit, Almonds, Cashews, Pecans, Arugula, Manchego, Truffled Honey Dijon Dressing

Grilled Chicken Bowl $18
Brown Rice, Baby Kale, Napa Cabbage, Avocado Pickled Zucchini, Salsa Verde & Secret Sauce

Ahi Poke Bowl $21
Brown Rice, House Pickles, Avocado, Furikaki, Sesame Seeds & Guajillo Chile Salsa



LE CROISSANT SANDOS

Winner's Club Croissant $17
Turkey, Braised Bacon, Avocado, Pickled Zucchini , Arugula , Truffled Honey Dijon

Curried Chicken Salad Croissant $15
Pickled Zucchini, Celery, Dried Fruit, Smoked Goat Cheese

ASK ABOUT OUR HOUSE MADE GLUTEN FREE BREAD +$1.50

Salmon "BLT" Croissant $17
Hot Smoked Salmon, Avocado, Pickled Zucchini, Arugula, Tomato Schmutz, Truffled Honey Dijon



WRAPPED UP

SUB A GLUTEN FREE TORTILLA +$1.50

Grilled Green Chile $18
Grilled Chicken, Brown Rice, Kale and Napa Cabbage, Salsa Verde & Avocado

Chicken Caesar Wrap $17
Grilled Chicken, Pickled Zucchini, Pickled Jicama, Parmesan, Creamy Avocado Dressing

Turkey Wrap $16
Dried Cranberry, Pickled Zucchini, Blue Cheese, Truffled Honey Mustard

Smoked Tri Tip Wrap $19
Sprouts, House Pickles, Secret Sauce & Sun Dried Tomato Compote