

WHITE WINES

GLASS BOTTLE

CHARDONNAY

As one the most versatile and easy to grow grapes, expressions of Chardonnay range from clean, crisp and minerally to fruity, rich and toasty if it has been aged in oak barrels. From most Chardonnays, expect flavors of apple, mango, pear, pineapple, lemon, fig, peach and honey. Drink alone or with grilled chicken, salmon, shrimp, crab, lobster and lightly spiced foods.

2006, Veramonte, Chile	7	26
2007, Kendall-Jackson, Sonoma Co	7	26
2007, Toad Hollow, Mendocino Co	8	30
2006, Acacia, Sonoma Co unwooded	8	30
2006, Terazas, Mendoza, Argentina	8	30
2006, Evans & Tate, Margaret River, Australia	9	34
2007, La Crema, Sonoma Co.	10	38
2007, Casa Lapostole, Casablanca Valley, Chile	10	38
2006, Sonoma Cutrer, Russian River	11	42
2006, Far Niente, Napa Valley		100

SAUVIGNON BLANC

This is a crisp, dry wine. Expect aromas and flavors of lemon, pear, melon, apple, grapefruit, hay or grass. Drink it with light cuisine such as shellfish, halibut, chicken, salads and vegetables.

2007, Rodney Strong, Sonoma County	7	26
2005, Chamarré, Loire Valley, France	8	30
2005, Houghton, West Australia	9	34
2008, Whitehaven, New Zealand	10	38

PINOT GRIGIO

This grape ranges from crisp, light, and dry – such as those produced in northern Italy, where the wine is called Pinot Grigio, to the rich, fat, honeyed versions from France's Alsace region. Wines from the United States tend to bridge these two styles. Drink with lighter cuisine such as seafood and delicately sauced vegetables or chicken dishes.

2007, Eco-Domani, Italy	6	22
2007, Brancott, New Zealand	8	30
2007, Tommasi, Venice, Italy	9	34
2007, Van Duzer Pinot Gris, Oregon		48
2008, Santa Margherita, Venice, Italy		50

RIESLING

Riesling wines are delicate but complex and are characterized by a spicy, fruity flavor, a flower scented bouquet, and a long finish. Riesling is vinified in a variety of styles from dry to very sweet. Drink with spicy food, shellfish, curries, chicken, veal, pork and summer salads.

2007, Fritz Zimmer, Germany	7	26
2007, Selbach, Germany	9	34
2006, Chateau St Michelle, Washington State	11	40

OTHER WHITES

2007, Copperidge, White Zinfandel, California	6	22
2007, Avery Lane, Gewurztraminer, Columbia Valley	7	26
2006, Martin Codax, Albarino, Spain	8	32
2006, Toasted Head, Viognier, California	8	32
2007, Caymus Conondrum, California	11	42

RED WINES

GLASS BOTTLE

CABERNET SAUVIGNON

This dry red wine can range from opulent, as in many in Napa Valley versions, to elegant and smooth as in French versions. Expect intense dark-fruit flavors (such as black cherry, blackberry and cassis) and fruity aromas. Drink alone or with grilled red meats, sausages or strong cheeses.

2006, Jacob's Creek, Australia	7	26
2007, Chamarré, Loire Valley, France	8	32
2005, Finca Antiqua, La Mancha, Spain	9	34
2005, Louis M. Martini, Napa Valley	10	38
2005, Chateau St Michelle, Columbia Valley	11	42
2006, Oberon, Napa Valley		45
2005, Groth, Napa Valley		98
2005, Caymus, Napa Valley		200

MERLOT

This is a soft, fruity red wine. Expect smooth, fruit flavors of red and black cherry, berry, plum and redcurrant with hints of spice, tobacco and licorice. Drink with grilled red meats, tuna and swordfish

2006, Firestone Prosperity, California	6	22
2005, Trincero, California	7	26
2005, Jakel, Central Coast	8	32
2006, Bonterra, Mendocino Co <small>organic</small>	9	34
2005, Hogue Genesis, Washington State	10	38

PINOT NOIR

From this fragile, finicky Pinot Noir grape expect sumptuous velvety textures, and flavors and aromas of red cherry, raspberry, raisins, violets and earth. Drink with roasted chicken, duck, pork, salmon and mushrooms.

2007, Mirassou, California	7	26
2007, MacMurray Ranch, Sonoma	9	34
2007, Sticks, Australia	10	38
2006, Irony, Russian River		48
2006, Cambria, Santa Maria Valley		50

SHIRAZ/SYRAH

Expect a spicy, full flavored wine with aromas and flavors of blackberry, cherry, sage, and leather. Drink with grilled red meats, wild game and stews.

2006, Big Tattoo, Chile	7	26
2006, 2 UP, Australia	9	34
2005, Napa Creek Petite Sirah, Napa Valley	9	34
2006, Terlato & Chapoutier, Victoria, Australia		56

ZINFANDEL

This is the most American of wine grapes. Expect a bold, red wine with aromas of black pepper and flavors of cranberry, plum, raisin, raspberry, red cherry and boysenberry. Drink with ribs, beef, tomato sauces, Cajun dishes, and grilled vegetables.

2006, Gnarly Head, Napa Valley	8	30
2007, Ed Meads, Mendocino Co.	10	38
2006, Brazin, Lodi, California		40

OTHER REDS AND BLENDS

2003, Proyecto 4, Spain <small>Cabernet, Tempranillo, Mourvedre & Grenache</small>	8	30
2007, Gascon, Malbec, Argentina	8	30
2005, Primus, Chile <small>Carmenère, Cabernet & Merlot</small>	10	38
2005, Sangiovese, Chianti, Italy		35
2006, Ferrari Carrano Siena, Sonoma		38
2007, Cline Cashmere, California <small>Grenache, Shiraz, Mourvedre</small>		42
2004, Artesa Tempranillo, Alexander Valley		48

PORT & CHAMPAGNE

Graham's 10yr Tawny, Portugal	8	
Korbel Sparkling Split, California	8	
Zardetto Prosecco Sparkling Wine, Italy		36
Perrier Jouet Champagne, France		75

MARTINIS

KAI ASIAN DELICACY

Kai Lychee Vodka, Zen Green Tea Liqueur, muddled lemon, sugar and fresh basil leaves

ASIAN PEAR MARTINI

Smirnoff Vodka, SOHO Lychee liqueur and a splash of sour

POMEGRANATE MARTINI

Smirnoff Vodka, Pomegranate Liqueur, Cointreau and a splash of sour

PINK PEARL MARTINI

Tenure Grape Vodka, Cruzan Vanilla Rum and a splash of cranberry juice

BOSSA NOVA (blended)

Brazilian Rum, Frangelico, Cointreau, Lime Juice, Cranberry Juice

WATERMELON MARTINI

Grey Goose vodka, Grand Marnier cognac and Watermelon Schnapps

GREEN GRAPE MARTINI

Tenure Grape vodka, Midori Liquor and a splash of pineapple juice

APPLE MARTINI

Grey Goose vodka, Cointreau, Apple Pucker and a splash of sour

PEAR MARTINI

Absolut Pears, Sour Apple Pucker, Pineapple Juice and a splash of sour

SAKE MARTINI

Han Asian vodka, Gekkeikan Dry Sake and Takara Plum Wine

CREAMSICLE MARTINI

Grey Goose vodka, Grand Marnier, Cointreau, Orange Juice and Light Cream

BLACK KISS MARTINI

Blavod Vodka, Starbucks Cream Liqueur, Chambord Raspberry Liqueur and a splash of light cream

SAIGON MARTINI

Kai Lychee Vodka, Cointreau, cranberry juice and sparkling sake

CHERRY-TART MARTINI

Grey Goose, Grand Marnier and Cherry Pucker Schnapps

MONKEY MARTINI

Grey Goose, Crème de Banana, Crème de Cacao and a splash of light cream

GREEN DEVIL

Cruzan Light Rum, Blue Curacao, Orange Juice and a splash of lime juice

LEMON-DROP MARTINI

Absolut Citron, Grand Marnier, Pallinni Limoncello, Orange Juice and a splash of sour

MARGARITAS

PEARL LIAN MARGARITA

Tequila, Cointreau, Sour Mix, Lime Juice and a splash of Grand Marnier

PURPLE MARGARITA

Tequila, Chambord raspberry liquor, sour mix, lime juice and cranberry juice

PAMA-RITA

PAMA pomegranate liqueur, tequila, sour mix and lime juice

BLUE MARGARITA

Sauza Tequila, Blue Curacao, Cointreau, Lime Juice and sour

FROZEN MARGARITAS

Sauza Tequila, Cointreau, Sour mix, Lime Juice and your choice of puree

RASBERRY, STRAWBERRY, MANGO, PEACH or POMEGRANATE

PEARL LIAN SPECIALTY DRINKS

FAR EAST

3 AM Energy Vodka, Zen Green Tea Liqueur and a splash of Lime Juice

THAI COCKTAIL SLING

Jack Daniels, Cherry Brandy, Cointreau, Lime Juice, Pineapple Juice and a dash of angostura bitters

PIRATE'S BLUE MOJITO

Pirate's Choice Key Lime Rum, lime wedges, fresh mint, blue curacao, club soda and a splash of sprite

PEARL LIAN MOJITO

Cruzan Citrus Rum, fresh mint, Lime juice, simple syrup and club soda
(try our Guava, Mango or Pomegranate flavored mojitos)

MAI-TAI

Myers's Dark Rum, Captain Morgan Spiced Rum, Orange Curacao, Apricot Brandy, Orange Juice and Lime Juice

PIRATE'S DREAM

Pirate's Choice Key Lime Rum, Cruzan Guava Rum, Cranberry Juice, grenadine and a splash of lime juice

BLUSHING LADY

PAMA pomegranate Liqueur, Stoli Vodka and grapefruit juice

GEISHA GIRL

Johnny Love Passion Fruit Vodka, Cranberry Juice and a splash of sprite

BAHAMA MAMA

Malibu Coconut Rum, Captain Morgan Spiced Rum, Pineapple Juice, Orange Juice and a splash of grenadine

COCONUT CREAM PIE

Johnny Love Pineapple Vodka, Cruzan Coconut Rum, Pineapple Juice and topped with a dollop of whipped cream

VOODOO JUICE

Cruzan Pineapple, Cruzan Banana, Cruzan Coconut and Cruzan Guava Rums with cranberry, orange and pineapple juices

BEERS

IMPORT

CORONA EXTRA Mexico	4.25
CORONA LIGHT Mexico	4.25
AMSTEL LIGHT Holland	4.25
HEINEKEN Holland	4.25
FRANZISKANER heffe-weisse Germany	4.25
STELLA ARTOIS Belgium	4.25
TSINGTAO China	4.25
HARBIN China	4.25
SINGHA Thailand	4.25
SAPPORO Japan	4.25
ASAHI Japan	4.25
KIRIN ICHIBAN Japan	4.25
KIRIN LIGHT Japan	4.25
KIRIN ICHIBAN 22oz Japan	7.00
SAPPORO 22 oz Japan	7.00
BUCKLER non-alcoholic Holland	4.00

DOMESTIC

BUDWEISER	3.50
BUD LIGHT	3.50
MICHELOB ULTRA	3.50
YUENGLING LAGER	4.00
YUENGLING DARK ALE	4.00
MILLER LIGHT	3.50
COORS LIGHT	3.50
SAM ADAMS	3.50
FLYING DOG PALE ALE	3.50

BOTTLED WATER

PELEGRINO 1L	5.50
FIJI 1L	5.50
PANNA	3.25
PERRIER	2.75

SAKE

GEKKEIKAN WARM	7
GEKKEIKAN COLD	9
NIGORI UNFILTERED	12
PLUM WINE	6
ZIPANG SPARKLING SAKE	15

SOFT DRINKS

COKE
DIET COKE
ORANGE FANTA
HI-C PINK LEMONADE
BARQ'S ROOT BEER
SARA LEE ICED TEA
SPRITE
SCHWEPPE'S GINGERALE

HERBAL HOT TEAS

ALL HOT TEAS \$4.50

ROSEBUDS
MIX BERRIES
JASMINE
LAVENEDER
OOLONG
MINT

LOTUS
VIOLET
BLUEBERRY
LEMON GRASS
GREEN TEA
SUNFLOWER

ESPRESSOS & LATTES

ESPRESSO 2.75

Single shot espresso

ESPRESSO DOPIO 4.25

Double shot espresso

ESPRESSO CON PANNA 4.25

Double shot espresso topped with whipped cream

ESPRESSO MACHIATO 4.25

Double shot espresso topped with a dollop of froth milk

CAPPUCINO 4.50

Double shot espresso topped with steamed and froth milk

CAPPUCINO ROYAL 5.50

Double shot espresso, steamed and froth milk and Starbucks Cream Liqueur

KIOKI COFFEE 7

Double shot espresso, Kahlua, Crème de Cacao, Brandy and whipped cream

KAHLUA-CRÈME DE MENTHE COFFEE 7

Double shot espresso, Kahlua, Crème de Menthe, whipped cream and chocolate shavings

BAILEY'S-CRÈME DE CACAO COFFEE 7

Double shot espresso, Bailey's Irish Cream, Crème de Cacao, Frangelico, Amaretto, whipped cream and ground cinnamon

DESSERTS

BLACK FOREST CAKE 6

Velvety sponge cake layered with blueberry filling topped with whipped cream and chocolate shavings

TIRAMISU 6

Layers of mascarpone cheese, lady fingers and coffee liqueur. Heaven in your mouth!

MANGO CHEESECAKE 6

Rich and creamy New York style mango cheesecake

STRAWBERRY SHORTCAKE 6

Fresh sliced strawberries macerated with whipped cream and served over a white cake

CHOCOLATE WALNUT CAKE 6

Layers of creamy vanilla mousse, chocolate cake and pecan walnuts

CHOCOLATE MOLTEN CAKE 6

Warm, soft chocolate cake with a deep, rich chocolate center sprinkled with icing sugar

Please ask your server about the dessert specials, as we change our menu on a weekly basis.