

APERITIFS
TO NIGHTCAPS

PEARL SOCIAL

COCKTAIL CLUB

AND EVERYTHING
IN BETWEEN

COCKTAILS

THIS MONKEY'S GONE TO HEAVEN

blended scotch, brown butter, banana liqueur, pasilla chile liqueur, mexican fernet, mole bitters 18

IN IT TO NGUYEN IT

dark rum, salted coconut, cafe amaro, cold brew coffee, makrut lime leaf 16

SALAD DAYS

gin, summer tomatoes, french apertif, bianco vermouth, green peppercorn, fino sherry 18

ONE NIGHT IN BANGKOK

gin, lemon, alpine liqueur blend, lemongrass, thai chili, sugar cane rum 16

SWEDE SURRENDER

tequila, dill, aquavit, lime, sea salt, grapefruit soda 16



HONEY BADGER

bourbon, rosemary, lemon, ginger, yellow chartreuse 16

CHAN CHAN SMASH

pisco, blackberry, lemon, sherry blend, angelino and margerum amaro, basil 16

KAMATA HOLLYWOOD CITY

bison grass vodka, raspberry, lemon, japanese rose hip tea, shiso, sakura vermouth 18

PRETTY BIRD

cachaca, acid ajusted pineapple, strawberry, aperol, toasted cacao, balsamic 16

MIXTAPE

light rum, passionfruit liqueur, citrus, pandan orgeat, sparkling wine, topped with passionfruit and vanilla espuma 18

FREE SPIRITED

LE BIEN, LE MAL

elderflower, passionfruit, verjus, lemon-grass, cucumber, soda 14



QUANDRO, QUANDRO

ghia n/a amaro, strawberry, lemon, balsamic, tonic 14

MAKE ME BOOZY = +3 (+4 FOR MEZCAL)

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WINE

2022 GRENACHE ROSÉ

Notary Public, Central Coast, CA 15

NV SPARKLING BRUT

Roederer Estate, Anderson Valley, CA 16

2023 ALBARINO

Notary Public, Central Coast, CA 15

2022 CAB FRANC

Notary Public, Central Coast, CA 15

BEER

MADE WEST THE LIGHT LAGER

Ventura CA 16oz 11

T. HILL CALI DAY IPA

Thousand Oaks, CA 16oz 11

SHINDIG DRY CIDER IPA

Central Coast, CA 16oz 12

THREE WEAVERS

PEACH AND MANGO SOUR

Inglewood, CA 16oz 12

SMOG CITY FROM LA WIT LOVE

BELGIAN INSPIRED WIT BEER

Torrance, CA 16 oz 11

PUNK AF N/A

Ellon Scotland 12 oz 7

SNACKS FROM 5-10:30PM

EAGLE ROCK OYSTERS ON THE HALF SHELL

lemongrass & thai chile granita, cilantro 5 ea

RAS EL HANOUT SPICED NUTS

almonds, cashews, pistachios, peanuts 10

MARINATED CASTELVETRANO OLIVES

rosemary, garlic, calabrian chile, mint 12

CHIPS & DIP

torres black truffle potato chips,
whipped creme fraiche, salmon roe, chives 24

THE CHEESE BOARD

aged gouda, whipped goat ricotta, pickled grapes,
honey pistachio praline, grilled sourdough 21

CUMIN FRENCH FRIES harissa dip 12

CARIBBEAN FRIED CHICKEN

jerk spiced glaze, pickled okra, lime 24

PASSIONFRUIT & MAKRUT

LIME LEAF SORBET

macadamia, ginger, mint 14