

Pearl

FOOD AT PEARL

1. BLUE BOX BAR

From Stephen Mahoney comes Pearl's first bar, Blue Box which opened in May 2012. The cocktail menu features drinks hand-crafted by an in-house mixologist and offers a modern approach to drinks and design.

2. BAKERY LORRAINE

Bakery Lorraine specializes in classic French pastry techniques while bringing a playful inventiveness to everything it does. Every item that it puts out is handmade with the utmost care and attention to detail. Each ingredient is treated with the proper respect and thoughtfulness it deserves—from the miller's flour to the dairy farmer's eggs and butter.

3. BOILER HOUSE

Situated in approximately 6,000 square feet of restaurant space along with an expansive outdoor patio, many of the building's significant architectural features have been preserved and incorporated into the design of the restaurant. Executive Chef Jeff White's menu focuses on Texas ranch-style grilling with wild game, seafood and the freshest local ingredients available.

4. CURED

Chef Steve McHugh's new restaurant makes use of the purest regional ingredients, paired with organic methods and is built on a foundation of lovingly hand-crafted cured foods, from charcuterie to pickles. The restaurant's renovated historical building, built in 1904 as Pearl's Administration Building which included the president's office, embodies the perfect blend of a contemporary and historical atmosphere. Cured has been nominated for Bon Appetit's America's Best New Restaurants of 2014.

5. THE GRANARY

The Granary, headed up by Chef Tim Rattray and Brewmeister Alex Rattray, and featured as one of the best restaurants in 2014 by *Texas Monthly*, introduces diners to a variety of globally inspired barbecue traditions and flavors. Craft beer brewed on-site and a selection of highlights from craft breweries around the world.

6. GREEN

San Antonio's only 100% Kosher Vegetarian restaurant. Green's mission is to serve delicious and affordable vegetarian comfort food to its diverse and growing community of customers, while striving to provide a wide range of options for vegetarians, vegans and omnivores alike in order to promote healthier choices in a fast-food world.

7. IL SOGNO OSTERIA

Owned by the renowned chef Andrew Weissman, the five-star Italian cafe features Italian fare found in the trattorias and osterias of Rome and Florence.



"Epicureans retreat north, past the Museum Reach's cultural institutions, to historic Pearl Brewery. A local benefactor gave this defunct brewhouse a fresh lease in recent years, building a 'culinary village' around an outpost of the Culinary Institute of America."

» NATIONAL GEOGRAPHIC
MARCH 2014



"Anything in the Pearl Brewery is hot – La Gloria for Mexican, Sandbar for seafood, Green for veggies, Cured charcuterie for meat-eaters, Il Sogno Osteria, the list goes on."

» USA TODAY
MAY 2014



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8. LA GLORIA

Chef Johnny Hernandez spent five years traveling throughout Mexico to develop La Gloria's menu filled with the heavenly flavors ordinarily found only among the street vendors, taquerias and kitchens of interior Mexico.

9. LICK

Homemade local goodness. Lick Honest Ice Cream only uses pure, whole ingredients. All of the milk and cream used to make Lick ice creams comes from a local dairy and as for everything else, they know where every ingredient originates. Lick specializes in incorporating these local ingredients into fresh, seasonal flavors like goat cheese, Thyme and honey and South Texas Olive Oil and Sea Salt.



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10. LOCAL COFFEE

A San Antonio original, fiercely focused on making the best cup of coffee in town. Local Coffee's obsession extends to perfecting the art and science of brewing and using the finest beans we can get.

11. NAO

Nao explores, preserves, and celebrates the unique and complex flavors of truly authentic Latin cuisine. The modern and stylish setting, coupled with a menu rooted in traditional Latin flavors, will have you feeling like you've escaped to another time and place.



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12. ONE LUCKY DUCK

One Lucky Duck Juice Bar and Takeaway San Antonio is the first location outside of New York City and offers pressed and made-to-order juices, shakes and salads as well as various other chef driven menu items from Pure Food and Wine in NYC.

13. SANDBAR

Sandbar Fish House & Market is an upscale oyster bar from Andrew Weissman. The menu features impeccable sashimi, ceviches and more-indulgent choices, like silky lobster bisque, tuna and avocado-based chip & dip, and hearty clam chowder.

14. SOUTHERLEIGH

Southerleigh, Fine Food & Brewery, will be the new restaurant in the Historic Brewhouse at Pearl. Named for the prevailing Gulf breeze and the Texas coast's proud sense of place, Southerleigh will serve Chef Jeff Balfour's modern take on Texas' cross-cultural cuisine from seafood, to beef, to small plates. The on-premise brewery will offer a rotating array of original recipe, craft batch beers from Master Brewer, Les Locke.



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"The third and newest campus of the CIA – America's foremost cooking school, not the surveillance operation – launched in 2010 to much fanfare as the anchor of the Pearl district, thanks in large part to local philanthropist Kit Goldsby."

"In 2009, Andrew Weissman closed Le Rêve, the haute French restaurant that had put San Antonio onto America's culinary map. In the years since, Weissman's star has only grown, with the opening of several new establishments, of which Sandbar, in the Pearl Brewery complex, is arguably the best."

» THE GUARDIAN
JUNE 2013