

BAR MENU



Happy Hours

Monday - Thursday **11:30am - 10pm**

Friday **11:30am - 11pm**

Saturday **5pm - 11pm**

Sunday **4pm - 9pm**

50% Off Food Items
<add-ons not discounted>

 Vegan available

 Gluten-Free available

Happy Hour Drink Specials

House Red + White Wine 5

Well Drinks 5.25

Seasonal Draft Beers 1.00 off

Substitutions

will be at a modest additional charge.
substitutions + modifications not possible
w/ some menu items.

A service charge of 18% will be added
for parties of 6 or more.

V09.13

CAIPIRINHA

cachaça, blood orange liqueur, lime, sugar
+ orange bitters | 11

THE BANK ROBBER

scotch whiskey, B+B
+ aromatic bitters | 12

THE OLD FASHIONED

rye whiskey, orange + peychaud bitters | 12

MOCHA BLANCO

meletti chocolate, blanco tequila
+ rain city drip | 10.50

MR. PRICE IS RIGHT...

paying homage to one of our favorite supporters
smokey martini w/ gin, scotch whiskey
+ orange zest | 10

PACIFIC ORANGE

aged rum, cointreau
+ orange bitters | 9.50

RASPBERRY SUNSET

frasier river raspberry vodka, limoncello,
sparkling wine 11

CORPSE REVIVER #2

local gin, cointreau, cocchi americano, lemon
+ absinthe | 10.50

THE COUSIN

black pepper-infused tequila,
triple sec, pomegranate + lime | 9.50

ZEN

kaffir lime vodka, st. germain, lemonade
+ green tea | 10

BEER SELECTIONS

DRAFT

SCUTTLEBUTT BLONDE | 6

AMERICAN BREWING COMPANY,
BREAKAWAY IPA | 6

SEASONAL | 6

GEORGETOWN BREWING CO.
MANNY'S PALE ALE | 6

BOTTLED

CRISPIN HARD CIDER | 5.50

AMSTEL LIGHT | 5

BUDWEISER | 4.50

BUD LIGHT | 4.50

CORONA | 5

DUVEL GOLDEN ALE | 8

HEINEKEN | 5

NEWCASTLE BROWN ALE | 6

STONE IPA | 6

BLACK BUTTE PORTER | 6

NINKASI BELIEVER DOUBLE RED ALE
22oz | 13

7 SEAS BRITISH PALE ALE
16oz can | 6

SHAREABLE SMALL PLATES

OYSTER SHOOTERS*

<raw> oyster shooters, citrus vodka
+ herbs | 4.50 each

OLIVES + ALMONDS

variety of marinated olives
+ smoked almonds | 10

MEAT CANDY

roasted dates, apple-smoked bacon,
reggiano | 8

WASABI PEAS

2.95

COLD PORK TENDERLOIN

asian barbecue* sauce, sesame seeds,
hot chinese mustard
+ red banana ketchup | 11.50

*Contains Oyster Sauce

ARANCINI

crispy sicilian-style risotto balls w/ fontina,
parmesan + san marzano tomato sauce | 8

THE DEVIL'S EGGS

a variety of eggs from the devil herself | 4.95

TOGARASHI CARAMEL CORN

housemade <spicy> caramel corn
w/ toasted coconut | 4

CHEESE TOAST

W/ MELTED TOMATOES

grilled rustic sourdough, cheeses,
white wine, melted tomatoes, garlic + basil | 12

MAC + CHEESE

chilies, cilantro, cotija cheese
+ crispy tortillas | 13.95

FRIED OYSTERS*

crispy fried oysters w/ garlic herb fries
+ tartar sauce | 16.95

FISH + CHIPS

beer-battered fresh catch-of-the-day,
garlic herb fries + housemade tartar sauce | 16.95

FRENCH FRY NIRVANA

skinny fries w/ garlic + herbs | 6

WARM POTATO CHIPS

w/ grilled onion-horseradish dip | 6

SWEET POTATO FRIES

w/ housemade ketchup | 7

ONION RINGS

PALTROW-STYLE

beer-battered sweet walla walla onions
w/ housemade ketchup | 10

"the best onion rings in the united states"
~Marian Burros, New York Times

BLUE PEPPER CHIPS

crispy potato chips w/ hot pepper jelly
+ rogue river blue cheese | 10

SPREADS + DIPS

PEA + MINT CROSTINI

edamame, parmesan + grilled bread | 8.95

WHITE BEAN HUMMUS

w/ tahini, garlic + grilled pita bread | 9

WILD MUSHROOM PÂTÉ

a variety of mushrooms, garlic,
smoked almonds + truffle oil w/ rice crackers | 10

FAUX GRAS*

duck liver pâté w/ shiitake mushroom,
cognac, thyme, fruit compote
+ grilled sourdough bread | 13.95

POTTED SALMON

bacon-`smoked` salmon spread w/ dill,
roasted piquillo peppers
+ rice crackers | 10

EAT YOUR GREENS + SOUP

PACIFIC GRILL CAESAR

chopped hearts of romaine,
hand-torn croutons | 10
add imported white anchovies | 1.50
add smoked baby oysters | 1.50
add fresh local fried oysters | 2.95
add chicken | 2.95
add shrimp | 4

"CHOPPED" WEDGE

iceberg lettuce, nueske's apple-smoked bacon,
tomatoes + rogue river blue cheese dressing | 11
add avocado | 1.50
add salami | 2
add chicken | 2.95
add shrimp | 4

SMOKED SWEET POTATO

SALAD

smoked sweet potatoes, mayo, red onion
+ celery | 4.95

CHICKEN TONKATSU SALAD

chicken breast, panko, asian slaw,
okonomi sauce, kewpie mayo, crispy shallots,
thai 'trinity' + sesame seeds | 12.50

ASIAN CHICKEN SALAD

shredded chicken, lettuces + napa cabbage,
slivered almonds, red bell pepper,
crispy rice noodles, wasabi peas + wontons,
ginger vinaigrette, fresh mint
+ cilantro, <hot> chinese mustard | 12.50

TUSCAN KALE SALAD 'CACIO E PEPE'

tuscan kale, sugar snap peas, pea vines
+ cacio e pepe vinaigrette | 12

SOUP DU JOUR

[priced daily]

*the small print: Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if you have
certain medical conditions

BREAD SANDWICH FLATBREAD

ROSEMARY BREAD

la brea bakery rosemary bread,
extra-virgin olive oil + roasted garlic | 2

CLASSIC GRILLED CHEESE

("The Mayor" Marguerite's Favorite!)

gruyère, white cheddar + fontina cheese,
country sourdough w/ housemade potato chips | 12

add imported prosciutto | 1.50

add avocado | 1.50

add tomato | 1.50

CHEESEBURGER SLIDERS*

2 certified angus ground chuck burgers,
vintage white cheddar, PACIFIC GRILL "secret sauce"
+ garlic herb fries | 14.95

add apple-smoked bacon | 1.50

add avocado | 1.50

add bacon jam | 1

DUCK SAUSAGE SLIDERS

duck + bacon sausage, fennel, red pepper
+ grilled onions; whole grain mustard sauce
+ housemade potato chips | 14.95

VIETNAMESE BÁNH MÌ**

panini-pressed french bread, asian barbecued pork*,
cucumber, pickled carrot,
daikon, thai chilies <hot> cilantro + asian slaw | 11.95
w/ chicken 12.50

**Please specify Mild, Medium or Hot! *Contains Oyster Sauce

JUNY'S CUBAN SANDWICH

panini-pressed french bread, roast pork, ham,
gruyère cheese, housemade zucchini pickle,
mustard w/ housemade potato chips | 14.95

BBQ PORK SLIDERS*

hawaiian rolls, pulled pork,
barbecue sauce, slaw + sweet potato fries | 12.95

SALAMI SANDWICH

genoa salami, goat cheese, truffle oil, lemon, arugula
+ shaved reggiano | 9

DAILY FLATBREAD

[PRICED DAILY]

SUPPER

Available in the bar + lounge

Monday - Saturday after 5pm

+ Sunday after 4pm

Supper is not discounted during Happy Hour

KING SALMON *

grilled wild salmon, vegetable hash
w/ blistered cherry tomatoes,
sweet corn marjoram butter | 14 / 26

(**Not Discounted)

STAN-THE-MAN'S KILLER CLAM LINGUINI*

steamed manila clams, pancetta, white wine
red potatoes, italian parsley
+ garlic breadcrumbs 15.95 / 24

(**Not Discounted)

PORK CHILE VERDE

pork tenderloin, tomatillo sauce, roasted chilies,
potato, cotija cheese, lime, mint, cilantro
+ grilled tortillas | 11 / 17

(**Not Discounted)

BISTRO STEAK FRITES*

grilled 'teres major' steak, mixed greens
w/ red wine vinaigrette + garlic herb fries 19.95

(**Not Discounted)

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DESSERTS + CHEESE

FROMAGE BLANC CHEESECAKE

w/ bartlett pears, caramel
+ pomegranate seeds | **6.50**
(**Not Discounted)

BOURBON CRÈME BRÛLÉE ☒

w/ marker's mark + spiced candied pecans | **6.50**
(**Not Discounted)

FLOURLESS CHOCOLATE CAKE ☒

w/ coffee crunch ice cream
+ almond florentine cookies | **7**
(**Not Discounted)

APPLE DOUGHNUT BITES

w/ oatmeal crème anglaise, caramel
+ pomegranate syrup | **6.50**

JULIA CHILD'S WARM BROWNIE SUNDAE

julia's classic walnut brownie w/ chocolate fudge sauce
+ madagascar vanilla ice cream | **9**
(**Not Discounted)

ROCK'N ROCA® BLONDIE SUNDAE

warm blondie bar, white chocolate ice cream, toasted almonds,
caramel sauce + ALMOND ROCA® buttercrunch | **9**

CHEESE PLATE

a variety of domestic + imported cheeses,
smoked almonds, grapes + grilled bread | **14.95**
(**Not Discounted)

OLYMPIC MOUNTAIN SORBET ♻️ + ICE CREAM ☒

current seasonal selection
full order **5.95** / single scoop **3.50**

COOKIE JAR

chef's daily selection | **5.50**

Pastry Chef Erin Powell
Fall 2013