

LUNCH

SHAREABLE  
SMALL PLATES

TODAY'S WEST COAST OYSTERS  
<RAW> ON THE HALF-SHELL\*

lemon-horseradish mignonette  
+ red cocktail sauce

chef's choice | 2.95 each

POTTED SALMON ⊗

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

WILD MUSHROOM PÂTÉ ⊗ⓧ

a variety of mushrooms, garlic, smoked almonds,  
truffle oil + rice crackers | 7.95

PITA BREAD + HUMMUS ⊗

grilled pita, white bean hummus, za'atar  
+ roasted garlic | 8

'EL CHINGÓN' SHOTS ⊗

baja-style crab + shrimp cocktail w/ avocado,  
cilantro, lime + spicy tomato-shellfish sauce | 3 each

CLASSIC SHRIMP COCKTAIL ⊗

classic cocktail sauce or russian dressing | 11

CHARCUTERIE + CHEESE ⊗

imported + domestic salami + cured meats,  
a variety of cheeses + lavash crackers | 16.95

DAILY FLATBREAD

[ PRICED DAILY ]

ⓧ Vegan available

⊗ Gluten Free available

SOUP  
BREAD  
SANDWICH

SOUP OF THE DAY ⓧ

[ PRICED DAILY ]

ROSEMARY BREAD

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

DUCK SAUSAGE SLIDERS

duck + bacon sausage, fennel, red pepper  
+ onion, whole grain mustard sauce  
+ housemade potato chips | 12.5

JUNY'S CUBAN SANDWICH

panini-pressed french bread, roast pork, ham,  
gruyère cheese, housemade zucchini pickle,  
mustard w/ housemade potato chips | 12.5

CHICKEN SALAD ⊗

open-face sandwich, grilled chicken  
piquillo peppers, sultanas, tabasco, mango,  
cilantro + lime | 6.95

CLASSIC GRILLED CHEESE  
+ A CUP OF SOUP

country sourdough panini, 7 cheeses,  
tomato chutney + a cup of today's soup | 10.95  
add imported prosciutto | 1.5  
add avocado | 1.5  
add tomato | 1

THE 'BLT' SANDWICH

apple-smoked bacon, toasted rustic bread,  
mayonnaise, iceberg lettuce, sliced tomatoes  
+ garlic herb fries | 12.95  
add avocado | 1.5  
add shrimp | 3

CHEESEBURGER 'SLIDERS'\*

2 certified angus ground chuck burgers,  
vintage white cheddar, PACIFIC GRILL  
"secret sauce" + garlic herb fries | 12.95  
add apple-smoked bacon | 1.50  
add avocado | 1.50  
add bacon jam | 1.50

SALAMI SANDWICH

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

## EAT YOUR GREENS

### STEAK SALAD\*

grilled sliced 'teres major' steak, mixed greens, grilled onions, a variety of mushrooms, parmesan, crispy onion strings + worcestershire vinaigrette | 11 / 19.95

### 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 | 14.95

### CLASSIC 'BROWN DERBY' COBB SALAD

grilled chicken, nueske's apple-smoked bacon, avocado, rogue river blue cheese, tomato, hard-boiled egg, romaine + baby mixed greens, buttermilk 'ranch' dressing | 15.95

### "LOUIE-LOUIE"

fresh dungeness crab meat, shrimp + prawns, iceberg lettuce, tomato, hard-boiled egg + classic louis dressing | 19.95  
add avocado | 1.50

### PACIFIC GRILL CAESAR SALAD

romaine hearts, hand-torn croutons <dressing has no raw egg> | 6 / 11  
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

#### Split Charges

main courses 7

#### Substitutions

will be at a modest additional charge.

A service charge of 18% will be added for parties of 6 or more. Of that amount 100% will be paid directly to your server.

We strive to serve the finest, freshest + sustainably harvested ingredients to our guests~

**ALL Menu Items are Necessarily Limited In Quantity**

## MEAT + POULTRY

### BISTRO STEAK FRITES\*

grilled marinated 'teres major', mixed greens, skinny garlic + herb fries | 19.95

### PORK CHILE VERDE

pork tenderloin, tomatillo sauce, roasted chilies, potato, cotija cheese, lime, mint, cilantro + grilled tortillas | 9.5 / 16

### CHICKEN CAPRESE

marinated grilled chicken breast, mozzarella 'bocconcini', cherry tomatoes, sweet onion, grilled sourdough bread + white balsamic vinaigrette | 11 / 19.95

## SUSTAINABLE FRESH FISH + SHELLFISH

### STAN THE MAN'S KILLER CLAM LINGUINE

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

### KING SALMON\*

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

### "CHIRASHI" SUSHI\*

"scattered" <raw> fish of the day, sushi rice, sesame seeds, togarashi, soy + wasabi vinaigrette | priced daily

### CRAB CAKES

dungeness crab, halibut + rock shrimp w/ malt vinegar slaw + house-made tartar sauce | 8.95 each

 Vegan available

 Gluten Free available

**\*the small print:** All menu items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.