

PACIFIC GRILL

CRUDO, RAW + ALMOST RAW

OYSTERS ON THE 1/2 SHELL* ⊗
daily chef's selection
mignonette + cocktail sauces | **2.95** ea

CRUDO OF THE DAY*
[PRICED DAILY]

'EL CHINGÓN' SHOTS ⊗
a very badass baja-style
crab + shrimp cocktail w/ avocado, cilantro,
lime + spicy tomato-shellfish sauce | **3** ea

SMOKED STEELHEAD ⊗
local cold-smoked columbia river steelhead,
'everything' lavash crackers, red onion,
capers + cream cheese | **8.95**

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

ⓧ Vegan available

⊗ Gluten-free available

Split Charges

starters 3.50
main courses 7

Substitutions {if possible}

will be at a modest additional charge.

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

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

ALL Menu Items are Necessarily Limited In Quantity

Substitutions + Modifications

Not Possible w/ some Menu Items

SHAREABLE + SMALL PLATES

BLUE PEPPER CHIPS ⊗ⓧ
warm crispy potato chips w/ pepper jelly
+ rogue river blue cheese | **5.95**

THE DEVIL'S EGGS
a variety of eggs from the devil herself | **4.95**

PAPAS BRAVAS ⊗
crispy fingerling potatoes w/ pimentón,
spicy smoked almond romesco sauce
+ roasted garlic aioli | **6.95**

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

ARANCINI
crispy sicilian-style risotto balls w/ fontina,
parmesan + san marzano tomato sauce | **9.95**

ASIAN BARBECUED PORK*
cold sliced barbecued pork tenderloin,
hoisin + oyster sauce, sesame seeds,
<hot> chinese mustard
+ red banana ketchup | **8.95**

WILD MUSHROOM PÂTÉ ⊗ⓧ
a variety of mushrooms, garlic, smoked almonds,
truffle oil + rice crackers | **7.95**

CLASSIC SHRIMP COCKTAIL ⊗
classic cocktail sauce or russian dressing | **11**

CRAB CAKES
dungeness crab, halibut + rock shrimp
w/ malt vinegar slaw
+ house-made tartar sauce | **8.95** ea

CHARCUTERIE + CHEESE ⊗
imported + domestic salami, cured meats
+ a variety of cheeses + lavash crackers | **16.95**

FRENCH FRY NIRVANA ⊗ⓧ
skinny fries w/ olive oil-poached garlic, crispy
sage + rosemary | **5.95**

BREAD SANDWICH + FLATBREAD

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

PITA BREAD + HUMMUS ⊗
grilled pita, white bean hummus,
za'atar + roasted garlic | **8**

TACOS OF THE DAY
[PRICED DAILY]

PORK BUNS
steamed bao buns, pork shoulder,
pickled carrots + daikon, apricot pepper jelly
+ szechuan pepper-salt | **2.95** ea

CHEESE TOAST
grilled sourdough w/ white wine, garlic,
cheeses + 'melted' tomatoes | **8**

PEA + MINT CROSTINI ⊗ⓧ
sweet peas, edamame, parmesan
+ grilled bread | **7.95**

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

CHICKEN SALAD ⊗
open-face sandwich, grilled chicken,
piquillo peppers, sultanas, avocado, tabasco,
mango, cilantro + lime | **6.95**

FAUX GRAS
duck liver pâté w/ shiitake mushroom,
cognac, thyme, fruit compote
+ grilled sourdough bread | **10**

FLATBREAD OF THE DAY
[PRICED DAILY]

***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.

MEAT + POULTRY

SOY WHISKEY CHICKEN ADOBO

chicken thighs marinated in soy,
garlic, bourbon + ginger
w/ smoky sweet potato salad | **9.95** ea

PORK CHILE VERDE

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

BISTRO STEAK FRITES*

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

FILET MIGNON*

grilled filet mignon, potato gratin w/ gruyère
+ vintage white cheddar, grilled asparagus
+ sauce bordelaise | **22 / 42**

RIB-EYE*

grilled 12oz, blistered cherry tomatoes,
arugula salad + tapenade | **38**

CHICKEN CAPRESE

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

VEGETABLES VEGETARIAN + VEGAN

CAULIFLOWER STEAK

roasted cauliflower steak,
olive gremolata w/ capers, orange
+ garlic breadcrumbs | **7.95**

BROCCOLI

+ CAULIFLOWER FRITTO
crispy broccoli + cauliflower
w/ parmesan, basil
+ spicy jalapeño aioli | **7.95**

SMOKED SWEET POTATO SALAD

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

GRILLED ASPARAGUS

w/ citrus aioli, mint + breadcrumbs | **5.95**

SUSTAINABLE FRESH FISH + SHELLFISH

STEAMERS

steamed local manila clams,
white wine + garlic 'bagna cauda' broth,
large parmesan crouton
+ drawn butter | **15.95 / 25**

WEATHERVANE SCALLOPS*

sautéed fresh alaskan scallops, campfire potatoes
w/ the world's best apple smoked bacon,
grilled onions, corn + romesco sauce | **32**

KING SALMON*

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

FISH OF THE DAY*

[MARKET PRICE]

LOBSTERGASM*

butter-poached australian lobster medallions
+ drawn truffle butter
[6OZ MINIMUM - MARKET PRICE]

PASTA + GRAINS

STAN THE MAN'S KILLER CLAM LINGUINE

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

ANGEL HAIR PASTA

fresh dungeness crab, rock shrimp, prawns, mint,
garlic + fresno chilies | **12.95 / 24**

LOBSTER RISOTTO

australian lobster, melted tomatoes,
sugar snap peas, asparagus, edamame
+ basil | **12.50 / 18**

BAKED POLENTA

mushrooms + spinach | **5.95**

STIR-FRIED QUINOA

vegetables, sesame + ginger | **8.95 / 15**

MAC + CHEESE

ditalini pasta, chilies, cotija cheese, cilantro
+ crispy tortillas | **8 / 14**

EAT YOUR GREENS

TUSCAN KALE SALAD 'CACIO E PEPE'

tuscan kale, sugar snap peas, pea vines
+ cacio e pepe vinaigrette | **8 / 12**

THE 'BLT' SALAD

nueske's apple-smoked bacon, romaine,
avocado, marinated tomatoes
+ creamy tomato dijon vinaigrette | **7.95**

PACIFIC GRILL CAESAR

romaine hearts, hand-torn croutons | **6 / 11**
add white anchovies | **1.5**
add smoked baby oysters | **1.5**
add chicken | **2.95**
add fried oysters | **2.95**
add shrimp | **4**

STEAK SALAD*

grilled steak, a variety of mushrooms
+ grilled onions, baby lettuces, shaved reggiano,
L + P vinaigrette + crispy shallots | **11 / 19.95**

THE "CHOPPED" WEDGE

iceberg lettuce, nueske's apple-smoked bacon,
tomatoes + rogue river blue cheese dressing | **8.95**
add avocado | **1.50**
add chicken | **2.95**
add salami | **2**
add shrimp | **4**

SHELLFISH STUFFED AVOCADO

dungeness crab, rock shrimp, piquillo pepper,
capers + louie dressing | **9.95**

MARKET GREENS

[PRICED DAILY]

CHEF DE CUISINE

Jessica Sewell

SOUS CHEF

Mike Hempel

CHEF / OWNER

Gordon Naccarato

ⓧ Vegan available

ⓧ Gluten-free available