



PACIFIC EATING HOUSE

Gather • Share • Savor

CHEF-DRIVEN • SCRATCH KITCHEN • PACIFIC INSPIRED

♦ Chef's Signature



LIBATIONS

SIGNATURE COCKTAILS

EATING HOUSE MAI TAI ♦ 14

Four rums, lime, pineapple tepache, pineapple juice, lilikoi foam.
Paradise in a glass, no airfare required.

MAI TAI SLUSHIE 12

Frozen concoction, pineapple juice, white rum & dark rum float.

OKOBOJI BLUE MARGARITA 13

Mi Campo Blanco tequila, blue curaçao, lime.

OLD FASHIONED 14

NULU Nebraska-exclusive batch bourbon, demerara, bitters, cherry, orange.

LILIKOI SOUR 13

NULU bourbon, passion fruit-honey syrup, lemon, lime, lilikoi foam.

PUFFER PUNCH 13

Pau vodka, Aperol, Flor de Caña rum, Malibu mango rum.
Served in a ceramic pufferfish mug.

MULBERRY MULE 11

Mulberry gin, blackberries, ginger beer, lime.

ISLAND SPRITZER 12

Aperol, passion fruit, lemon, sparkling wine, soda.

PEAR-FECT SIDECAR 13

Spiced pear liqueur, Alma Finca, lemon juice, dried pear garnish.

PEACH BELLINI 12

House peach slushie, sparkling wine, pinot noir float.

🍸 HIGHBALLS

PAU VODKA, SODA, LIME 8

BOMBAY GIN, TONIC, LIME 8

JACK DANIELS & COKE 8

FLOR DE CAÑA RUM, GINGER ALE 8

EMPRESS GIN RICKEY 8

Lime juice, soda.

NON-ALCOHOLIC

ZERO PROOF PACIFIC COOLER 10

Coconut water, ginger ale, soda, lilikoi foam

PRIVATE EVENTS

ASK FOR GABRIELLE

TV, bar, custom menus.

DINNERS • LUNCHES

Business, rehearsal, celebration up to 40 guests.

COCKTAIL RECEPTIONS

up to 60 guests.



PACIFIC WINES

WHITE

Wine pours: 6 oz | 9 oz | bottle

PANTHER CREEK 11 | 16 | 43

Pinot Gris, Oregon

LONE BIRCH 10 | 14 | 39

Chardonnay, Washington

BOARD TRACK RACER 11 | 16 | 43

Chardonnay, The Vincent, Washington

HEDGES ♦ 11 | 16 | 43

Sauvignon Blanc, Washington

TATTOO GIRL 10 | -- | 44

Sparkling, Washington

RED

Wine pours: 6 oz | 9 oz | bottle

WILLAJORY 11 | 16 | 43

Pinot Noir, Oregon

FORAGER 13 | 19 | 51

Pinot Noir, Oregon

DARK HARVEST 11 | 16 | 43

Cabernet Sauvignon, Washington

DUNHAM CELLARS ♦ 13 | 19 | 51

Cabernet-Merlot, Three Legged Red, Washington

OWEN ROE 14 | 20 | 55

Grenache-Syrah, Sinister Hand, Washington

BOTTLES

CHILLED

AIRFIELD

Sangiovese Rosé, Yakima 36

FORIS Pinot Blanc, Rogue 40

KATE ARNOLD Riesling, Yakima 34

SIXTO Chardonnay, Washington 53

UPCHURCH Sauvignon, Yakima 65

WILLAMETTE VALLEY

White Pinot Noir, Willamette 51

PINOT NOIR

ALEXANA Willamette 58

BJORNSON Eola-Amity 64

DOM. SERENE Yamhill Cuvee, ww 135

FLANEUR Cuvée Constantin, ww 70

FLOWERS Sonoma 87

FOUR GRACES Willamette 59

IN SHEEP'S CLOTHING Oregon 55

KEN WRIGHT Willamette, ½ bottle 40

PENNER-ASH Willamette, Estate 99

ROSEROCK Eola-Amity 87

VARIETAL

AIRFIELD Cabernet-Sangiovese, Spitfire, Yakima 60

MASON NOIR Syrah-Cabernet, Horseshoes & Handgrenades, WA & OR 47

HEDGES Cabernet, Red Mountain 79

VALDEMAR Cabernet, Walla Walla 89

FRANK FAMILY Cabernet, Napa 110

GORMAN Cabernet-Syrah, Zachery Ladder, Red Mountain 70

SAVIAH Merlot-Cabernet Franc, The Jack, Columbia 44

TRUTH TELLER Gamay Noir, Yakima 57

TURLEY Zinfandel, Lodi 100



BEERS + CIDERS

DRAFT = 16 oz, * = 12 oz

ELYSIAN Space Dust*, Imp. IPA, 8.2% 8

KINKAIDER Snow Beast, Winter Ale, 6.8% 7

KROS STRAIN Fairy Nectar, IPA, 6.2% 8

ALASKAN Amber, 5.3% 7

BRICKWAY Coffee Vanilla, Stout, 5.2% 8

KIRIN Ichiban, Pilsner, 5.0% 7

KONA Big Wave, Blonde, 4.4% 7

INFUSION El Squatcho, Lager, 4.3% 7

KINKAIDER Sun of the Beast, Light Lager, 4.3% 7

BUSCH LIGHT Lager, 4.1% 7

HARD CIDER ON TAP = 12 oz

SARO Sangria Cider, 5.2% 8

GLACIAL TILL Dry crisp apple, 6.0% 7

NON-ALCOHOLIC, 0.5%

ATHLETIC Run Wild, IPA 7

ATHLETIC Upside Dawn, Golden Ale 7

BEVERAGES

Coke, Coke Zero, Sprite 4

HFCS-FREE SELECTIONS

Mexican Coca-Cola 5

1919 Root Beer – 16 oz 5

Iced Tea (Green or Black) 4

Agave Lemonade 5

San Pellegrino 5

Tea Smith Hot Tea Earl Grey + Seasonal 6

Starbucks Coffee Press “French Roast” 7

FEATURES

HAPPY HOUR EVERY DAY

3:00–5:30 ● Dine-in only
Beer, Liquor, Wine & Food specials.

PACIFIC NIGHTS...\$35

🍷 Sunday • Monday • Tuesday
Three-course meal menu.

WINE WEDNESDAY

50% off bottles up to \$60;
25% off bottles over \$60.

THIRSTY THURSDAY

50% off draft beer; 25% off libations.

WELCOME

“We arrived in Omaha from Seattle with a commitment to purchase from farmers, ranchers & fishmongers who share our belief in wholesome, sustainable fare. We believe the way food is grown or raised is just as important as how it is prepared. Our recipes celebrate the Earth’s bounty the way it was intended - wild & natural.”

Darrell & Laura Auld, EH est. 3/20

Victoria Ruiz, chef de cuisine
Melissa Floyd, operations director
Tyler Berge, service team lead
Gabrielle Vala, private event coordinator





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STARTERS

POPOVER ♦ 3

Light as air, apple butter.

BLISTERED GF 13

Brussels & cauliflower, toasted macadamia nuts, Thai chili sauce.

LAURA'S LAHVOSH VEG 20

Laura's signature flatbread, pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, basil.

G.O.A.T. GF ♦ 20

Warm goat cheese, everything spice, fried shallots, cauliflower bread, strawberry-hot honey.

CRISPY RICE* GF | RAW 4 for 16

Spicy ahi poke, sushi rice squares, tamari-ginger sauce.

BAO BUNS* 2 for 14

Quick-fried steamed buns, chicken thighs, charred bok choy, sweet chili sauce.

HULI-HULI WINGS* GF 14

Dredged in rice flour, fried, tossed in huli-huli sauce, garlic aioli.

SOUPS + SALADS

EATING HOUSE SOUP VEG 8

Coconut, lemongrass, ginger, curry, shiitake mushrooms.

CLAM CHOWDER* 9

Clams, bacon, potato, celery, onion, cream, thyme.

Pier 54, Seattle

CAESAR SALAD half 8 | full 15

Chopped romaine, croutons, shaved parmesan cheese, house Caesar dressing.

COASTAL SALAD GF half 8 | full 15

Mixed greens, roasted carrots, bleu cheese, cinnamon pecans, pomegranates, orange-honey dressing.

PACIFIC CRUNCH half 8 | full 15

Napa and purple cabbage, romaine, carrots, avocado, sesame seeds, wontons, ginger-honey dressing.

Add chicken \$7 | shrimp \$8 | flank \$10 to any salad – just ask server.



HOUSE FAVORITES

BIBIMBAP* #1 SELLER ♦

Hot stone bowl, jasmine rice, bok choy, red cabbage, carrots, sunny egg, gochujang & kimchi.

Flank & Vacio steak 25

Salmon & Shrimp 26

Brussels & Cauliflower VEG 22

CRYING TIGER* GF | SPICY ♦ 27

Flank steak, jasmine rice, blistered string beans, cucumber, pistachio, kimchi, fiery Jaew sauce.

WILD SALMON* GF ♦ 32

Seared sockeye, agave-grapefruit glaze, avocado, crispy sushi rice, ginger-scallion vinaigrette, charred broccolini.

MAHI-MAHI* GF | SPICY ♦ 33

Grilled, forbidden black rice, mango salsa, charred broccolini, volcano sauce.

BOWLS

AHI POKE BOWL* GF | RAW 26

Sesame poke tuna, jasmine rice, bok choy, edamame, kimchi, pickled ginger, nori, avocado, miso-peanut vinaigrette.

PACIFIC SHRIMP BOWL* GF ♦ 25

Shrimp, jasmine rice, avocado, black beans, tomato, cotija cheese, corn, blue-corn strips, pineapple vinaigrette.

MOCHIKO BOWL* GF 24

Hawaiian-style crispy chicken, jasmine rice, sesame slaw, pineapple-cucumber relish, spicy mayo, furikake & scallion.

TACOS

J.D.F. TACOS* 3 TACOS | GF ♦ 22

Blue-corn shells, glazed salmon, artisan greens, Pico de Gallo, avocado aioli, jasmine rice.

Strait of Juan de Fuca, USA | Canada

BEACH TACOS* 3 TACOS | SPICY ♦ 22

Flour tortillas, house-spiced mahi-mahi, apple-habanero salsa, cotija cheese, cilantro-lime crema, chips & salsa.

SHORT RIB TACOS* 3 TACOS | GF 22

Grilled corn tortillas, braised short rib, avocado aioli, pickled red onions, cilantro, jus, corn ribs.



NEBRASKA

EATING HOUSE BURGER* 20

Nebraska ground steak patty, Le Q brioche, Chile de árbol aioli, shredded lettuce, Tillamook white cheddar, grilled onion, tomato, smoked black forest bacon, fries

BUTCHER'S VACIO STEAK* GF 36

8 oz grilled butcher's cut, black garlic butter, crispy potatoes, charred broccolini, sea salt, garlic.

Steak will rise 5° on hot stone platter.

Argentine meat cut from bottom flap.

WILD SEAFOOD

FISH & CHIPS* 23

Wild pollock, Alaskan amber tempura, panko crust, fried, apple slaw, fries, house ketchup & tartar.

WALEA STEW* GF 29

Mahi-mahi, wild shrimp, coconut-curry broth, chopped broccolini, herb bouquet, macadamia nuts, jasmine rice.

Wailea, Maui

CRAB-STUFFED COBIA* 34

Cobia, savory lump crab stuffing, sweet corn purée, charred seasonal succotash.

NOODLES

HOT NOODS* GF ♦ 22

Grilled chicken thighs, rice noodles, sweet peppers, carrots, Thai peanut sauce, crushed peanuts.

GARLIC NOODLES VEG 15

Wok tossed wheat ramen noodles, roasted garlic, sesame.

Add shrimp \$8

DESSERTS

LEMON MOUSSE 9

Bright flavor of fresh lemon, smoothness of whipped cream.

NANAIMO BAR GF 10

Three-layer, cocoa-walnut-coconut-graham cracker bottom, custard icing middle, chocolate ganache top.

Nanaimo, British Columbia

PINEAPPLE CAKE 12

Warm pineapple cake, lilikoi-caramel, coconut whip.

WHY PACIFIC EATING HOUSE?

Chef-driven cuisine • Scratch kitchen • Wild seafood •
Nebraska Certified Black Angus beef •
Heartland hospitality

OUR CHEF'S PROMISE

Every plate is prepared with intention, quality ingredients and thoughtful technique.
“Pacific” flavors sourced from “The Heartland”

Our menu is built to order. Just ask if you want protein added or something left off.

GF Gluten-Free | VEG Vegetarian | SPICY | RAW Tuna

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | 9.26