

PACIFIC EATING HOUSE

ALWAYS WILD, ALWAYS NATURAL!

"We are intent on purchasing from farmers, ranchers, fishmongers + winemakers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. We believe that food additives are unhealthy, unsafe and mask a lack of true nutritional value in today's processed foods. Knowing this, we believe that everyone should purchase their food with care and consciousness. Our Pacific coast recipes use Nebraska's bounty the way it is intended ~ Wild and Natural. **Carefully Sourced, Thoughtfully Served**

Darrell & Laura Auld, PEH est. 3/20

Victoria Ruiz, chef | Mynor Cabinal, sous-chef
Tyler Berge, manager | Gabrielle Vala, manager

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"The wine list is 100% accurate at the time of printing,
but potentially less so with every passing moment"

SPECIAL POUR WINES

By the Glass	6oz	9oz	btl
TATTOO GIRL Sparkling, WA	11		43
KATE ARNOLD Riesling, WA	09	13	35
PANTHER CREEK Pinot Gris, OR	10	14	39
CHEMISTRY Chardonnay, OR	09	13	35
DeLILLE Sauv-Semillon, Chaleur Blanc, WA	12	18	47
HEDGES Sauvignon Blanc, CMS, WA	09	13	35
MISCREANT Albariño, Hedonista, WA	11	16	43
bright acidity, citrus & stone fruits flavors - perfect companion for seafood and light dishes			
MR. PINK Rosé of Sangiovese, WA	09	13	35
PLANET OREGON Pinot Noir, OR	11	16	43
IN SHEEP'S CLOTHING Pinot Noir, OR	12	18	47
CASTLE ROCK Cabernet, WA	10	14	39
HORSEHOES + HANDGRENADES Syrah-Cabernet, OR + WA	12	18	47
SAVIAH Merlot-Cabernet Franc, The Jack, WA	09	13	35

◆ WINE BOTTLES ◆

PACIFIC COAST White

BABY BLUE Sauvignon-Viognier, Sonoma...50

AIRFIELD Sauvignon Blanc, Yakima...50

UPCHURCH Sauvignon Blanc, Southwest Facing, Yakima...75

BETHEL HEIGHTS Chardonnay, Estate, Eola Amity...65

WILLAMETTE VALLEY Pinot Noir, White, Willamette...60

JULIA'S DAZZLE Pinot Gris Rose, Columbia...40

WATERBROOK Chardonnay, non-alcoholic + gluten-free...50

OREGON Red (Pinot Noir)

ALEXANA Terroir series, Willamette...65

BENTON-LANE Willamette...50

CATALYST RIDGE Oregon = Willamette + Eola-Amity...75

DOMAINE DROUHIN, Roserock, Eola-Amity...80

DOMAINE SERENE, Yamhill, Yamhill-Carlton...95

ERATH Oregon...50

FOUR GRACES Willamette...55

GRAN MORAINÉ Yamhill-Carlton...80

INSCRIPTION Willamette...55

KEN WRIGHT Willamette...30 1/2 bottle

PONZI Tavola, Willamette...60

PENNER-ASH Willamette...80

FEATURE

Oregon & Washington: MAISON NOIR, Andre Mack negociant
Red blend "Horseshoes + Handgrenades"

Rogue Valley Syrah & Red Mountain Merlot + Cabernet...47 btl or BTG

WASHINGTON Red

TRUTH TELLER Gamay Noir, Repartee, Yakima ...80

ECHOLAND Merlot-Cabernet, Seven Hills Red, Walla Walla...75

GORMAN Cabernet-Syrah, Zachery's Ladder Red Mountain...75

HEDGES FAMILY Cabernet, Red Mountain...85

UPCHURCH Cabernet, LTL, Red Mountain...75

NEWSPRINT Cabernet Franc, Columbia...50

AMAVI Syrah, Walla Walla...60

WATERBROOK Cabernet, non-alcoholic + gluten-free...50

CALIFORNIA Red

FLOWERS Pinot Noir, Sonoma Coast...85

EMERITUS Pinot Noir, Russian River...75

BARTER + TRADE Cabernet, Columbia...50 bottled in CA

FRANK FAMILY Cabernet, Napa...100

FAUST Cabernet, Napa...95

TURLEY Zinfandel, Lodi...85

■ BOTTLES & BOARDS ■

Dine-in, All Day Wednesday

50% off price of wine bottle, 750ml bottles up to \$60,

25% off price of wine bottle, 750ml bottles up to \$90,

\$5 off = Laura's Lahvosh, the G.O.A.T.

Check out these wines

1130 Sterling Ridge Drive, Omaha | 531-999-3777 | OPEN: Sunday - Thursday 11:30 – 8:30pm | Friday + Saturday 11:30 - 9pm

◆ LIBATION ◆

OLD FASHION

NULU bourbon whiskey, small batch Nebraska exclusive,
demerara, bitters, cherry, orange ...14

AMIGOS CALIENTE

Jalapeño infused Mi Campo tequila, cherry, lime...12

BEE'S KNEE

Brickway blueberry infused gin, lavender- honey syrup, lemon...12

PEAR-FECT SIDECAR

St. George spiced pear liqueur, Alma Finca orange liqueur, lemon...12

50 SHADES OF GREY

Earl Grey infused bourbon, banana, lime...12

MULBERRY MULE

Revelton mulberry gin, muddled blackberries, ginger beer, lime...10

MAUI MULE

Tito's vodka, pineapple, orange bitters, ginger beer...10

EATING HOUSE MAI TAI

4 rums, lime, pineapple tepache, pineapple juice, lilikoi foam...14

PUFFER PUNCH

Tito's vodka, Aperol, Flor de Cana rum, Malibu mango rum...11

ISLAND SPRITZER

Aperol, passion fruit, lemon, sparkling wine, soda...12

PEACH BELINNI SLUSHIE

Signature peach-sparkling wine blend, topped with Sangria...12

◆ BEER ◆

ELYSIAN. WA, Space Dust, IPA, 8.2%...7 draft

KINKAIDER. NE, seasonal, ale, %...7 draft

KROS STRAIN. NE, Fairy Nectar, IPA, 6.2%...8 draft

ALASKAN. AK, Amber, altbier, 5.3%...7 draft

KIRIN. JP, Ichiban, pilsner, 5.0%...7 draft

ZIPLINE. NE, Dear Old Nebraska, lager, 4.8%...7 draft

KONA. HI, Big Wave, blonde ale, 4.4%...7 draft

INFUSION. NE, El Squatcho, lager, 4.3%...7 draft

GLACIAL TILL. NE, hard cider, original, 5.5%...7 draft

bottle/can/non-alcoholic

SIERRA NEVADA. CA, Hazy Little Thing, IPA, 6.7%...7

DESCHUTES. OR, Mirror Pond, pale, 5.0%...7

SARO. NE, hard cider, seasonal, 5.6%...7

ATHLETIC. CA, Run Wild, West coast style IPA, N/A, 0.5%...7

ATHLETIC. CA, Free Wave, hazy IPA, N/A, 0.5%...7

◆ BEVERAGE ◆

Coke, Coke Zero, Sprite- \$3 each

sodas below are high-fructose free- \$4 each

Mexican Coca Cola | 1919 Root Beer | Zevia Ginger Ale

Izze Sparkling Soda (seasonal flavors)

Iced Tea Lipton Black or Tazo Green | Agave Lemonade

San Pelligrino sparkling mineral water

The Tea Smith: Hot Tea Earl Grey, + seasonal - \$6

Coffee Press: Seattle's Fulcrum Silver Cup – Queen City - \$7

■ HAPPY HOURS ■

Dine-in, 3pm–5:30pm, Monday-Sunday

\$3 off Libations

\$2 off Tap Beers

\$6 Castle Rock Cabernet or

Chemistry Chardonnay glass

\$6 bites = Clam Chowder,

Arancini Balls (two each)

\$4 off = Eating House Burger,

Huli-Huli Chicken Wings,

Route 1 Fish Tacos

Thank you, defenders of our country!
Military Discount offered (specials excluded)

Sister Restaurants



◆ HOT POPOVER ◆

🍷 light as air, apple butter, made in Bistro, fresh daily...3

◆ SHARED ◆

BRUSSELS, CAULIFLOWER, MAC NUTS* gf...13

blistered, Thai chili sauce

ARANCINI BALLS* ...13

risotto balls, panko, stuffed mozzarella center, garlic aioli

LAURA'S LAHVOSH* ...18

pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil

THE G.O.A.T.* gf...20

warm goat cheese, everything spice, sesame seeds, cauliflower bread, strawberry-hot honey

CRISPY RICE CAKES* gf...4 for 15

seared Jasmine rice squares, spicy **tuna poke**

SPRING ROLLS*...2 for 12

shrimp, rice noodles, romaine, cucumber, carrots, mint, cilantro, bean sprouts rolled in rice paper, Thai peanut sauce o/s

HULI-HULI CHICKEN WINGS* gf...15

dredged in rice flour, fried, tossed in huli-huli sauce, garlic aioli

BAO BUNS*...2 for 15

quick-fried steam bun, **chicken thighs**, charred Bok choy, sweet chili sauce

MOCHIKO CHICKEN BITES* gf...15

Japanese sweet rice flour, jalapeño-pineapple sauce

◆ SALAD ◆

TWISTED SALAD ...8 half / 15 full

Artisan greens, goat cheese, Kalamatas, pickled onion, croutons, basil-balsamic vinaigrette

CAESAR SALAD ...8 half / 15 full

chopped romaine, croutons, shaved parmesan cheese, Caesar dressing

COASTAL SALAD gf...8 half / 15 full

mixed greens, roasted carrots, bleu cheese, pomegranate seeds, cinnamon pecans, orange-honey dressing

add to salad 🍷 wild shrimp* +\$10, seared salmon* +\$12,

CHICKEN CRUNCH SALAD*...11 half / 19 full

Romaine, Napa + purple cabbage tossed, sliced **chicken breast**, scallion, sesame seeds, ginger-sesame-honey dressing, crispy won tons

◆ SOUP ◆

VICTORIA'S SEASONAL SOUP ...8 bowl

ask what we are offering today

PIER 54 SEATTLE CLAM CHOWDER* ...9 bowl

chopped clams, bacon, cream, potato, celery, onion, thyme

◆ HEARTLAND ◆

🍷 **BIBIMBAP** 5oz *...24

hot stone bowl • Jasmine rice • Bok choy • carrots • cucumber • purple cabbage • **steak** • sunny egg • **Gojuchang** + **Kimchi** o/s

sub 🍷 salmon + shrimp instead of steak

LOCO MOCO* 6oz ...20

Waikiki favorite • Jasmine rice • Nebraska **ground steak patty** • miso-beef broth gravy • fried egg • pineapple wedge

EATING HOUSE BURGER 6oz *...19

Nebraska **ground steak patty** • Le Q bun • Chile de árbol aioli • onion • tomato • shredded lettuce • Tillamook white cheddar

• smoked black forest bacon • fries • **add** 🍷 smashed avocado* +\$1

CRYING TIGER 9oz* gf...27

sliced **flank steak** • Jasmine rice • string beans • cucumbers • pistachio • kimchi • **fiery Jaew sauce** o/s

BLACK ANGUS RIBEYE 16oz* gf...55

Midwest grain fed • hand cut • certified Agnus beef **Ribeye**

• whiskey marinated • butter • loaded baked potato •

fire-lite rosemary sprig • **fiery Jaew sauce** o/s

🍷 fries before 5pm (not gf)

ALOHA RIBS* gf...35

marinated in pineapple juice + rice wine •

slow-cooked • half slab of Iowa **pork ribs** •

Hawaiian Huli-Huli sauce • pineapple fried rice • roasted corn rib

MACADAMIA CHICKEN ...25

marinated in tamari-ginger glaze • panko-macadamia nut crusted

chicken breast • mango relish • charred Bok choy • coconut rice

HOT NOODS* gf...22

chargrilled **chicken thighs** • rice noodles • ginger • carrot • sweet peppers • Thai peanut sauce • crushed peanuts

◆ KEIKI BENTO BOX ◆

fruit, fries & edamame ...12 (for our young friends under 12)

Hawaiian bun burger sliders, ketchup only

Mochiko Chicken bites

Teriyaki Top Sirloin steak, 4 oz

◆ WILD SEAFOOD ◆

FISH + CHIPS*...23

Alaskan amber beer battered tempura • panko crusted • two **Pacific cod** • fries • apple slaw • house ketchup + tartar

ISLAND FISH SANDWICH*...22

panko crusted **mahimahi** fillet • Le Quartier brioche bun • spicy aioli • Napa cabbage • tomato • Bubbies dill • fries

TWISTED SISTER* gf...29 (high Omega 3)

troll caught **sockeye** fillet • seared medium • avocado slices • kale-asparagus-sweet corn bed • **miso-sesame-peanut vinaigrette** o/s

MAHIMAHIMAHI* gf...27

chargrilled **mahimahi** • forbidden black rice • mango salsa • charred broccolini • Volcano sauce

SHRIMP FRIED RICE* gf...25

fried rice • tamari • **wild shrimp** • edamame • pineapple cubes • mixed bell peppers • oyster sauce • chili oil • bean sprouts • crushed peanuts

SHRIMP RISOTTO* gf...25

blackened **wild shrimp** • pickled red onions • mushrooms • asparagus • in a creamy risotto

◆ TACOS ◆

J.D.F. TACOS* gf...21

three crunchy blue corn shells • miso glazed **salmon** • Artisan greens • Pico de Gallo • avocado aioli • **Jasmine rice** o/s

PACIFIC BEACH TACOS*...21

three flour tortillas • Eating House spiced **mahimahi** • apple-habanero salsa • cotija cheese • cilantro-lime crema • **blue corn tortilla chips** + **salsa** o/s

ROUTE 1 FISH TACOS*...21

three soft corn tortillas • **Pacific cod** • beer battered tempura • shredded slaw • Pico de Gallo • gojuchang aioli • **blue corn tortilla chips** + **salsa** o/s

Buy the Kitchen a 6-pack of Beer...10, reward them after shift

◆ RICE BOWL ◆

PAELLA* gf...28

saffron infused Jasmine rice mixed • **salmon** • **wild jumbo shrimp** • **free-range chicken** • **sausage** • peppers • tomato • onions • garlic • roasted carrot • charred Brussels sprouts • paprika • lemon

WALEA STEW* gf...26

mahimahi • **wild shrimp** • coconut curry broth • chopped broccolini • herb bouquet • macadamia nuts • **Jasmine rice** o/s

PIER 38 AHI BOWL* gf...25

sliced jalapeño-minced caramelized onion, raw **tuna poke** • Jasmine rice • nori • green onion-ginger-peanut oil • carrot-cucumber kimchi • avocado • edamame • Bok choy • arare crackers • pickled ginger • **miso-sesame-peanut vinaigrette** o/s

BAJA SHRIMP BOWL* gf...25

seared **wild shrimp** • Jasmine rice • avocado • black beans • tomato • corn • cotija cheese • blue corn strips • cilantro • grilled pineapple wedge • pineapple-jalapeño vinaigrette

◆ SWEET ENDINGS ◆

CHOCOLATE TRUFFLE COOKIE warm with ice cream ...10

VANCOUVER ISLAND NANAIMO BAR gf

coconut-walnut-graham crust, vanilla custard, dark chocolate ...10

SEASONAL SELECTION

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FOOD NOTES:

Pacific meets the Heartland

We are committed to making real food with absolutely zero artificial ingredients, let us know if you would like something left off, all dishes are built to order

Scratch Kitchen | **vg=vegan** | **gf=gluten free** (may not be celiac free deep fried)

we do not use a microwave | we use nuts & wheat

note 🍷 hand cut steaks: Certified Black Agnus Flank, Hanger, Filet Mignon, Ribeye, Top Sirloin

reminder: baguette, cracker, croutons, Whidbey dressing, Gojuchang, fries, ramen, bao buns – all contain gluten

🍷 **#1 seller**

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RAINIER PRIVATE ROOM 

Email Gabrielle at PacificEatingHouse@gmail.com

available for parties up to 40 ppl, Station Stand up or Sit Down served, Sales meet a room minimum