

DINNER -reservations recommended

ALWAYS WILD, ALWAYS NATURAL!

"We left Seattle intent on purchasing from farmers, ranchers & fishmongers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. Our recipes use the Earth's bounty the way it is intended ~ wild and natural"
Darrell & Laura Auld, Pacific Eating House est. 3/20

Victoria Ruiz , chef
Ryan Ellison, manager

Carefully Sourced, Thoughtfully Served
Steak & Ground Beef, pasture, Piedmontese, Lincoln
Pork, Jon's Natural, McClelland, Iowa
Chicken, Plum Creek, Burchard
Wild Seafood, Trident, Seattle
Honolulu Fish Co, Honolulu
Bread, Le Quartier, Lincoln
Coffee, Caffe Vita, Seattle

TIKI LIBATIONS

PACIFIC MAI TAI	14
four rums, lime, pineapple tepache, pineapple juice, lilikoi foam	
PUFFER PUNCH	14
Tito vodka, Flor de Cana, Aperol, Malibu mango, pineapple	
MONAKO KILI	12
mango chili infused rum, Campari, Cointreau, lime, simple	
ZOMBIE	14
Flor de Cana rum, orange, lemon, lime, Passoa	
LILIKOI SOUR	12
Uncle Nearest 1884 bourbon, lemon, passion fruit, lime, egg white, mint	
50 SHADES OF GREY	12
Earl Grey infused bourbon, banana liquor, lime	
AMIGOS CALIENTE	14
Libétula tequila jalapeño infused, cherry, lime	
PINK GIMLET	11
Beefeater strawberry gin, lime, basil	



SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	08		32
MR. PINK Sangiovese Rose	09	12	35
KUNG FU GIRL Riesling	08	11	30
SOKOL BLOSSER Pinot Gris	09	13	36
PRAYERS of SAINTS Chard	09	13	36
SALEM Chardonnay	12	17	48
UNSHACKLED Sauvignon Bl	09	13	36
PLANET OREGON Pinot Noir	11	16	44
DOMAINE DROUHIN Pinot Noir, Dundee	14	19	56
CHATEAU STE. MICHELLE Cabernet, Indian Wells	11	16	44
FRANK FAMILY Cabernet, Napa	19	26	76
SAVIAH Cabernet -Merlot, Jack	10	14	40
MARK RYAN Syrah -Grenache, the Shift	12	17	48

PACIFIC COAST BOTTLE WINE CALIFORNIA

BABY BLUE Sauvignon -Viognier	50
J. WILKES Viognier	35
FAUST Cabernet	95
OMEN Zinfandel -Malbec	60
PRIDE Cabernet, Napa & Sonoma,	120
SANDHILL Chardonnay	50
TURLEY Zinfandel	85

OREGON

BENTON-LANE Pinot Noir Estate	40
DOMAINE SERENE Chardonnay, Evenstad	85
FAIRSING Pinot Noir Estate	80
FOUR GRACES Pinot Noir	55
GRAN MORAINÉ Chardonnay	70
GRAN MORAINÉ Pinot Noir Yamhill-Carlton	70
GROWERS GUILD Pinot Noir	40
KING ESTATE Chardonnay	50
PENNER ASH Pinot Noir Vintage Select	75
PURPLE HANDS Pinot Noir Latchkey	95

WASHINGTON

BOOKWALTER Cabernet Franc, Suspense	80
CS Cabernet	40
GRAMERCY Syrah	55
HEDGES Cabernet, Red Mountain	70
HEDGES CMS Sauvignon Blanc	35
K VINTNER Syrah, Royal City, WA	190
LEONETTI Cabernet	170
MARK RYAN Cabernet -Merlot, Chief	55
SINISTER HAND Syrah -Grenache	50

ON TAP 16 ounce

KINKAIDER, NE Seasonal	7
ELYSIAN, WA Space Dust, IPA, 8.2%	7
ROGUE, OR Dead Guy, Maibock, 6.8%	7
KROS STRAIN, NE Fairy Nectar, IPA, 6.2%	6½
ALASKAN, AK Amber, altbier, 5.3%	6½
NEBRASKA BREWING CO, NE Hefeweizen, 5.2%	6½
KIRIN, JP Ichiban, pilsner, 5.0%	6½
EXILE, NE Tico Time, wheat ale 4.9%	6½
ZIPLINE, NE Dear Old Nebraska, lager, 4.8%	6½
KONA, HI Big Wave, blonde ale, 4.4%	6½
INFUSION, NE El Squatcho, Mexican lager, 4.3%	6
SCHILLING, WA Emerald City, hard cider, 5.5%	6

BEVERAGE

sodas are high fructose free
Mexican Coca Cola
Mexican Sprite
1919 Root Beer
Jones Soda blueberry lemonade
Zevia Cola zero
Ginger ale zero
San Pellegrino sparkling water
The Tea Smith Hot Tea
Citrus Dragon, Earl Grey, Rooibos decaf
Coffee Press
Seattle's Caffe Vita - Del Sol
Eating House Cold Brew
GOLDEN ROAD, CA 6
Mango Cart, wheat NA, cans 0.5%
MAUI BREWING, HI 6
Dragon Fruit, hard seltzer, 5.0%

■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Monday-Saturday
Dine-in, 8pm-9pm, Monday-Saturday

\$4 Kona Longboard Lager
\$6 glass Prayers of "Sinners" (Red) or "Saints" (White)
\$6 Life's a Beach -coconut rum, rye whiskey, lemon
\$6 Upside Down -vodka, pineapple & cherry juice shooter

\$6 small bites
J.D.F. Taco (one each)
Street Bao Bun (one each)
Plum Creek Bone-in Wings
\$11 big bites
North Shore Fries | Encinitas Tacos
House Burger | Laura's Lahvosh

PRIVATE ROOMS available for events
ROOM SIZES range from 12 to 40
For sit-down meals or special requests
PacificEatingHouse@gmail.com

SISTER RESTAURANTS

Twisted Cork Bistro
10730 Pacific Street, Omaha

Pine & Black Bistro
248 Olson Drive, Papillion

SMALL PLATE

BRUSSELS & CAULIFLOWER

blistered, macadamia nuts,
Thai chili sauce \$11 vg

LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke, mozzarella,
goat cheese, torn basil \$16

PLUM CREEK CHICKEN WINGS

sweet-spicy glazed, garlic aioli dipping \$11

STREET BAO BUNS (two each)

quick-fried steam bun, chicken thighs,
charred bok choy, sweet chili sauce \$14

NORTH SHORE FRIES*

wild shrimp, garlic butter, house fries \$14

RAW PLATE

AHI POKE TACOS* (three each)

lime-wasabi slaw, fried wontons,
sriracha, pistachio \$16

PISTACHIO CRUSTED AHI*

seared ahi, teriyaki, pineapple salsa, wasabi, ginger,
sriracha \$25 gf

CEVICHE*

lime, onion, tomato, cilantro, jicama, blue tortilla,
sea bass \$16 gf

SOUP & SALAD

All with JJ Flat cracker

LE QUARTIER BREAD | HERB BUTTER \$3

PIER 54 SEATTLE CLAM CHOWDER,

chopped clams, bacon, cream, potato,
celery, onion, rosemary \$8½

MULLIGATAWNY,

spicy curry, apple, galangal, almond, paprika,
coconut milk, Jasmine rice, toasted coconut
\$7½ (gf | vg without JJ Flat)

TOMATO-RED PEPPER BISQUE,

tomato, roasted red peppers, garlic, cumin, chili oil,
Tillamook white cheddar, croutons \$7½

ISLAND SALAD,

Artisan greens, sweet onion, raisins,
Mandarin oranges, macadamia nuts,
miso-peanut vinaigrette \$8 (gf without JJ Flat)

TWISTED SALAD,

Artisan greens, goat cheese, Kalamata olives,
pickled red onion, croutons,
basil-balsamic vinaigrette \$8

PACIFIC recipes from around the Pacific Rim

WILD HALIBUT*

longline caught · fillet · seared · lemon ·
olive-cherry tomato tapenade · garlic
· green beans · fingerling potatoes \$33 gf

TWISTED SISTER*

Sockeye salmon fillet · asparagus-corn-kale ·
avocado · miso-peanut vinaigrette \$25 gf

FISH TACOS

JUAN de FUCA TACOS*

three crunchy blue corn shells · miso salmon ·
Pico de Gallo · Artisan greens · avocado aioli ·
furikake rice \$19½ gf

ENCINITAS TACOS*

three flour tortillas · mahimahi · P.E.H. spiced ·
apple-habanero salsa · cotija cheese ·
cilantro-lime crema · furikake rice \$18

PACIFIC COD & CHIPS

Alaskan amber beer battered tempura · three cod ·
panko crusted · salt & pepper fries · apple slaw ·
house ketchup & tartar sauce \$19½

PIER 38 BOWL*

raw tuna · rice · Artisan greens · ginger scallion
dressing · carrot · edamame · kimchi cucumber ·
pickled ginger · nori \$21 gf | raw

SEA BASS*

chargrilled · passion fruit salsa · grilled asparagus
· blueberry · lemongrass rice \$29 gf

WAILEA STEW*

mahimahi · wild shrimp · fresh herbs · spicy Thai
curry broth · asparagus · macadamia nuts ·
furikake rice \$27 gf

HONOLULU AHI*

sashimi premium grade · lightly blackened
· Artisan greens · ginger · pineapple salsa ·
spicy rice · wasabi aioli & vinaigrette \$36 gf

SALMON & SHRIMP & GREENS*

Artisan greens · seared Sockeye fillet ·
wild shrimp · avocado · pineapple salsa
· honey-jalapeño vinaigrette \$25 (gf without JJ Flat)

HEARTLAND beef & poultry from Nebraska

EATING HOUSE BURGER*

pasture raised beef · brioche · apple slaw ·
Dead Guy mustard · bacon jam ·
Tillamook pepper jack · sunny egg · fries \$17

HULI HULI RIBS*

sweet-spicy glaze · basted · pork baby back
· green beans · jalapeño cornbread \$20½ gf

STEAKS

~bourbon marinated & chargrilled~

BUTCHER STEAK*

Piedmontese · Twisted steak rub ·
pomegranate-pink peppercorn sauce
· root vegetable puree · frites \$28

CRYING TIGER*

medium rare flank strips (nine oz.) · spicy rice · green
beans · pistachio · kimchi · fiery Jaew sauce \$24 gf

FLANK STEAK SANDWICH*

~bourbon marinated & chargrilled~
split roll · sweet pepper-onion-jalapeño · garlic aioli ·
blue cheese crumbles · salt & pepper fries \$20

BIBIMBAP*

hot stone bowl · furikake rice · Piedmontese flank
steak · cucumber · daikon · carrots · sunny egg ·
gojuchang & kimchi on side · \$21½

HOT NOODS

charred chicken · rice noodles · ginger ·
carrot · sweet peppers · peanut sauce \$19 gf

CHOPPED CHICKEN COBB

Artisan greens · charred chicken · Gorgonzola ·
avocado · tomato · bacon · hardboiled egg
· chives · carrots · apple vinaigrette \$19

TOSHI TERIYAKI

Seattle plate lunch · chicken thighs · bistro teriyaki
sauce · rice · Artisan greens · miso-sesame nut
vinaigrette · carrots · toasted almond ramen \$17½

KEIKI - \$9½ (1-12 years old)

Served with fries, fruit, Jones soda & malasada
Chicken Tenders | Burger Sliders
Pacific Cod | Grilled Cheese

SWEET ENDING

MINI SEASONAL SLUMP

hot self-rising crust, ice cream \$7

VANCOUVER ISLAND NANAIMO BAR

no bake, layered confection, walnut \$7 cf

WARM CHOCOLATE CHIP COOKIE

with glass of milk \$6

HAWAIIAN MALASADAS (two each)

warm doughnut, sugar, haupia pastry cream \$7

VICTORIA'S MANGONADO MOUSSE \$7

reminder from *Douglas County Health Dept.
"Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness

gf=gluten free, vg=vegan | we use Jasmine Rice
nuts & wheat are used in Eating House

P.E.H. spice - paprika, onion powder, garlic powder,
thyme, oregano, cayenne pepper, salt & brown sugar

👉 top seller

BUY the KITCHEN

a 6-pack of Beer, reward them after shift \$10

MONDAY, TUESDAY & WEDNESDAY

PRIX-FIXE \$25

Support High School Bands

begin with Soup or Salad

(1 entrée from below)


NORTHWEST FISH n' CHIPS

Alaskan beer battered tempura · panko crusted ·
salmon · mahimahi · pacific cod · salt & pepper fries ·
apple slaw · house ketchup & tartar sauce

CHICKEN & WAFFLE

Plum Creek farm chicken fried tenders ·
sweet-spicy glaze · strawberry-hot honey sauce
· Omaha's Heavenly waffle · gluten free available

finish with Malasada or Victoria's Mousse

\$1 helps support the 
Burke, Millard North & Westside H.S. Bands
Additional Band Donations accepted