

Eating House *on Pacific Street*

“WE arrived in Nebraska from Washington 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. We believe that food additives are unhealthy, unsafe and mask the true nutritional value in today’s processed foods, everyone should purchase their food with care and consciousness. Our recipes use the Earth’s bounty the way it is intended ~ **Wild and Natural!**”

Darrell & Laura Auld, EH est. 3/20

Victoria Ruiz, chef, Katie O’ Connor, manager
Brittany Love, Operations Director

Beer on tap

- ELYSIAN** WA, Space Dust, IPA, 8.2%...7
- KINKAIDER** NE, Snow Beast, Winter ale, 6.8%.....7
- KROS STRAIN** NE, Fairy Nectar, IPA, 6.2%...8
- ALASKAN** AK, Amber, altbier, 5.3%...6
- BRICKWAY** NE, Coffee Vanilla, stout, 5.0%...7
- KEG CREEK** IA, Apricot Moongold, wheat, 5.0%...7
- KIRIN** JP, Ichiban, pilsner, 5.0%...7
- ZIPLINE** NE, Dear Old Nebraska, lager, 4.8%...7
- NBC** NE, Brunette brown ale, 4.7%...7
- KONA** HI, Big Wave, blonde ale, 4.4%...6
- INFUSION** NE, El Squatcho, lager, 4.3%...7
- GLACIER TILL** NE, hard cider, original, 5.5%...7
- LAGUNITAS** CA, IPNA, cans 0.5%...7

Non Alcoholic

- HAWAII 5-0...11**
0-proof rum, Blue Curaçao syrup, pineapple, coconut
- TE FITI...8** cucumber, lime, basil, simple, lemon, soda
- UHA-NUI...8** Aloha Passion-Orange-Guava, coconut water, toasted coconut
- CHI-CHI...8** coconut cream, pineapple juice, cherry juice float, slushie

Aloha Libations

- PACIFIC MAI TAI...14**
4 rums, lime, pineapple tepache & juice, lilikoi foam
- WAIKIKI MARTINI...13**
Absolut vanilla, Pau vodka, Malibu coconut rum, soaked pineapple wedge
- ISLAND SPRITZER...12**
Aperol, passion fruit, lemon, sparkling wine, soda
- TROPICAL SUNSET...14**
Empress 1908 Indigo gin, Aperol, passionfruit, pineapple, soda
- RIPPE TIDE...13**
Tito’s vodka, blueberry simple, Cocchi americano, coconut extract, mint
- PUFFER PUNCH...13**
Tito’s vodka, Flor de Cana, Aperol, Malibu mango rum
- LILIKOI SOUR...12**
Evan William’s bourbon, lemon, passion fruit, lime, egg white, mint
- MAUI MULE...10**
Tito’s vodka, pineapple, orange bitters, ginger beer

HOUSE MADE SLUSHIE...14
MAI TAI passion fruit, El Dorado white rum, Kula dark float, lime, lilikoi foam
CHI-CHI Pau vodka, coconut cream, pineapple juice
 Plus **SLUSHIE SHOTS...3 each**

- 50 SHADES OF GREY...12**
Earl Grey infused bourbon, banana, lime
- AMIGOS CALIENTE...14**
Mi Campo tequila jalapeño infused, cherry, lime
- LAVENDER BEE’S KNEE...12**
blueberry infused gin, lavender-honey syrup, lemon
- KATIE’S LEMI MARTINI ...12**
vanilla Schnapps, coconut rum, pineapple, lime, cream, Graham cracker rimmed
- CHAI TINI...14**
Absolut vanilla, St. George coffee liqueur, Chai, coconut

Glass + Bottle Wine

SPECIAL POUR WINES

by the glass ounce	6	9	25.4
ARGYLE Sparkling	11		43
HYATT Riesling	08	11	30
LONE BIRCH Chardonnay	09	13	35
KING ESTATE Pinot Gris	09	13	35
HEDGES Sauvignon Blanc, C.M.S.	09	13	35
AIRFIELD Sangiovese Rose	10	14	39
PLANET OREGON Pinot Noir	10	14	39
STOLLER Dundee, Pinot Noir	12	17	49
LONE BIRCH Cabernet	09	13	35
HEDGES Cabernet, C.M.S.	11	16	42
DELILLE Columbia, Syrah - Cabernet, Métier	12	17	48

“Wine list is 100% accurate at the time of printing, but potentially less so with every passing moment”

Pacific Northwest White Wine

- FORIS Rogue Valley, Moscato 35
- GRAN MORAINÉ Yamhill-Carlton, Chardonnay 75
- DELILLE Columbia, Sauvignon - Sémillon, Chaleur Blanc 60

Washington Red Wine

- BOOKWALTER Columbia, Cabernet, Readers 60
- SUBSTANCE Columbia, Cabernet 40
- SHINING HILL Red Mountain, Cabernet-Cabernet Franc 100
- AIRFIELD, Washington, Sangiovese-Cabernet, Spitfire 65
- GRAMERCY Estate, Walla Walla, Syrah 55
- check them out, owner’s favorite

California Red Wine

- FAUST Napa Valley, 2022 Cabernet 95
- PRIDE Napa Valley, 2020 Cabernet 140
- TREFETHEN Dragon’s Tooth, Napa Valley, Malbec-Petite Verdot-Cabernet 70
- SUMMIT LAKE Howell Mountain, Zinfandel 85

Oregon Pinot Noir

- BENTON LANE Willamette 40
- DOMAINE DROUHIN, Dundee, Rose Rock 75
- PENNER-ASH Willamette 75
- PONZI Willamette, Tavola 45
- REX HILL Willamette 50

Beverage

Coca Cola, Coke Zero, Sprite, Iced Tea Lipton Black or Tazo Green, Eating House Arnold Palmer...\$4 each (free refill)

Hot Teas & Press...\$6 each

The Tea Smith: Lemon Ninja | Earl Grey | Rooibos, Coffee Press 16oz Seattle’s Fulcrum - Queen City

high fructose free...\$4 each (no free refill)
 Mexican Coca Cola or Sprite, 1919 Root beer, ALOHA Pass-O-Guava, Izze Sparkling Juice, Zevia ginger ale, San Pellegrino Sparkling Water, Vita Coco Water, House made Lemonade,

Happy Hour

Dine-in, 3-5:30pm, Monday - Saturday
 Fri + Sat = additional late night added 8-10pm

- \$2 OFF Beers
- \$3 OFF Libations (Slushie Shots not included)
- \$6 six-ounce pour = Lone Birch Wine (Red) or (White) glass
- \$5 food bites = Island Salad, Twisted Salad, Seattle Clam Chowder, Red Pepper-Tomato bisque
- \$5 OFF food bites = Fish n’ Chips, J.D.F. Tacos, the G.O.A.T., Hot Noods, Eating House Burger

Pupu

Baguette, herb butter...3

Brussels, Cauli, Mac Nuts
blistered, Thai chili sauce, *gf*...13

the G.O.A.T. warm goat cheese,
everything spice, sesame seeds,
cauliflower bread, strawberry-hot honey, *gf*...19

Laura's Lahvosh basil pesto, sun-dried tomato,
artichoke, mozzarella, goat cheese, torn basil...16

Mochiko Chicken Bites* Japanese sweet rice flour,
jalapeño-pineapple sauce, *gf*...12

Bao Buns* 2-piece, quick-fried steam bun, chicken
thighs charred Bok choy, sweet chili sauce...12

North Shore Fries* wild shrimp,
garlic butter, fries, 15 *gf*

Salad + Soup

Pike Place Mac + Cheese thick & gooey,
penne pasta, hint of spice, 3 cheese blend...10

Island Salad Artisan greens, sweet onion,
craisins, Mandarin oranges, mac nuts,
Miso-Peanut vinaigrette, *gf*...7½

Twisted Salad greens, goat cheese, Kalamatas,
pickled onion, croutons, basil-balsamic vinaigrette...7½

Tomato-Red Pepper Bisque tomato, roasted
peppers, garlic, cumin, chili oil, white cheddar, croutons...7½

Pier 54 Seattle Clam Chowder* chopped clams,
bacon, cream, potato, celery, onion, thyme, green onion...8½



Prairie

BIBIMBAP*...21

hot stone bowl • Jasmine rice • Bok choy • carrots •
cucumber • purple cabbage • marinated beef steak
• sunny egg • Gojuchang 🌶️ + Kimchi *on the side*
(*sub salmon + shrimp instead of beef*)

CRYING TIGER* *gf*...29

Flank steak (9-oz) • Jasmine rice • string beans •
pistachio • fiery Jaew sauce 🌶️ + Kimchi *on the side*

PRIME RIB DIP*...21

slow roasted • thinly sliced • toasted French baguette
• horseradish crema • provolone • Au Jus • fries

EATING HOUSE BURGER*...19

1/3 lb. Nebraska beef • brioche bun •
apple slaw • Dead Guy mustard • bacon jam •
Tillamook white cheddar • sunny egg • fries

TOSHI TERIYAKI BOWL*...19

chicken thighs • 5-spice teriyaki • Jasmine rice •
mixed greens • miso-sesame-nut vinaigrette
• toasted almond & ramen noodle

HOT NOODS* *gf*...19

grilled chicken • rice noodles • carrot •
sweet peppers • peanut sauce • peanuts

FRIED CHICKEN BREAST*...23

butterflied • covered in panko + corn flakes • fried •
peppercorn drizzle • Pike Place mac + cheese
• hot skillet • roasted carrots *on the side*

STEAK* + FRITES *gf*...27

Hanger steak 9-oz, bourbon marinated
sliced • Twisted rub • pink peppercorn sauce • garlic frites

RIBEYE STEAK* *gf*...37

Nebraska favorite, bourbon marinated, 16-oz,
steak butter • rosemary • loaded baked potato 🍟

Pacific

FISH* + CHIPS*...19

Alaskan amber beer battered tempura •
panko crusted • two Pacific cod • salt + pepper fries
• apple slaw + bistro ketchup + tartar *on the side*

ENCINITAS TACOS*...18

3 soft flour tortillas • mahimahi 🌶️ • cotija cheese •
apple-habanero salsa 🌶️ • cilantro-lime crema • rice

J.D.F. TACOS* *gf*...18

3 crunchy blue corn shells • miso glazed salmon
• Artisan greens • Pico de Gallo • avocado aioli • rice

BAJA BOWL* *gf*...23

seared shrimp • Jasmine rice • avocado • black beans
• tomato • corn • cotija • pineapple vinaigrette 🌶️

PIER 38 AHI BOWL* *gf*...23

raw poke tuna • rice • greens • carrot • pickled ginger
• nori • ginger dressing • kimchi cucumber • avocado

SEA SCALLOPS* *gf*...35

Colossal, dry packed, 5 oz,
bronzed • Sriracha • butternut squash puree •
pepitas • roasted Brussels-cauliflower • Jasmine rice

WAILEA STEW* *gf*...25

mahimahi • wild shrimp • curry broth 🌶️ • herbs •
chopped broccolini • macadamia nuts • Jasmine rice

WILD SALMON* *gf*...25

sockeye salmon • miso-ginger glaze • Jasmine rice
• Bok choy-lotus root-carrot-mushroom •
ginger + shallot + garlic butter

MAHIMAHI* *gf*...27

forbidden black rice • mango salsa •
charred broccolini • Volcano sauce 🌶️

Buy the **KITCHEN** a 6-pack \$10

Earth

***CRUNCH**...19

romaine • Napa + purple cabbage • tossed • scallion
• sesame seeds • free-range chicken breast •
ginger-sesame-honey dressing • crispy won tons

***HONOLULU COBB** *gf*...25

Artisan greens • mango • avocado • tomato • bacon
• gorgonzola • seared jumbo shrimp •
macadamia nuts • lime-jalapeño vinaigrette 🌶️

Keiki (under 12)

Bento Box, fruit, fries, ketchup & edamame

Loryn's Mac n' Cheese*...12

Aurora's Mochiko Chicken bites* *gf*...11

Adaline's Top Sirloin steak*, 4 oz *gf*...13
(Brittany + Jimmy's girls)

Sweet

Vancouver Island Nanaimo Bar *gf*...7

Ghirardelli Truffle Cookie + vanilla ice cream...7
Malasadas Portuguese donut with haupia cream...8

FOOD NOTES:

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,
gf=gluten free (may not be celiac friendly if quick-fried)

🌶️ =spicy, nuts & wheat are used in the kitchen,
🍟=loaded potato =butter, sour cream, bacon, green onion

🍷 =#1 seller, 🍷=Bistro Favorite, 🍷=check this out

SISTER RESTAURANTS

TwistedCorkBistro.com | PineandBlackBistro.com

TheVaultOmaha.com (our new speakeasy)

*Reminder from Douglas County Health "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness" 12.24