

ALWAYS WILD, ALWAYS NATURAL!

"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 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 recipes use the Earth's bounty the way it is intended ~ Wild and Natural *Darrell & Laura Auld, PEH est. 3/20*

Victoria Ruiz, chef | Katie O' Conner, manager | Brittany Love, Operations Director

Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Morgan Ranch, Burwell | Certified Agnus Beef, Midwest Ranchers
Pork, Jon's Natural, McClelland, Iowa | Chicken, Plum Creek, Burchard
Bread, Le Quartier, Lincoln | Coffee, Caffe Vita, Seattle
Wild Seafood, Trident, Seattle | Honolulu Fish Co, Honolulu

TIKI LIBATIONS

PACIFIC MAI TAI four rums, lime, pineapple tepache, pineapple juice, lilikoi foam	14
PUFFER PUNCH Tito's vodka, Flor de Cana, Aperol, Malibu mango, pineapple	13
LOG'S NOG Egg Nog liqueur, Malibu coconut rum, Black Heart rum, nutmeg dusting	10
HARVEST MULE spiced cider whiskey, lemon, fever tree ginger beer	11
LILIKOI SOUR Evan Williams bourbon, lemon, passion fruit, lime, egg white, mint	12
50 SHADES OF GREY Earl Grey infused bourbon, banana, lime	12
AMIGOS CALIENTE Mi Campo tequila jalapeño infused, cherry, lime	14
PINK GIMLET Beefeater strawberry gin, lime, basil	11
EMERALD CITY COFFEE Jameson, sugar cube, black coffee, whipped cream	11

ON TAP

KEG CREEK IA, Seasonal	6
KINKAIDER NE, Seasonal	7
ELYSIAN WA, Space Dust, IPA, 8.2%	7
ROUGE OR, Dead Guy Ale, Maibock, 6.8%	7
KROS STRAIN NE, Fairy Nectar, IPA, 6.2%	7
ALASKAN AK, Amber, altbier, 5.3%	7
KIRIN JP, Ichiban, pilsner, 5.0%	7
ZIPLINE NE, Dear Old Nebraska, lager, 4.8%	6
NEBRASKA BREWING CO NE, Brunette Brown Ale, 4.7%	7
KONA HI, Big Wave, blonde ale, 4.4%	6
INFUSION NE, El Squatcho, Mexican lager, 4.3%	6

CIDER | NA

GLACIER TILL NE, hard cider, Seasonal, 6.5%	6
LAGUNITAS CA, IPNA, cans 0.5%	6

BEVERAGE sodas are high fructose free (\$4 each, Coffee Press & Hot Teas \$6)

Mexican **Coca Cola** | Mexican **Sprite** | 1919 **Root beer** | Jones Brothers **Blueberry Lemonade**
Zevia **Cola zero** | Zevia **Ginger ale zero** | Aloha **POG** | Izze **Sparkling Juice**
San Pellegrino **Sparkling Water** | Yuzu **Sparkling Water**
Iced Tea Lipton Black or Tazo Green | Eating House **Arnold Palmer** | **Lemonade**
The Tea Smith Hot Tea **Citrus Dragon** or **Earl Grey** or **Rooibos**
Coffee Press Seattle's Caffe Vita - Del Sol | Pacific Eating House **Cold Brew**

PACIFIC EATING HOUSE WINE

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

SPECIAL POUR WINES <u>B.T.G. oz</u>	6	9	25.4
ARGYLE Sparkling	11		43
FORIS Moscato, Rogue	09	13	36
A to Z Riesling, Columbia	08	11	32
KING ESTATE Pinot Gris, Willamette	09	13	36
NOTEBOOK Chardonnay, Columbia	09	13	36
BETHEL HEIGHTS Chardonnay, Eola-Amity	12	17	48
UNSHACKLED Sauvignon Blanc, California	09	13	36
PLANET OREGON Pinot Noir, Willamette	11	16	44
RESONANCE Pinot Noir, Willamette	14	20	56
EZY TIGER Cabernet, Red Table Wine, Columbia Gorge	10	14	40
CHATEAU STE. MICHELLE Cabernet, Indian Wells, Columbia	11	16	44
DAOU Reserve Cabernet, Paso Robles	19	26	76
BARNARD-GRIFFIN Syrah Port, 3ounce = 13			
WASHINGTON			
DELILLE Sauvignon - Sémillon, Chaleur Blanc, Columbia			60
HEDGES CMS Sauvignon Blanc, Columbia			35
BOOKWALTER Cabernet, Readers, Washington			60
COL SOLARE Cabernet, Red Mountain, 2018			110
CS Cabernet, Washington			40
HEDGES Cabernet, Red Mountain			70
GRAMERCY Syrah, Walla Walla			55
AIRFIELD Cabernet Franc - Merlot, Runway Red, Yakima Valley			65
MARK RYAN Cabernet - Merlot, Chief, Columbia			55
OWEN-ROE Syrah - Grenache, Sinister Hand, Columbia			50
OREGON			
DOMAINE SERENE Chardonnay, Evenstad, Dundee, 2021			115
FAIRSING Pinot Noir Estate, Yamhill-Carlton (Omaha Owners)			90
BENTON-LANE Pinot Noir, Willamette			40
CLOUDLINE Pinot Noir by Drouhin, Willamette			40
DOMAINE DROUHIN Pinot Noir, Dundee			75
DOMAINE SERENE Pinot Noir, Evenstad, Dundee, 2019			150
EVENING LAND Pinot Noir Seven Springs, Eola-Amity			85
FOUR GRACES Pinot Noir, Willamette			55
GRAN MORAINNE Pinot Noir, Yamhill-Carlton			70
KEN WRIGHT Pinot Noir Shea, Yamhill-Carlton, 2021			110
MOONFLOWER Pinot Noir Tulatin Hills, Willamette			55
PENNER ASH Pinot Noir Vintage, Willamette			75
PONZI Pinot Noir Tavola, Willamette			45
PURPLE HANDS Pinot Noir Latchkey, Dundee			95
REX HILL Pinot Noir, Willamette			50

CALIFORNIA

BABY BLUE Sauvignon - Viognier, Sonoma	50
SANDHI Chardonnay, Central Coast	50
UNSHACKLED Sauvignon Blanc, California	36
FLOWERS Pinot Noir, Sonoma Coast	85
EMERITUS Pinot Noir, Russian River	75
DAOU Reserve Cabernet, Paso Robles	76
FAUST Cabernet, Napa	95
FRANK FAMILY Cabernet, Napa	80
MY FAVORITE NEIGHBOR Cabernet, Paso Robles	75
PRIDE Cabernet, California, Napa & Sonoma, 2021	120
TURLEY Zinfandel, Lodi	85
JONATA Syrah - Cabernet, Santa Ynez, 2018	100



Pacific Salmon

PACIFIC EATING HOUSE | 1130 Sterling Ridge Drive, Omaha | PacificEatingHouse.com | 402.999.3777

DAYS Monday-Sunday

HOURS 11 - 9pm (last seating)

PRIVATE EVENTS

we are available for gatherings, 12 to 40 ppl, minimum sales goal, Sit-down or special requests, PacificEatingHouse@gmail.com, Ask about reserving the entire restaurant for larger events

■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Monday-Saturday plus All Day Sunday

\$2 off	Tap Beers
\$3 off	Tiki Libations
\$6 six ounce =	Pacific Northwest Wine (Red) or (White) glass
\$6 bites =	Island Salad Clam Chowder J.D.F. Taco (<i>one each</i>)
\$12 specials =	Eating House Burger (<i>with fries</i>) Ahi Poke Tacos Laura's Lahvosh Street Bao Buns North Shore Fries the G.O.A.T.

SMALL SHARE PLATES

- LE QUARTIER BREAD** herb butter 3
- BRUSSELS, CAULIFLOWER & MACADAMIA NUTS** blistered, Thai chili sauce 12gf
- LAURA'S LAHVOSH** basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 16
- the G.O.A.T.** warm goat cheese, everything spice, garlic chips, sesame seeds, cauliflower bread, strawberry-hot honey 17gf
- PIKE PLACE MAC & CHEESE** thick & gooey, penne pasta, hint of spice, cheeses (white cheddar-gruyere-jack) 10
- CHICKEN WINGS*** Plum Creek Farm, double fried, crispy & crunchy, Huli-Huli sweet-spicy glazed (garlic aioli dipping sauce) 12
- or Korean glaze (garlic-ginger-dried red chili peppers & peanuts) 12
- 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 15
- CEVICHE*** lime, onion, tomato, cilantro, jicama, blue tortillas, sea bass 16gf
- AHI POKE TACOS*** (three each) lime-wasabi slaw, fried wontons, sriracha, pistachio 16 raw
- SOUPS & SALADS** with cracker (add soup or salad with entrée plus \$5)
- PIER 54 SEATTLE CLAM CHOWDER** chopped clams, bacon, cream, potato, celery, onion, rosemary 8½
- BUTTERNUT SQUASH BISQUE** garlic, thyme, onions, paprika, cream, toasted pepitas 7½
- 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 7½
- TWISTED SALAD** Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette 7½
- DUETS** with cracker
- OREGON DUET** Tomato-Red pepper bisque, apple slaw, Grilled Cheese (Tillamook cheddar-pepperjack-farmer cheese-Mozzarella) 17
- ISLAND TWOSOME*** small Wailea stew & Island salad 21½
- SOUP & SALAD** Island Salad or Twisted Salad with your choice of Seattle Clam Chowder, Butternut Squash bisque or Tomato-Red Pepper bisque 14

reminder from ***Douglas County Health Department**
 "Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness"


SISTER RESTAURANTS

- Twisted Cork Bistro Pine & Black Bistro
- 10730 Pacific Street, Omaha 248 Olson Drive, Papillion
- TwistedCorkBistro.com PineandBlackBistro.com

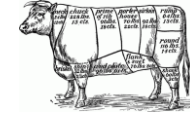
ENTRÉES

Ranchers

Morgan Ranch steaks are grass fed, grain finished from Burwell, Nebraska.
 Certified Agnus Beef, Midwest family farmers & ranchers sustainably raising beef to a higher standard

- STEAK & FRITES*** Certified Agnus Beef  for the Band!
 -bourbon marinated- (nine oz., tender & marbled) 27gf
 sliced Hanging Tender • Twisted steak rub • pink peppercorn sauce • garlic frites

- RIBEYE*** Morgan Ranch 47gf
 -bourbon marinated- (fourteen oz., juicy, great marbling, Nebraska favorite!)
 Twisted steak rub • string beans • fingerling potatoes • rosemary butter



- BISTRO TENDER*** Morgan Ranch 27gf
 -bourbon marinated- (six oz. Teres Major, very tender, low fat)
 Twisted steak rub • apple smash potato cake • asparagus • gorgonzola • toasted walnuts

- CRYING TIGER*** Certified Agnus Beef 19 | 25gf
 cross sliced medium rare flank strips (six | nine oz., low fat, flavorful)
 • Jasmine rice • string beans • pistachio • kimchi • fiery Jaew sauce (o/s)

- BIBIMBAP*** Certified Agnus Beef 21½
 hot stone bowl • Jasmine rice • flank steak • bean sprouts • bok choy • carrots • sunny egg • Gojuchang & kimchi on side (try with wild Salmon & Shrimp)

- EATING HOUSE BURGER*** 18
 Certified Agnus beef • brioche • apple slaw • Dead Guy mustard • bacon jam • Tillamook white cheddar • sunny egg • salt & pepper fries

- BRAISED SHORT RIB DIP*** Certified Agnus Beef 20
 slow miso braised beef boneless short rib • horseradish farmer cheese • split roll • beef au jus • salt & pepper fries

- TOSHI TERIYAKI BOWL*** Plum Creek Farm 18
 chicken thighs • rice • greens • carrots • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle

- CHICKEN BANH MI SANDWICH*** Plum Creek Farm 19
 savory chicken • pickled vegetables • jalapeño • cilantro • sriracha-mayo • split roll • salt & pepper fries

- HOT NOODS*** Plum Creek Farm 21gf
 chargrilled chicken • rice noodles • ginger • carrot • sweet peppers • peanut sauce

- PLUM CREEK FARM FRIED CHICKEN*** 24
 butterflied breast • simple brine soak • second soak in buttermilk • coated in panko & corn flakes • juicy • crispy • winter risotto (roasted root vegetable) • carrot puree • honey-peppercorn drizzle

FOOD NOTES | BUY the KITCHEN a 6-pack of Beer, reward them after shift...10

We are committed to making real food with absolutely zero artificial ingredients let us know if you would like something left off, all dishes built to order
 gf=gluten free | nuts & wheat used in Bistro | we use Jasmine Rice
 baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze, Whidbey dressing all contain gluten

ENTRÉES

Fishmongers

All seafood is wild, captured in their natural habitat

- JUAN de FUCA TACOS*** 21gf
 three crunchy blue corn shells • miso salmon • Pico de Gallo • Artisan greens • avocado aioli • Jasmine rice

- ENCINITAS TACOS*** 19½
 three flour tortillas • mahimahi • P.E.H. spiced • apple-habanero salsa • cotija cheese • cilantro-lime crema • Jasmine rice

- WAILEA STEW*** 27
 mahimahi • wild shrimp • herbs • spicy Thai curry broth • asparagus • mac nuts • bean sprouts • rice

- PIER 38 AHI POKE BOWL*** 23gf
 five-ounce raw poke tuna • rice • Artisan greens • ginger scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado

- SEA BASS*** 35
 grilled • passion fruit salsa • grilled asparagus • blueberry • lemongrass rice

- SEA BASS & SCALLOPS*** 39
 grilled misoyaki sea bass • winter risotto (roasted root vegetable) • seared sea scallops • colossal • dry packed • bronzed • Yuzu-Kabayaki sauce

- WILD HALIBUT*** 35gf
 longline caught • fillet • seared • lemon • olive-cherry tomato tapenade • garlic • string beans • fingerling potatoes

- TWISTED SISTER***  for the Band! 28gf
 Wild Sockeye salmon fillet • asparagus-corn-kale • avocado • Miso-Peanut vinaigrette • avocado aioli • Jasmine rice

- PACIFIC FISH & CHIPS*** 20½
 Alaskan amber beer battered tempura • two cod • one mahimahi • panko crusted • salt & pepper fries • apple slaw • house ketchup & tartar sauce

- SALMON+SHRIMP+GREENS*** 25
 Artisan greens • seared Sockeye fillet • wild shrimp • avocado • apple-blueberry salsa • Lime-Jalapeño vinaigrette • cracker

- BENTO BOX** (up to 10 years old), served with edamame, fries, fruit 10
 Aurora's Pacific Cod n' Chips or Loryn's Chicken Tenders or Keiki's Hawaiian roll Burger Sliders

SWEET ENDINGS See server for current offerings

 **SUPPORT HIGH SCHOOL BANDS**
 \$1 helps support the Bands! Burke, Millard North & Westside High Schools

 Pacific Eating House Favorite