

LUNCH available 11am – 3pm

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, 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
Libélula tequila jalapeño infused, cherry, lime	
PINK GIMLET	11
Beefeater strawberry gin, lime, basil	



SPECIAL POUR WINES

<u>B.T.G. oz</u>	<u>6</u>	<u>9</u>	<u>25.4</u>
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
STE. MICHELLE Cabernet, Indian Wells	11	16	44
BOARD TRACK RACER Cabernet, Chief	16	21	64

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%	7
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%	6½
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%
 Citrus Dragon, Earl Grey, Rooibos decaf

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

RAW PLATE

AHI POKE TACOS* (three each)

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

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

*Douglas County Health Department

"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

PACIFIC recipes from around the Pacific Rim

PACIFIC COD & CHIPS

Alaskan amber beer battered tempura · two cod · panko crusted
· salt & pepper fries · apple slaw · house ketchup & tartar sauce
\$17

TWISTED SISTER*

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

ISLAND TWOSOME*

Island salad · mahimahi · wild shrimp · fresh herbs · spicy Thai
curry broth · asparagus · macadamia nuts · rice \$21½ gf

OREGON DUET

grilled cheese toasty · Le Q multi grain · pepperjack · white
cheddar · mozzarella · tomato bisque · apple slaw \$16½

PIER 38 BOWL*

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

SALMON & SHRIMP & GREENS*

Artisan greens · seared Sockeye fillet · wild shrimp · avocado ·
pineapple salsa · honey-jalapeño vinaigrette \$25 gf

FISH TACOS

JUAN de FUCA TACOS*

two crunchy blue corn shells · miso salmon ·
Pico de Gallo · Artisan greens · avocado aioli ·
furikake rice \$17 gf

ENCINITAS TACOS*

three flour tortillas · mahimahi · P.E.H. spiced · apple-habanero
salsa · cotija cheese · cilantro-lime crema · furikake rice \$17

BUY the KITCHEN

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

HEARTLAND beef & poultry from Nebraska

BIBIMBAP*

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

CRYING TIGER*

medium rare flank strips (six oz.) · spicy rice · green beans ·
pistachio · kimchi · fiery Jaew sauce \$19 gf

EATING HOUSE BURGER*

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

FLANK STEAK SANDWICH*

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

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

■ 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