

## MENU

reservations accepted @ PacificEatingHouse.com

### 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

Brittany Love, executive general manager  
Victoria Ruiz, chef  
Ryan Ellison, manager

### CAREFULLY SOURCED

Steak & Ground Beef, Lincoln, Nebraska  
*Certified Piedmontese*  
*grass fed, grain finished beef*  
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's vodka, Flor de Cana, Aperol, Malibu mango, pineapple	
OCEAN WATER	12
Tito's vodka, blue curacao, coconut rum, lemon	
HARVEST MULE	11
Spiced cider whiskey, lemon, fever tree ginger beer	
LILIKOI SOUR	12
Evan Williams 100 proof bourbon, lemon, passion fruit, lime, egg white, mint	
50 SHADES OF GREY	12
Earl Grey infused bourbon, banana, lime	
AMIGOS CALIENTE	14
Mi Campo tequila jalapeño infused, cherry, lime	
PINK GIMLET	11
Beefeater strawberry gin, lime, basil	

### SPECIAL POUR WINES

By the Glass 6oz | 9 oz | 25.4 oz

#### WHITE

ARGYLE Sparkling	08	32
MR. PINK Sangiovese Rose	09	13 36
KUNG FU GIRL Riesling	08	11 32
SOKOL BLOSSER Pinot Gris	09	13 36
PRAYERS of SAINTS Chard	09	13 36
BETHEL HEIGHTS Chard	12	17 48
UNSHACKLED Sauvignon Bl	09	13 36

#### RED

PLANET OREGON Pinot Noir	11	16 44
DOMAINE DROUHIN Pinot Noir, Dundee	14	20 56
CHATEAU STE. MICHELLE Cabernet, Indian Wells	11	16 44
DAOU Reserve Cabernet, Paso Robles	19	26 76
EZY TIGER Cabernet Oregon Red Table Wine	10	14 40
SECRET SQUIRREL Syrah -Mourvedre	12	17 48

## PACIFIC COAST BOTTLE WINE

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

### CALIFORNIA

BABY BLUE Sauvignon -Viognier	50
FAUST Cabernet	95
FRANK FAMILY Cabernet, Napa	80
PRIDE Cabernet, Napa & Sonoma	120
SANDHI Chardonnay	50
TURLEY Zinfandel	85
UNSHACKLED Sauvignon Blanc	36

### OREGON

BENTON-LANE Pinot Noir Estate	40
CLOUDLINE Pinot Noir by Drouhin, WV	40
CRISTOM Pinot Noir Mt Jefferson, E-A	70
DOMAINE DROUHIN Pinot Noir, Dundee	56
DOMAINE SERENE Chardonnay, Evenstad	85

### FAIR SING

Pinot Noir Estate, Y-C (Omaha Owners)	90
FOUR GRACES Pinot Noir	55
GRAN MORAINNE Chardonnay	70
GRAN MORAINNE Pinot Noir Y-C	70
EVENING LAND Pinot Noir Seven Springs, E-A	85
KING ESTATE Chardonnay	50
MOONFLOWER Pinot Noir Tulatin Hills, WV	55
PENNER ASH Pinot Noir Vintage	75
PLANET OREGON Pinot Noir Oregon	44
PONZI Pinot Noir Tavola, WV	45
PURPLE HANDS Pinot Noir Latchkey	95
REX HILL Pinot Noir WV	50

### WASHINGTON

AIRFIELD CF -Merlot, Runway Red	65
BOOKWALTER Cabernet, Readers	60
COL SOLARE Cabernet	110
CS Cabernet	40
GRAMERCY Syrah	55
HEDGES Cabernet, Red Mountain	70
HEDGES CMS Sauvignon Blanc	35
MARK RYAN Cabernet -Merlot, Chief	55
SINISTER HAND Syrah -Grenache	50



Pacific Salmon

### PRIVATE EVENTS

we are available for gatherings, 12 to 40ppl, minimum sales goal, sit-down meals, appetizers or special requests  
PacificEatingHouse@gmail.com

### SISTER RESTAURANTS

**Twisted Cork Bistro**  
10730 Pacific Street, Omaha  
TwistedCorkBistro.com

**Pine & Black Bistro**  
248 Olson Drive, Papillion  
PineandBlackBistro.com

## ON TAP

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

## CIDER | NA

SCHILLING, WA Emerald City, hard cider, 5.5%	6
LAGUNITAS, CA IPNA, cans 0.5%	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

## HAPPY HOURS

Dine-in, 3-5pm + All day Sunday  
Monday-Sunday

### Beverage Specials

\$2 OFF all tap beer  
\$6 glass Pacific Northwest Wines (Red) or (White)  
\$6 Life's a Beach  
-coconut rum, rye whiskey, lemon  
\$6 Harvest Mule  
-cider whiskey, lemon, ginger beer  
50% off any bottle of wine up to \$70

### Menu Specials \$11 each

Ahi Poke Nachos  
Encinitas Tacos  
House Burger  
Laura's Lahvosh  
Loco Moco  
North Shore Fries  
Street Bao Buns  
the G.O.A.T.

**Pacific Eating House**  
1130 Sterling Ridge Drive  
Pacific Street, Omaha  
PacificEatingHouse.com

## HOURS | DAYS

Monday - Sunday  
Lunch 11 - 4pm  
Happy Hour  
Dine-in, 3-5pm + All day Sunday  
Dinner 4 - 9pm (last seating)

## SMALL PLATE to share

LE QUARTIER BREAD | herb butter \$3

### BRUSSELS & CAULIFLOWER

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

### LAURA'S LAHVOSH

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

### the G.O.A.T.

warm goat cheese, garlic chips,  
sesame seeds, cauliflower bread,  
strawberry-hot honey \$17 gf

### PIKE PLACE MAC & CHEESE

thick & gooey, penne pasta, hint of spice,  
cheeses (white cheddar-gruyere-jack) \$10

### 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

### CEVICHE\*

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

## SOUP & SALAD

All with JJ Flat cracker

### PIER 54 SEATTLE CLAM CHOWDER

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

### BUTTERNUT SQUASH BISQUE

garlic, fresh thyme, onions, paprika, cream,  
toasted pepitas \$7½ (gf w/o 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, craisins,  
Mandarin oranges, macadamia nuts,  
Miso-Peanut vinaigrette \$8 (gf w/o JJ Flat)

### TWISTED SALAD

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

## KEIKI BENTO BOX

Served with edamame, fries, fruit

Fish n' Chips

Chicken Tenders

Burger Sliders

\$9½ (up to 10 years old)

**FOOD NOTES** - let us know if  
you would like something left off, all dishes  
built to order

gf=gluten free | vg=vegan  
baguette, cracker, croutons, Dead Guy mustard  
& Whidbey dressing all contain gluten

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

We use nuts & wheat in our kitchen,  
Jasmine Rice in recipes 09.23

## BUY the KITCHEN a 6-pack!

reward them after their shift, \$10

## HEARTLAND Ranchers

### EATING HOUSE BURGER\*

Nebraska beef • brioche • apple slaw •  
Dead Guy mustard • bacon jam • Tillamook  
white cheddar • sunny egg • fries \$17

### BIBIMBAP\*

hot stone bowl • rice • flank steak •  
cucumber • bok choy • carrots • sunny egg  
• gojuchang & kimchi on side \$21½



### CRYING TIGER\* gf

medium rare flank strips (six | nine oz.)  
• Jasmine rice • green beans • pistachio •  
kimchi • fiery Jaew sauce on side \$19 | \$25

### LOCO MOCO\*

savory Hawaiian plate lunch • burger patty  
• fried egg • miso-beef broth gravy • served  
over Jasmine rice • pineapple Tajín \$17

### BISTRO TENDER\* gf

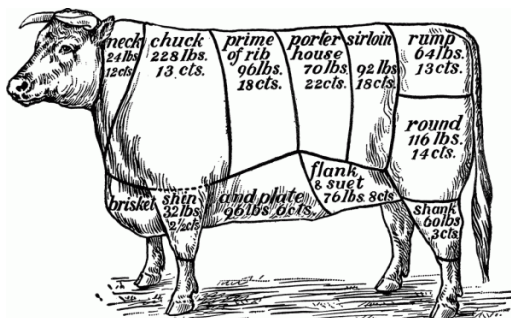
~bourbon marinated & chargrilled~ (six oz.)  
Teres Major • Twisted steak rub • asparagus •  
apple smashed potato cake • gorgonzola •  
toasted walnuts \$27

### STEAK & FRITES\*

~bourbon marinated & chargrilled~ (ten oz.)  
sliced Hanging Tender • Twisted steak rub •  
pink peppercorn sauce • garlic frites \$27

### RIB EYE\* gf

~bourbon marinated & chargrilled~ (fourteen oz.)  
lip off • Twisted steak rub • asparagus •  
apple smashed potato cake •  
rosemary butter \$47



Piedmontese Grass Fed, Grain Finished

### HULI-HULI RIBS\*

pork baby back • basted • sweet-spicy glaze  
• green beans • jalapeño cornbread \$22

### HOT NOODS\* gf

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

### CHOPPED CHICKEN COBB\*

Artisan greens • charred chicken •  
Gorgonzola • avocado • tomato • bacon •  
hardboiled egg • chives • carrots •  
Apple-vinaigrette • JJ cracker \$19

### KOREAN CHICKEN\*

Plum Creek farm chicken wings • double  
fried • crispy & crunchy • buttermilk • garlic  
• ginger • dried red chili peppers • peanuts  
• braised cold potatoes (gamja jorin) • bok  
choy • kimchi cucumber \$21



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

## PACIFIC Fishmongers

### WILD HALIBUT\* gf

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

### WAILEA STEW\* gf

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



### TWISTED SISTER\* gf

Sockeye salmon fillet • asparagus-corn-  
kale • avocado • Miso-Peanut vinaigrette  
\$25

### JUAN de FUCA TACOS\* gf

three crunchy blue corn shells • miso  
salmon • Pico de Gallo • Artisan greens •  
avocado aioli • rice \$18

### ENCINITAS TACOS\*

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

### SEA BASS\* gf

chargrilled • passion fruit salsa • grilled  
asparagus • blueberry • lemongrass rice \$33

### PIER 38 POKE BOWL\* gf | raw

tuna • rice • Artisan greens • ginger  
scallion dressing • carrot • edamame •  
kimchi cucumber • pickled ginger • nori \$22

### SALMON+SHRIMP+GREENS\*

Artisan greens • seared Sockeye fillet •  
wild shrimp • avocado • apple-blueberry  
salsa • Lime-Jalapeño vinaigrette •  
JJ cracker \$25 (gf w/o JJ Flat)

### PACIFIC FISH & CHIPS\*

Alaskan amber beer battered tempura •  
one cod • two mahimahi • panko crusted •  
salt & pepper fries • apple slaw •  
house ketchup & tartar sauce \$19½

### ISLAND TWOSOME\*

Island salad & small Wailea Stew •  
mahimahi • wild shrimp • fresh herbs •  
spicy Thai curry broth • asparagus •  
macadamia nuts • Jasmine rice \$21½ gf

## SWEET ENDING

### SEASONAL TURNOVER

ice cream \$7

VANCOUVER ISLAND NANAIMO BAR  
no bake, layered confection, walnut \$7 gf

WARM CHOCOLATE CHIP COOKIE  
with glass of milk \$6

HAWAIIAN MALASADAS (two each)  
warm doughnut, sugar, haupia pastry  
cream \$7

### MAHALO MARTINI

Bumbu rum cream, coffee rum, Tito's  
vodka, cinnamon \$12

reminder from

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

**PACIFIC EATING HOUSE FAVORITE**