

PACIFIC EATING HOUSE

ALWAYS WILD, ALWAYS NATURAL!
“We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers, fishmongers + winemakers 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 | Mynor Cabinal, sous-chef | Brittany Love, Operations Director
Logan Wendt, manager | Tyler Berge, manager

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- HOUSE LIBATIONS
- FALL BERRY MULE 🍁
Revelton mulberry *gin*, muddled blackberries, ginger beer, lime...10
- PEAR-FECT SIDECAR 🍁
St. George spiced *pear liqueur*, Alma Finca liqueur, lemon...12
- PEACH BELINNI SLUSHIE
Signature Peach blend, topped with Sangria...12
- 50 SHADES OF GREY
Earl Grey infused *bourbon*, banana, lime...12
- OLD FASHION
Woodinville bourbon *whiskey*, demerara, bitters, cherry, orange...14
- AMIGOS CALIENTE
Jalapeno infused Mi Campo *tequila*, cherry, lime...12
- BRITTANY’S BEE’S KNEE 🐝
Brickway blueberry infused *gin*, lavender- honey syrup, lemon...12
- VICTORIA
Empress *gin*, fever tree grapefruit...12
- GUAVA HIBISCUS SOUR 🌸
FID St. *gin*, almond orgeat, guava puree, hibiscus syrup, egg white, lime, smoke bubble ...13
- PACIFIC MAI TAI 🌸
4 *rum*s, lime, pineapple tepache, pineapple juice, lilikoi foam...14
- MAUI MULE 🌸
Tito’s *vodka*, pineapple, orange bitters, ginger beer...10
- PUFFER PUNCH 🌸
Tito’s *vodka*, Aperol, Flor de Cana rum, Malibu mango rum...11
- ISLAND SPRITZER 🌸
Aperol, passion fruit, lemon, sparkling wine, soda...12

LEFT COAST WINE
“The wine list is 100% accurate at the time of printing, but potentially less so with every passing moment”

SPECIAL POUR WINES

By the Glass	6oz	9oz	btL
🍷 FRENCH for WATER Sparkling	11		43
🍷 AIRFIELD Rosé of Sangiovese	09	13	35
🍷 KATE ARNOLD Riesling	09	13	35
🍷 LONEBIRCH Chardonnay	09	13	35
🍷 SALEM WINE CO. Chardonnay	12	17	46
🍷 DeLILLE Sauvignon-Semillon, Chaleur Blanc	12	17	46
🍷 HEDGES Sauvignon Blanc, CMS	09	13	34
🍷 PLANET OREGON Pinot Noir	11	16	42
🍷 GROCHU CELLARS Pinot Noir, Commuter	12	17	46
🍷 PENNER-ASH Pinot Noir, Willamette	17	24	66
🍷 LONEBIRCH Cabernet	10	14	39
🍷 CHARLES + CHARLES Syrah-Cabernet, Double Trouble, Washington state	09	13	34
🍷 CASA SMITH Sangiovese	11	16	42

PACIFIC NORTHWEST Red Blend

MAISON NOIR “Horseshoes to Handgrenades”
Oregon Rogue Valley Syrah, Washington Red Mountain Merlot + Cabernet...50

WASHINGTON Red

ECHOLAND Merlot-Cabernet, Seven Hills Red, Walla Walla...70
GORMAN Cabernet-Syrah, Zachery’s Ladder Red Mountain...65
HEDGES FAMILY Cabernet, Red Mountain...75
UPCHURCH Cabernet, LTL, Red Mountain...75
NEWSPRINT Cabernet Franc, Columbia...50
AMAVI Syrah, Walla Walla...60
OWEN-ROE Syrah–Grenache, Sinister Hand Red Mountain...65

CALIFORNIA Red

FLOWERS Pinot Noir, Sonoma Coast...85
EMERITUS Pinot Noir, Russian River...75
BARTER + TRADE Cabernet, Columbia...45 <i>bottled in CA</i>
FRANK FAMILY Cabernet, Napa...100
FAUST Cabernet, Napa...95
TURLEY Zinfandel, Lodi...85

OREGON Red (Pinot Noir)

ALEXANA Terroir series, Willamette...65
BENTON-LANE Willamette...50
🍷 CATALYST RIDGE Oregon = Willamette + Eola-Amity...75
DOMAINE DROUHIN, Roserock, Eola-Amity...80
DOMAINE SERENE, Yamhill, Yamhill-Carlton...95
ERATH Oregon...45
FOUR GRACES Willamette...45
GRAN MORAINNE Yamhill-Carlton...80
INSCRIPTION Willamette...40
KEN WRIGHT Willamette...30 ½ bottle
PONZI Tavola, Willamette...60
REX HILL Willamette...55

LEFT COAST White

BABY BLUE Sauvignon-Viognier, Sonoma...50
AIRFIELD Sauvignon Blanc, Yakima...40
🍷 UPCHURCH Sauvignon Blanc, Southwest Facing, Yakima...75
BETHEL HEIGHTS Chardonnay, Estate, Eola Amity...65
WILLAMETTE VALLEY Pinot Noir, White, Willamette...60
JULIA’S DAZZLE Pinot Gris Rose, Columbia...40
🍷 Check out these wines

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BEER ON TAP

DESCHUTES. OR, Seasonal , %...8
ELYSIAN. WA, Space Dust , IPA, 8.2%...7
KINKAIDER. NE, Snow Beast , winter ale, 6.8%...7
SIERRA NEVADA. CA, Hazy Little Thing , IPA, 6.7%...7
KROS STRAIN. NE, Fairy Nectar , IPA, 6.2%...8
ALASKAN. AK, Amber , altbier, 5.3%...7
KIRIN. JP, Ichiban , pilsner, 5.0%...7
ZIPLINE. NE, Dear Old Nebraska , lager, 4.8%...7
KONA. HI, Big Wave , blonde ale, 4.4%...7
INFUSION. NE, El Squatcho , lager, 4.3%...7
GLACIAL TILL. NE, hard cider , original, 5.5%...7
ATHLETIC. CA, Run Wild , West coast style IPA, N/A, 0.5%...7
ATHLETIC. CA, Free Wave , hazy IPA, N/A, 0.5%...7

BEVERAGE

Coke, Coke Zero, Sprite- \$3 each

sodas below are high-fructose free- \$4 each

Mexican Coca Cola | 1919 Root Beer | Zevia Ginger Ale

Izze Sparkling Soda (seasonal flavors)

Iced Tea Lipton Black or Tazo Green | Agave Lemonade

San Pelligrino sparkling mineral water

The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos - \$6

Coffee Press Seattle’s Fulcrum Silver Cup – Queen City - \$7

■ HAPPY HOURS ■

Dine-in, 3pm–5pm, Monday-Sunday

\$3 off Libations

\$2 off Tap Beers

\$6 Lonebirch (Cabernet) or (Chardonnay) glass

\$8 = Red Ricky

\$6 bites = Half Salad, Clam Chowder,

J.D.F. Taco (one each) Bao Bun (one each)

\$4 off = Left Coast Burger,

Huli-Huli Chicken Wings gf,

Drunken Mussels

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■ BOTTLES & BOARDS ■

Dine-in, Monday

Half price wine bottles up to \$75,

\$5 off = Laura’s Lahvosh,

the G.O.A.T.

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Thank you, defenders of our country!

Military Discount offered (specials excluded)

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Sister Restaurants

TWISTED CORK
BISTRO | TRAVERTINE
10730 PACIFIC STREET, OMAHA, NEBRASKA
Come enjoy a little bit of Seattle in Omaha.

THE VAULT
CRAFT BEVERAGES

PINE&BLACK
BISTRO

SHARED

CHEF BREAD PLATE...13

House made, Three breads, Three spreads

BRUSSELS, CAULIFLOWER, MAC NUTS* gf...13

blistered, Thai chili sauce

LAURA’S LAHVOSH* ...18

pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, basil

THE G.O.A.T.* gf...20

warm goat cheese, everything spice, sesame seeds, cauliflower bread, strawberry-hot honey

ARANCINI BALLS* ...13

risotto balls, stuffed mozzarella center, **garlic aioli o/s**,

HULI-HULI CHICKEN WINGS* gf...14

1 pound, dredged in rice flour, fried, tossed in huli-huli sauce, **garlic aioli o/s**,

BAO BUNS* ...2 for 15

quick-fried steam bun, chicken thighs, charred Bok choy, sweet chili sauce

MOCHIKO CHICKEN BITES* gf ...15

Japanese sweet rice flour, jalapeño-pineapple sauce

NORTH SHORE FRIES* ...15

wild shrimp, garlic butter, fries

SALAD

TWISTED SALAD ...8 half / 14 full

Artisan greens, goat cheese, Kalamatas, pickled onion, croutons, basil-balsamic vinaigrette

CAESAR SALAD ...8 half / 14 full

chopped romaine, croutons, shaved parmesan cheese, Caesar dressing

COASTAL SALAD gf ...8 half / 14 full

mixed greens, roasted carrots, bleu cheese, pomegranate seeds, cinnamon pecans, orange-honey dressing

add to salad**🍷** chargrilled chicken breast* +\$11, chargrilled chicken thigh* +\$7, wild jumbo shrimp* +\$9, flank steak* +\$12, seared salmon* +\$12

SOUP

BUTTERNUT BISQUE ...8 bowl

TOMATO-RED PEPPER BISQUE ...8 bowl

tomato, roasted peppers, garlic, cumin, chili oil, white cheddar, croutons

PIER 54 SEATTLE CLAM CHOWDER* ...9 bowl

chopped *clams*, *bacon*, cream, potato, celery, onion, thyme

add to soup**🍷** Tillamook grilled cheese on sourdough + apple slaw* +\$8

KEIKI UNDER 12 fruit, fries & edamame in Bento Box - (Brittany + Jimmy's girls)

LORYN'S bistro made Tillamook Cheese + Macaroni...10

AURORA’S Mochiko Chicken bites ...11

ADALINE’S Teriyaki Top Sirloin steak, 4 oz ...13

NEBRASKA

🍷 we hand cut steaks: Top Sirloin, Hanger, Flank, Filet Mignon from Rosebud, Arlington Ribeye is Certified Black Angus from Braveheart, Midwest (NE, IA, KS) Chicken is free range

CRYING TIGER 9oz * gf...27

sliced *Flank steak* • Jasmine rice • string beans • cucumbers • pistachio • **fiery Jaew sauce 🌶️ + Kimchi o/s**

STEAK + FRITES 9oz * ...29

sliced *Hanger steak* • peppercorn sauce • garlic frites • **garlic aioli o/s**

BLACK ANGUS RIBEYE 16oz *gf...49

Midwest grain fed • Braveheart *Ribeye* • whiskey marinated • loaded baked potato • fire-lite rosemary sprig • **fiery Jaew sauce 🌶️ o/s** **🍷** *fries* before 5pm, *loaded baked potato* after 5pm

BIBIMBAP 5oz * ...24

hot stone bowl • Jasmine rice • Bok choy • carrots • cucumber • purple cabbage • marinated *steak* • sunny egg •

Gojuchang 🌶️ + Kimchi o/s

sub **🍷** *salmon + shrimp* instead of *steak*

LEFT COAST BURGER 6oz * ...20

Nebraska *ground steak* • sourdough bun • Chile de árbol aioli • onion • lettuce • Tillamook white cheddar • smashed avocado • tomato • black forest bacon • fries

BULGOGI CHEESE STEAK 5oz * ...20

chargrilled Top Sirloin • sliced • French baguette • gojuchang-mayo • mozzarella • sweet peppers + onions + sweet corn • fries

♦♦♦♦

CHICKEN CRUNCH* ...19

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

HOT NOODS* gf...22

chargrilled *chicken thighs* • rice noodles • ginger • carrot • sweet peppers • Thai peanut sauce • crushed peanuts

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TOSHI TERIYAKI BOWL * ...19

mixed greens • *chicken thighs* • 5-spice teriyaki • Jasmine rice • Miso-Peanut vinaigrette • carrots • toasted almond + ramen noodle **sub** **🍷** *steak* instead of *chicken thighs*

FISH TACOS

🍍 J.D.F. TACOS* gf...21

Juan de Fuca • three crunchy blue corn shells • miso glazed *salmon* • Artisan greens • Pico de Gallo • avocado aioli • rice

ENCINITAS TACOS* ...21

three flour tortillas • spiced grilled *mahimahi* • apple-habanero salsa • cotija cheese • cilantro-lime crema • rice **sub** **🍷** *marinated chicken thighs* instead of *mahimahi*

ROUTE 1 FISH TACOS* ...21

three corn tortillas • beer battered tempura • *Pacific cod* • shredded slaw • Pico de Gallo • gojuchang aioli • lime crema • rice

WILD SEAFOOD

FISH + CHIPS* ...23

Alaskan amber beer battered tempura • panko crusted • two *Pacific cod* • fries • **apple slaw + house ketchup + tartar o/s**

MAHIMAHl* gf...27

chargrilled *mahimahi* • forbidden black rice • mango salsa • charred broccolini • Volcano sauce 🌶️

SOCKEYE SALMON* gf...27

wild troll caught fillet • seared medium • marinated with white miso-sake-mirin-sugar • Jasmine rice • Bok choy-carrots-edamame in rice vinegar-sake reduction

DRUNKEN MUSSELS* ...19

mussels • gorgonzola • bacon • shallots • lemon • thyme • Sauvignon Blanc • Le Quartier baguette

SHRIMP CAPRESE* ...19

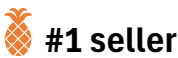
Artisan ciabatta roll • basil-balsamic dressing • mozzarella • tomato • wild *grilled shrimp* • torn basil • half Twisted salad

SALMON SANDWICH* ...19

Spiced *sockeye fillet* • seared • sourdough bun • arugula • avocado • sun-dried tomato aioli • fries

SHRIMP RISOTTO* gf...25

blackened *wild shrimp* • pickled red onions • mushroom • asparagus in a creamy risotto



#1 seller

RICE BOWLS

PAELLA* ...28

mussels • *wild jumbo shrimp* • *free-range chicken* • *sausage* • peppers • tomato • onions • garlic • roasted carrot • string beans • lemon • paprika on saffron rice

WAILEA STEW* gf...25

mahimahi • *wild shrimp* • coconut curry broth 🌶️ • chopped broccolini • herb bouquet • macadamia nuts • Jasmine rice

AHI POKE + TARO CHIPS* gf...23

raw poke *tuna* • smashed avocado • scallion • onion • jalapeño • tamari-ginger dressing • house fried taro chips • **rice o/s**

PIER 38 AHI BOWL * gf...23

raw poke *tuna* • rice • greens • carrot • pickled ginger • nori • green onion-ginger-peanut oil • cucumber • avocado **fiery Jaew sauce 🌶️ + Kimchi o/s**

BAJA SHRIMP BOWL * gf...23

seared *shrimp* • Jasmine rice • avocado • black beans • tomato • corn • cotija • blue corn strips • cilantro • pineapple-jalapeño vinaigrette 🌶️

EATING HOUSE SWEET ENDINGS

SAN FRANCISCO

GHIRARDELLI CHOCOLATE TRUFFLE COOKIE warm with ice cream gf ...10

VANCOUVER ISLAND NANAIMO BAR

coconut-walnut-graham cracker crust, vanilla custard, dark chocolate gf ...10

HAWAIIAN TRIPLE COCONUT CAKE

light sponge cake, filled with pastry cream, topped off with whipped cream raspberry coulis ...14

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

Scratch Kitchen

vg=vegan | gf=gluten free

we do not use a microwave

we use nuts & wheat

reminder: baguette, cracker, croutons, Dead Guy mustard, Whidbey dressing, Gojuchang, fries, ramen - all contain gluten

Buy the Kitchen a 6-pack of Beer...10, reward them after shift

*Douglas County Health Department “consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness, if you have certain medical conditions 11.25