

DESSERT

TRES LECHES

w/ horchata crème anglaise, whipped cream + chipotle cinnamon | 8.50

Carajillo: house-made cold brew espresso + licor 43 over ice | 10

PEANUT BUTTER ICE DREAM

peanut butter cake w/ peanut butter ice cream, peanut butter cookie crumble, Reese's® ice cream w/ semi-sweet chocolate coating + crumbled chocolate rice cereal | 9.95
Heritage Distilling Brown Sugar Bourbon | 13

PISTACHIO APRICOT CAKE

pistachio cake w/ raspberry jam, pistachio + apricot mousses, raspberry coulis + pistachio brittle | 8.50
Dolce, Far Niente 2011 | 30

JULIA CHILD'S WARM BROWNIE SUNDAE

julia's classic walnut brownie w/ chocolate fudge sauce + vanilla ice cream <🍷> | 11.95
Fonseca 20 year tawny | 13

CHOCOLATE CHEESECAKE

oreo cookie crust, strawberry salsa, whipped cream + chipotle cinnamon | 9
Graham's Ruby N/V | 10

ORANGE BLOSSOM CRÈME BRÛLÉE

w/ vanilla bean shortbread <gf> | 8.50
Haut Charmes Sauternes 2015 | 12

SUMMER BERRY PAVLOVA

meringue shell w/ bavarian cream, fresh berries + raspberry coulis <gf> | 9.95
Marolo Chamomile Grappa, IT, N/V | 12

ROCK'N ROCA® BLONDIE SUNDAE

warm blondie bar, vanilla ice cream, almonds, caramel sauce + ALMOND ROCA® buttercrunch | 11.95
Heritage Distilling Brown Sugar Bourbon | 13

CHEESE PLATE

a variety of domestic + imported cheeses, smoked almonds, seasonal fruit pairing + grilled bread <gf> | 16.95
Ask Server for wine selections by the glass

SEASONAL GELATO or SORBET full order 6.95 / single scoop 3.95

Shot of Meletti Chocolate Liqueur to pour on top | 10

AFFOGATO

vanilla ice cream + a double shot of espresso w/ salted browned-butter shortbread <gf> | 9.95
Shot of Godiva Liqueur | 9.50

ESPRESSO single | 3.75 double | 4.95

CAPPUCCINO 4.95

<v> vegan available <gf> gluten-free available

v7.1.19 - Pastry Chef Maret Oman + Kim Mangan

COGNAC

COURVOISIER V.S. | 12

HENNESSY V.S.O.P | 18

HENNESSY X.O. | 55

REMY MARTIN V.S.O.P | 15

REMY MARTIN X.O. | 28

DESSERT WINES

BRIAN CARTER, "OPULENTO"
yakima valley 2014
half bottle | 27 glass | 14

CHATEAU HAUT CHARMES
sauternes 2015 | 12

CHATEAU ROUMIEU LA COSTE
sauternes 2015 | 14

DOLCE BY FAR NIENTE 2011 | 30

ICE WINE, INNISKILLIN,
Niagara Peninsula VQA, CAN
2015 | 22

MAROLO CHAMOMILE GRAPPA,
IT, N/V | 12

PINEAU PARK,
PINEAU DES CHARENTES | 16

SINGLE MALT SCOTCH

ABERLOUR 12yr | 15

BALVENIE DOUBLEWOOD 12yr | 20

BALVENIE DOUBLEWOOD 17yr | 35

BOWMORE 'OLD DARKEST' 15yr | 25

DALWHINNIE 15yr | 17

GLENLIVET 12yr | 15

GLENLIVET 15yr | 18

GLENLIVET NADURA | 23

LAGAVULIN 16yr | 22

MACALLAN sherry oak cask 12yr | 17

MACALLAN 18yr | 70

MACALLAN rare cask | 80

PORT

GRAHAM'S vintage, 2011 | 27

PENFOLD'S GRANDFATHER
20 year tawny, n/v | 25

RAMOS PINTO LBV, 2011 | 16

RAMOS PINTO 30 year tawny, n/v | 30

FONSECA 20 year tawny, n/v | 14

GRAHAM'S ruby, n/v | 10

BOURBON, WHISKEY + WHISKY

ANGEL'S ENVY | 13 RYE | 16

BASIL HAYDEN | 14

BLANTON'S SINGLE BARREL | 16

BULLEIT RYE | 13

EAGLE RARE 10yr | 13

ELIJAH CRAIG SMALL BATCH | 12

FOUR ROSES SINGLE BATCH | 16

FOUR ROSES SMALL BATCH | 13

GREEN SPOT | 15

HIGH WEST DOUBLE RYE | 11

IWAI TRADITION MARS WHISKY | 15

NOB CREEK | 12 RYE | 14

KURAYOSHI 12 YR OLD

PURE MALT WHISKY | 22

MAKER'S MARK | 12

MICHTERS BOURBON | 15 RYE | 13

LARCENY SMALL BATCH | 10

PENDLETON | 12

RED BREAST 12yr | 15

TEELING SINGLE MALT IRISH | 12

TOTTORI WHISKY CASK FINISHED | 15

WHISTLE PIG RYE 12yr | 18

WILLET RESERVE

POT STILL BOURBON | 18

WOODFORD RESERVE | 14 RYE | 15

Pacific Grill adds a 20% Service Charge to all bills [excluding take-out & gift card purchases]
75% goes to employees servicing your table & 25% to the house to compensate Support Staff.

Any additional tip goes directly to your server.

Service Charges & Tips cannot be paid with gift cards or certificates.

If the service does not meet your expectations, please ask for the manager on duty.