

## RISE + SHINE

### **oysters on the 1/2 shell\***

half-dozen chef's daily selection  
wild icelandic kelp mignonette + cocktail sauce <gf> 20

### **tempura bacon**

crispy nueske's applewood-smoked bacon  
w/ maple togarashi sauce <gf> 14

### **dirty fries**

portlandia-style w/ crispy bacon, pepperoncini, jalapeño,  
parmesan + herbs <gf> 14  
additions: sawmill gravy 2 | two cage-free eggs 4

### **nutella crêpes**

thin french-style pancakes w/ mascarpone, nutella®, hazelnuts,  
blood oranges + pomegranate molasses 15

### **impossible meatballs**

oven-roasted impossible™ meatballs  
w/ grilled onions + garlic, dijon mustard gravy + herbs <gf,v> 15

### **smoked salmon bagels**

cold-smoked salmon, toasted everything bagel, red onion,  
cucumber, dill, capers + cream cheese 17  
additions: crab 14

### **salmon + avocado toast**

grilled rustic sourdough, sliced avocado,  
bacon-'smoked' salmon spread w/ dill, roasted piquillo peppers  
+ crispy shallots 19  
additions: crab 14 | imported prosciutto 2

### **yogurt w/ granola**

vanilla yogurt, fresh fruit, house-made granola w/ oats, walnuts,  
maple syrup, olive oil, brown sugar + sea salt <gf> 13

### **rice porridge**

w/ basmati rice, coconut milk, fresh berries, chia seeds  
+ house-made granola <gf,v> 13

### **cherry french toast**

texas toast, moreno cherry compote w/ balsamic, honey  
+ almond, whipped cream, house-made granola 16  
additions: bourbon barrel-aged maple syrup 2

### **biscuits + gravy**

[2] house-made buttermilk biscuits w/ sawmill gravy  
+ hashed browns 14  
additions: two cage-free eggs 4

<v> vegan available

<gf> gluten-free available

# PACIFIC GRILL BOOZY BRUNCH

## SANDWICHES + MORE

### **grilled patty melt\***

grilled 8 oz certified angus beef® burger, griddled sourdough  
w/ caraway-parmesan butter, melted onions,  
aged white cheddar + gruyère, PG potato chips,  
french onion soup 'dip' + kosher dill pickle 19  
substitution: impossible™ meat 3

### **fish + chips**

brew-battered catch-of-the-day, garlic herb fries  
+ house-made tartar sauce 20

### **cheeseburger 'sliders'**

[2] certified angus beef® ground chuck burgers,  
vintage white cheddar, PG 'secret sauce' + garlic herb fries 17  
substitution: impossible™ meat 3  
additions: avocado 3 | nueske's applewood-smoked bacon 3

### **pacific grill caesar salad**

romaine hearts, parmigiano-reggiano cheese,  
hand-torn rosemary croutons <gf> 12 | 16  
additions: white anchovies 3 | chicken 3 | rock shrimp 5 | everything 10

### **b.c. king salmon\***

fresh grilled salmon w/ roasted fingerling potatoes, fennel,  
dijon mustard gravy, spinach, applewood-smoked bacon  
+ grilled onion <gf> 37

### **breakfast sandwich**

herbed white cheddar frittata, toasted brioche bun,  
dill aioli, arugula, tomatoes + PG chips 17  
additions: nueske's applewood-smoked bacon 3 | ham 2

### GET A LITTLE ON THE SIDE

[3] nueske's applewood-smoked bacon 6

[2] hill's sage sausage links 5

[2] cage-free eggs 4

hashed brown-home fries mash-up 5

single biscuit + sawmill gravy 8

farmers market fruit 7

**Brunch without Booze  
is just a sad, late Breakfast**

## EGGS + SCRAMBLES

### **joe's special\***

impossible™ meat, local wild mushrooms,  
cage-free scrambled eggs, spinach, parmesan, tabasco®  
+ worcestershire <gf> 18  
choice of toast: whole wheat | english muffin | sourdough

### **pacific grill benedict\***

poached eggs, english muffin,  
hollandaise + hashed browns 17

**traditional** canadian bacon

**california-style** avocado + tomato 3

**smoked salmon** capers, red onion + dill 4

### **roasted butternut squash quiche**

baked pastry crust w/ savory egg flan, roasted butternut squash,  
broccoli, gruyère cheese, arugula salad + toasted pepitas 17

### **chilaquiles verdes**

crispy tortilla chips, chili verde sauce, tajín, crema, black beans,  
cilantro, jalapeños, cotija + [2] cage-free eggs <gf> 17  
additions: avocado 3 | shredded pork 3 | shredded chicken 3

### **the following items served w/ hashed browns**

**+ your choice of bread:**

**whole wheat | english muffin | sourdough**

### **country fried steak\***

breaded 4 oz cube steak, [2] cage-free eggs  
+ sawmill gravy 25

### **the hot mess\***

certified angus beef® pastrami, braised cabbage,  
sawmill gravy + [2] cage-free eggs <gf> 19

### **1502 breakfast\***

[2] cage-free eggs + [2] sausage links or  
[2] nueske's applewood-smoked bacon <gf> 17

### **the waddell omelette\***

cage-free eggs, dungeness crab, brie, scallions  
+ lemon hollandaise <gf> 25

### **steak + eggs\***

grilled certified angus beef® teres major, [2] cage-free eggs  
+ red wine sauce <gf> 27

### **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.

Thank you for joining us; we appreciate your business.

## BARREL-AGED COCKTAILS

**the mitzi - barrel-aged**  
myers's dark rum, white crème de cacao,  
amaretto + agave 15

**barrel-aged margarita**  
exotico blanco tequila, cointreau, agave + lime 15

**black walnut honey old fashioned - barrel-aged**  
eagle rare 10 year bourbon, black walnut, cherry  
+ orange bitters 15

## BRUNCH BOOZE

**dark cherry mocha**  
amaretto, dark crème de cacao,  
cafe d'arte coffee + whipped cream 10

**el burro**  
sparkle donkey tequila, prosecco,  
marmalade + lime 12

**PG mimosa**  
champagne + orange juice 11 | 16 **bottomless**

**PG bloody mary**  
our house recipe w/ speared beecher's cheese curd  
+ pickled green bean 10 | 16 **bottomless**

**build your bubbles**  
*here's your chance to get it right*  
add one of the following to your glass of  
rive della chiesa prosecco 11  
crème de cassis | apricot brandy  
orchard peach | cherry brandy | st. germaine

**PG reminds you: Please Brunch Responsibly**

**EXECUTIVE CHEF** Jessica Armstrong  
**SOUS CHEF** Ben Sutton  
**GENERAL MANAGER** Christopher Johnson  
**ASSISTANT GENERAL MANAGER** Danielle Klein

v03.13.20

# TACOMA'S DINING ROOM

For 15 years our team of passionate chefs and  
waitstaff has had the shared goal  
of serving our guests not only  
delicious cooked-to-order food --  
but we also take time to incorporate the  
healthiest sustainable ingredients.  
We source locally with the seasons,  
whenever possible, mindful of  
minimizing impacts to the planet we all share.

We try and throw a great party  
every night -- and genuinely hope  
you enjoy our efforts!



Gordon Naccarato  
CHEF / OWNER

ALL Menu Items are Necessarily Limited In Quantity  
**Substitutions + Modifications** not possible  
w/ some menu items

**Split Charges**  
starters 3.<sup>50</sup> | main courses 7

**Substitutions {if possible}**  
will be at a modest additional charge.

## BEER

**incline cider company**  
explorer hopped cider 6

**sam smith organic perry**  
sparkling pear cider  
16oz bottle 10

**rotating cider** 8

**7 seas brewing**  
253 pilsner 6  
gose 5

**bainbridge brewing**  
eagle harbor ipa  
16 oz can 12

**everbody's brewing**  
local logger lager 5

**fish tale ales**  
organic amber 6

**silver city brewery**  
ridgetop red 6  
tropic haze ipa 6

**stone**  
ipa 6

**tacoma brewing co**  
mo pale ale 5

**peroni**  
imported italian  
pale lager 5

**bear republic**  
racer 5 ipa 6

**stella artois** 6

**rainier** 5

**amstel light** 5

**blue moon** 5

**bud light** 5

**corona** 5

**modelo**  
especial 6  
negra 6

**victoria** 6

**white claw** 5

**kaliber n/a** 5

## TASTING MENU

**THE CHEF'S EXPERIENCE**  
a personal 4-course dining event highlighting  
the flavors of **PACIFIC GRILL**

Available Daily after 5pm

**\*the small print:**

These menu items are raw or cooked to order.  
Consuming raw or under-cooked meats, poultry, oysters,  
seafood, shellfish, or eggs may increase your risk of  
food-borne illness, especially if you have certain medical conditions.