



IZAKAYA

SAKE

SHO CHIKU BAI, "SHO," GINJO NIGORI | 5 / 9

OTOKOYAMA JUNMAI | 7 / 13

ICHINOKURA JUNMAI | 9 / 17

SNOW MOON BEAUTY JUNMAI GINJO | 20

TREASURE SHIP JUNMAI GINJO TAKURA | 27

JAPANESE BEER

ASAHI SUPER DRY | 7

KIRIN ICHIBAN LONG NECK | 10

JAPANESE WHISKY

IWAI TRADITION MARS WHISKY | 15

TOTTORI WHISKY CASK FINISHED | 15

KURAYOSHI 12 YR OLD PURE MALT WHISKY | 22

HELLO KITTY

crispy tots tokyo-style w/ togarashi,
kewpie mayo, **PG** bulldog sauce, bonito flakes,
nori, pickled ginger + sesame seeds | 12.95

YAKITORI*

tokyo-style skewered marinated chicken thighs
grilled + basted w/ tare dipping sauce
+ sesame seeds <gf> | 14.95

OKONOMIYAKI*

japanese-style pancake w/ zucchini,
cabbage, leeks, green + sweet onions, togarashi,
kewpie mayo, **PG** bulldog sauce, crispy shallots,
sesame seeds + soy-brined jalapeños | 15
[contains egg]

COCKTAILS

BARREL-AGED COCKTAILS - AGED 45 DAYS

SLEEPY HOLLOW MANHATTAN

Myers's dark rum, white crème de cacao
+ agave | 15

BARREL-AGED MARGARITA

Exotico blanco tequila, cointreau, agave
+ lime | 15

BLACK WALNUT HONEY OLD FASHIONED

Eagle Rare 10 year bourbon, black walnut,
cherry + orange bitters | 15

THE JOSEPHINE

empress gin, cherry + basil | 12

SALTED LEMON CRÈME

pursuit vodka, house-made lemoncello + crème | 12

OLD SMOKEY

smoked whiskey, turbinado syrup, bitters
+ cherry foam | 12

THE FLAMING LIPS

house-infused jalapeño exotico tequila,
peach liqueur + fresh lime juice | 12

MR. PRICE IS RIGHT...

paying homage to one of our favorite supporters
smokey martini w/ Tanqueray 10, scotch
+ orange zest | 16

VERY PEARY

vanilla vodka, pear purée + lemon | 10.⁵⁰

SPICED PEAR MULE

house-made ginger-infused vodka, pear purée
+ ginger beer | 14

ALCOFFEE MANHATTAN

michters rye + tia maria coffee liqueur | 15

Happy Hour Drink Specials

House Red + White Wine 6.50

Well Drinks 7

All Tap Beers 1.00 off



WINE BY THE GLASS

Acinum Prosecco, IT N/V | 11 / 42
Rosé Cremant, Burgundy, FR | 12 / 50
Thomas Jefferson, Brut Rosé 2015 | 11 / 44
J.P. Chenet Blanc de Blanc Brut, FR N/V | 12 / 48

WHITE WINE

Chardonnay, Calera, Central Coast, CA 2016 | 12
Grüner Veltliner, HuglWeine, AT | 10
Pinot Gris, Willakenzie 2017 | 11
Sauvignon Blanc, Neil Ellis, South Africa 2017 | 11
Viognier, "Frolic," Truth Teller, Yakima Valley 2017 | 10
White Pinot Noir, Left Coast Cellars, Willamette Valley, OR 2017 | 11
Featured Rosé [see server for current selection] | 13

RED WINE

Cabernet Sauvignon, Canvasback, Red Mountain, WA 2015 | 16
Cabernet Sauvignon, Powers Reserve, Champoux Vineyard,
Horse Heaven Hills, WA 2014 | 13
Cabernet Sauvignon, Rodney Strong, Alexander Valley,
Sonoma, CA 2015 | 12
Malbec, Tikal, "Patriota," Mendoza, AR | 12
Merlot, Januik, Columbia Valley, WA 2015 | 13
Pinot Noir, David Bynum, Russian River Valley, CA 2016 | 13
Red Blend, Thurston Wolfe, "Dr. Wolfe's Family Red,"
Columbia Valley, WA 2016 | 12

BEER SELECTIONS

Ask your server about our draft beer selections

BOTTLED

incline cider company explorer hopped cider 12oz can 6	mo pale ale 5 fish tale organic amber 6 stone ipa 6
sam smith organic perry sparkling pear cider 12oz can 10	bear republic racer 5 ipa 6
rotating cider 8	stella artois 6
7 seas 253 pilsner 12oz can 6	rainier 5 corona 5
old german premium lager 16oz 5	amstel light 5 bud light 5
peroni imported italian pale lager 5	kaliber n/a 5

PG FAVORITES

[not discounted during Happy Hour]

OLIVES + ALMONDS

variety of marinated olives, pecorino
+ marcona almonds <gf, v> | 6.95

MEAT CANDY

roasted dates, nueske's applewood-smoked bacon
+ parmigiano-reggiano <gf> | 4.95

SMOKED SALMON*

cold-smoked salmon w/ 'everything' lavash crackers,
red onion, capers + cream cheese <gf, ♡> | 12.95
add [1] extra | 2.95

ROSEMARY BREAD

la brea bakery rosemary bread
w/ extra-virgin olive oil, melted tomato
+ roasted garlic <♡> | 2.95

ONION RINGS PALTROW-STYLE

beer-battered sweet onions w/ house-made ketchup <v> | 8.95
"the best onion rings in the united states"
~Marian Burros, New York Times

SWEET POTATO FRIES

w/ house-made ketchup <gf, v> | 4.95

PG CHIPS

potato chips w/ garlic, herbs
+ house-made french onion soup "dip" <gf> | 4.95

'CHOPPED' WEDGE

our version of the classic wedge - but chopped
iceberg lettuce, tomatoes
+ nueske's applewood-smoked bacon,
blue cheese dressing <gf> | 12.95
add avocado | 1.50 add salami | 2
add chicken | 2.95 add rock shrimp | 3.95
add everything | 7

ASIAN CHICKEN SALAD

shredded chicken, red + green cabbage,
slivered almonds, red bell peppers, carrots,
sesame cracker crumbs + wontons,
spicy ginger-mustard vinaigrette + trinity herbs <gf, ♡> | 9.95

PG FAVORITES

[not discounted during Happy Hour]

SOUP OF THE DAY

[please ask your server] | 10.95

CLASSIC GRILLED CHEESE

gruyère, white cheddar + fontina cheese,
la brea country sourdough + PG potato chips | 12.95
add imported prosciutto | 1.50 add avocado | 1.50
add tomato | 1.50 add bacon | 1.50
add everything | 5

FLATBREAD OF THE DAY

[please ask your server] | 12.95

CHEESEBURGER SLIDERS*

certified angus beef® ground chuck burgers [2],
vintage white cheddar, PG 'secret sauce'
+ garlic herb fries | 12.95
sub "impossible™ burger" | 3
add bacon | 1.50 add avocado | 1.50

FISH + CHIPS

brew-battered catch-of-the-day,
garlic herb fries + house-made tartar sauce | 15.95

PATTY MELT*

grilled 8 oz certified angus beef® burger, griddled sourdough
w/ crushed caraway parmesan butter,
melted onions, aged white cheddar + gruyère,
PG potato chips, french onion soup 'dip'
+ kosher dill | 17.95

JUNY'S CUBAN SANDWICH

panini-pressed french bread, roast pork, ham,
gruyère cheese, zucchini pickle, mayo, mustard
+ PG potato chips | 15.95

BISTRO STEAK FRITES*

grilled marinated certified angus beef® teres major,
mixed greens, skinny fries + red wine sauce <gf> | 27

Substitutions will be at a modest additional charge.
substitutions + modifications not possible w/ some menu items.

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.

50% OFF GOOD EATS

<add-ons not discounted>

OYSTER SHOOTERS*

<raw> oysters, citrus vodka + herbs <gf> | 6.50 each

ARANCINI

crispy sicilian-style risotto balls w/ panko, fontina,
parmesan + PG marinara sauce <v> | 12

CHAR SIU PORK

cold, sliced barbecued pork tenderloin
w/ 2 sauces: spicy chinese mustard; house-made hoisin;
black + white sesame seeds + trinity herbs | 12

SALMON SPREAD

bacon-`smoked' salmon spread w/ dill,
roasted piquillo peppers + rice crackers <gf, v> | 10.95

"IMPOSSIBLE" MEATBALLS

oven-roasted impossible™ meatballs
w/ grilled onions + garlic, chimichurri,
parmesan + herbs <v, v> | 16.95

TOTCHOS

tater tots w/ tajin, sharp cheddar cheese sauce, jalapeños,
green chile crema + pico de gallo | 12.95
add avocado | 1.50 add pulled pork | 2.95
add chicken | 2.95

"FRENCH FRY NIRVANA"

skinny fries w/ garlic, crispy sage + rosemary | 8.75

JALAPEÑO POPPERS

stuffed jalapeños w/ nueske's applewood-smoked bacon,
smoked cheddar + lemon breadcrumbs <gf> | 10

BLUE PEPPER CHIPS

warm crispy potato chips w/ pepper jelly
+ pt reyes blue cheese | 12

CHUBBIES

[2] stuffed "gorditas," crispy flour tortillas w/ roast chicken,
vintage white cheddar, chipotle
+ green tabasco® crema | 14.95

ASIAN SLAW

thai caesar, purple + green cabbage, trinity herbs
+ sesame seeds | 8

TACOS OF THE DAY

[please ask your server] | 12.95



50% OFF GOOD EATS

<add-ons not discounted>

PACIFIC GRILL CAESAR

chopped hearts of romaine, parmesan reggiano cheese,
hand-torn rosemary croutons <gf> | 10
add imported white anchovies | 1.50
add chicken | 2.95 add rock shrimp | 3.95
add everything | 7

CHEESE TOAST W/ MELTED TOMATOES

grilled sourdough w/ white wine, garlic,
variety of cheeses + 'melted' tomatoes | 13.95

'PIZZA' ROSSA

sourdough w/ crushed plum tomato sauce, oregano,
california extra-virgin olive oil, sea salt + cracked pepper <v> | 10.95
add burrata w/ heirloom tomatoes, arugula + basil | 3
add olivada <v> | 1 add prosciutto | 1.50
add truffle-gatherer's sauce
[w/ black summer truffles, olives, capers + anchovy] | 2.95

STEAK SANDWICH

sliced teres major steak, griddled french roll, red peppers,
grilled onions, soy-brined jalapeños,
creamy sharp cheddar cheese + PG chips | 17.95

BÀNH MÌ

french roll w/ pickled carrots + cucumbers,
cilantro, PG bulldog sauce + thai slaw
chicken | 14.95
pulled pork | 14.95
impossible™ meatballs | 16.95

TURKEY SANDWICH

roast turkey breast, griddled french roll,
artichoke tapenade, truffled goat cheese, roma tomatoes,
arugula + PG chips | 16.95

MAC + CHEESE

cavatappi pasta w/ creamy sharp cheddar cheese,
italian sausage, red peppers, grilled onions
+ crispy onions | 12.95
add nueske's applewood-smoked bacon | 1.50
add avocado | 1.50 add pulled pork | 2.95
add rock shrimp* | 3.95 add chicken | 2.95

***the small print:** These menu items are raw and 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

DESSERTS + CHEESE

STRAWBERRY RHUBARB BREAD PUDDING

rhubarb pound cake, vanilla custard
+ house-made strawberry ice cream | 11.95

FROZEN LEMON MERINGUE

lemon madeleine cake layered w/ house-made lemon ice cream,
chantilly meringue + graham crumble | 9.95

JULIA CHILD'S WARM BROWNIE SUNDAE

julia's classic walnut brownie w/ chocolate fudge sauce
+ vanilla ice cream <v> | 11.95

FLOURLESS CHOCOLATE CAKE

dark flourless chocolate cake w/ raspberry coulis
+ vanilla crème anglaise <gf> | 9.50

BROWN SUGAR BOURBON CRÈME BRÛLÉE

heritage distilling brown sugar bourbon custard
+ salted browned-butter shortbread <gf> | 8.50

CANDY BAR CHEESECAKE

coconut cheesecake, almond crust, semi-sweet chocolate ganache
w/ toasted almonds + coconut <gf> | 9

ROCK'N ROCA® BLONDIE SUNDAE

warm blondie bar, vanilla ice cream, almonds, caramel sauce
+ ALMOND ROCA® buttercrunch | 11.95

CHEESE PLATE

a variety of domestic + imported cheeses,
smoked almonds, seasonal fruit pairing + grilled bread <gf> | 16.95

SEASONAL GELATO or SORBET

full order 6.95 / single scoop 3.95

AFFOGATO

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

ESPRESSO

single | 3.75 double | 4.95

CAPPUCCINO

4.95

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

Pastry Chef Maret Oman
Spring 2019





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