



## LUNCH

### SHAREABLE SMALL PLATES

#### CLASSIC SHRIMP COCKTAIL

prawns + rock shrimp w/ cocktail sauce  
or russian dressing <gf> | 18  
add crab | 10

#### OYSTERS ON THE 1/2 SHELL\*

half dozen chef's daily selection  
wild icelandic kelp mignonette  
+ cocktail sauce <gf, ♡> | 19.95

#### SMOKED SALMON\*

cold-smoked salmon  
w/ multi-grain crackers, red onion,  
capers + cream cheese <gf, ♡> | 14.95

#### FLATBREAD OF THE DAY

[ please ask your server ] | 14

#### SALMON + AVOCADO TOAST

grilled rustic sourdough, sliced avocado,  
bacon-'smoked' salmon spread w/ dill,  
roasted piquillo peppers  
+ crispy shallots <♡> | 18.95  
add crab | 10  
add imported prosciutto | 1.50

#### ROSEMARY BREAD

la brea bakery rosemary bread  
w/ extra-virgin olive oil, 'melted' tomato  
+ roasted garlic <v ♡> | 4.95

#### MAC + CHEESE

cavatappi pasta w/ cheddar cheese,  
ground impossible™ meat, hatch + pasilla chillies,  
piquillo peppers, sweet onion, green tabasco®  
+ crushed fritos® | 14  
add nueske's applewood-smoked bacon | 2.50  
add chicken | 3 add pulled pork | 3  
add rock shrimp | 4.50

#### IMPOSSIBLE MEATBALLS

oven-roasted impossible™ meatballs  
w/ grilled onions + garlic, dijon mustard gravy  
+ herbs <gf, v, ♡> | 14.95

#### BURRATA

fresh burrata cheese w/ roasted beets,  
blood oranges, grilled olive bread,  
arugula, pomegranate molasses  
+ extra-virgin olive oil <gf> | 18

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

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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.

### SANDWICHES + MORE

#### SOUP OF THE DAY

[ please ask your server ]

#### CLASSIC GRILLED CHEESE + A CUP OF SOUP

cave-aged gruyère, white cheddar + fontina cheese,  
la brea country sourdough  
+ a cup of today's soup | 16.95  
add imported prosciutto | 1.50 add avocado | 3  
add tomato | 2 add bacon | 2.50

#### THE 'BLT' SANDWICH

nueske's applewood-smoked bacon,  
country sourdough, mayonnaise, iceberg lettuce,  
sliced tomatoes + garlic herb fries | 16.95  
add avocado | 3 add prawns\* | 8.95  
add crab | 10

#### JUNY'S CUBAN SANDWICH

pressed french bread, roast pork, ham,  
gruyère cheese, zucchini pickle, mayo, mustard  
+ PG potato chips | 16.95

#### TORTA DE PIERNA

griddled mexican-style sandwich w/ mayo,  
refried beans, oaxaca cheese, tomato, onion,  
shredded cabbage, cilantro + jalapeño  
chicken | 15.95 pulled pork | 16.95  
add avocado | 3

#### CHEESEBURGER 'SLIDERS'\*

[2] certified angus beef® ground chuck burgers,  
vintage white cheddar, "secret sauce"  
+ garlic herb fries | 14.95  
sub "impossible™ burger" | 3  
add bacon | 2.50 add avocado | 3

#### PASTRAMI SANDWICH

certified angus beef® pastrami  
w/ toasted french roll, russian dressing,  
gruyère cheese, pepperoncini, pickled cabbage  
+ PG chips | 16.95

#### 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 pickle | 18.95  
sub impossible™ meat | 3

#### THE IMPOSSIBLE GREEN CHILE CHEESEBURGER

6 oz impossible™ smashed patty, toasted brioche bun  
w/ fire-roasted new mexico hatch green chiles,  
poblano + jalapeño, shredded iceberg, mayo,  
'beehive hatch chili cheddar,'  
crushed fritos® + garlic herb fries | 19.95

Split Charges appetizers & salads 3.50 main courses 7  
Substitutions will be at a modest additional charge.

# EAT YOUR GREENS

## THE 'CHOPPED' WEDGE

*our version of the classic wedge - but chopped*

iceberg lettuce, tomatoes,  
nueske's applewood-smoked bacon,  
+ blue cheese dressing <gf> | 14  
add avocado | 3 add chicken | 3 add salami | 2  
add rock shrimp | 4.50 add everything | 8

## 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, ♡> | 19.95

## CLASSIC 'BROWN DERBY' COBB SALAD

roasted chicken, avocado, blue cheese,  
nueske's applewood-smoked bacon,  
tomato, hard-boiled egg, baby mixed greens,  
buttermilk 'ranch' dressing <gf> | 24

## 'LOUIE-LOUIE'

smoked salmon + rock shrimp, iceberg lettuce,  
cucumber, red onion, tomato, hard-boiled egg  
+ classic louis dressing <gf> | 24.95  
add avocado | 3 add bacon | 2.50  
add crab | 10

## PACIFIC GRILL CAESAR

romaine hearts, parmesan reggiano cheese,  
hand-torn rosemary croutons <gf> | 11.95 / 14.95  
add imported white anchovies | 1.50  
add chicken | 3 add rock shrimp | 4.50  
add everything | 8

## GRILLED STEAK SALAD\*

grilled *certified angus beef*® teres major,  
mushrooms, sweet onion, arugula, shaved reggiano,  
L+P vinaigrette + crispy onions <gf> | 30

## SMOKED SALMON SALAD\*

thinly-sliced cold-smoked salmon, arugula,  
warm swedish potatoes  
+ dijon-dill aioli <gf> | 16.95

## WEEKEND BOOZY BRUNCH

SATURDAY + SUNDAY 10AM-2PM

### \*the small print:

These menu items are 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.

EXECUTIVE CHEF | Jessica Armstrong

SOUS CHEF | Ben Sutton

GENERAL MANAGER | Christopher Johnson

CHEF / OWNER | Gordon Naccarato

# SUSTAINABLE MEAT, POULTRY + FRESH FISH

## FILET MIGNON\*

grilled 8 oz *certified angus beef*® filet  
w/ PG boursin mashed potatoes, broccolini  
+ red wine sauce <gf> | 52

## FISH + CHIPS\*

brew-battered catch-of-the-day,  
garlic herb fries + house-made tartar sauce | 19.95

## ROASTED BUTTERNUT QUICHE

baked pastry crust w/ savory egg flan,  
roasted butternut squash, broccoli,  
gruyère cheese, arugula salad  
+ toasted pepitas | 16.95

## STAN THE MAN'S KILLER CLAM LINGUINE\*

steamed manila clams, pancetta, white wine,  
garlic, diced potatoes, italian parsley  
+ lemon-garlic breadcrumbs | 32  
add rock shrimp\* | 4.50 add prawns\* | 8.95

## ORZO PASTA

w/ spiced butternut squash, spinach,  
grilled onions, cambozola-roasted garlic butter,  
spiced hazelnuts | 16.95  
add prawns\* | 8.95 add scallops\* | 10  
add nueske's applewood-smoked bacon | 2.50

## PORK CHILE VERDE

pork tenderloin, tomatillo sauce, roasted chilies,  
potato, cotija cheese, lime, mint, cilantro  
+ grilled tortillas <gf> | 30

## BISTRO STEAK FRITES\*

grilled marinated *certified angus beef*® teres major,  
mixed greens, skinny fries  
+ red wine sauce <gf> | 30

## CAULIFLOWER ROAST

roasted cauliflower, 'melted' tomato,  
olive tapenade, whipped truffled goat cheese  
+ lemon-garlic breadcrumbs <gf, v, ♡> | 22.95

## PASTA + MEATBALLS

cavatappi pasta w/ impossible™ meatballs,  
local mushrooms, broccoli-walnut pesto  
+ piquillo peppers <v> | 24.95  
add burrata | 2.95

## B.C. KING SALMON\*

fresh grilled salmon w/ roasted fingerling potatoes,  
roasted fennel, dijon mustard gravy, spinach,  
applewood-smoked bacon  
+ grilled onion <gf> | 36.95

ALL Menu Items are Necessarily Limited In Quantity  
Substitutions + Modifications Not Possible with some Menu Items

v 01.17.2020