



BAR MENU



HAPPY HOURS

Monday - Thursday **11:30am - 10pm**

Friday **11:30am - 11pm**

Saturday **5pm - 11pm**

Sunday **5pm - 10pm**

50% Off Select Food Items

<add-ons not discounted>

<v> **vegan available**

<gf> **gluten-free available**

Happy Hour Drink Specials

House Red + White Wine 6.50

Well Drinks 7

All Tap Beers 1.00 off

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.

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

josephine
empress gin, cherry + basil 12

dark cherry manhattan
woodinville bourbon, averna, amaretto di saronno 15

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

sweet potion
uncle val's gin, woodinville bourbon, apple syrup
+ alchermes liqueur 15

night garden
black pursuit vodka, basil, pomegranate, grapefruit
+ passion fruit juices 13

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

silver city brewery
tropic haze ipa 6

everbody's brewing
local logger lager 5

bainbridge brewing
eagle harbor ipa
16oz can 12

*ask your server about
our draft beer selections*

peroni
imported italian
pale lager 5

tacoma brewing co
mo pale ale 5

stone
ipa 6

bear republic
racer 5 ipa 6

stella artois 6

rainier 5

corona 5

amstel light 5

white claw 5

kaliber n/a 5



PG FAVORITES

[not discounted during Happy Hour]

PG oyster shooters*

<raw> oysters, citrus vodka, wild icelandic kelp
+ herbs <gf> 4 each

olives + almonds

variety of marinated olives, pecorino + marcona almonds <gf, v> 8

onion rings paltrow-style

beer-battered sweet onions w/ house-made ketchup <v> 10

"the best onion rings in the united states"

~Marian Burros, New York Times

PG chips

potato chips w/ garlic, herbs
+ house-made french onion soup "dip" <gf> 7

fish + chips

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

soup of the day

[please ask your server] 11

classic grilled cheese

cave-aged gruyère, white cheddar + fontina cheese,
la brea country sourdough + PG potato chips 15

additions: imported prosciutto 2 | avocado 3 | tomato 2 | bacon 3

flatbread of the day

[please ask your server] 13

cheeseburger sliders*

certified angus beef® ground chuck burgers [2],
vintage white cheddar, PG 'secret sauce' + garlic herb fries 15

substitution: impossible™ meat 3

additions: bacon 3 | avocado 3

the impossible green chile cheeseburger

6 oz impossible™ patty, toasted brioche bun
w/ hatch green chiles, poblano + jalapeño, iceberg, mayo,
beehive hatch chili cheddar, crushed fritos® + garlic herb fries 20

patty melt*

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

substitution: impossible™ meat 3

juny's cuban sandwich

pressed french bread, roast pork, ham, gruyère cheese,
zucchini pickle, mayo, mustard + PG potato chips 17

bistro steak frites*

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

***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

50% OFF GOOD EATS

[add-ons not discounted]

arancini

crispy sicilian-style risotto balls w/ panko, fontina, parmigiano-reggiano + PG marinara sauce 14

char siu pork

cold, sliced barbecued pork tenderloin w/ spicy chinese mustard; house-made hoisin, sesame seeds + trinity herbs 13

king salmon spread

bacon-'smoked' w/ dill, roasted piquillo peppers + house-made sesame rice crackers <gf> 13

meat-lovers charcuterie

house-made 'nduja w/ imported prosciutto, 3 types of salami + grilled olive bread <gf> 17

"french fry nirvana"

skinny fries w/ garlic, crispy sage + rosemary 9

chilaquiles verdes

crispy tortilla chips, chili verde sauce, tajín, crema, black beans, cilantro, jalapeños + cotija <gf,v> 17
additions: avocado 3 / shredded pork 3 / shredded chicken 3

"boursin" cheese + crackers

house-made whipped cheese w/ basil, dill, green onions + multigrain crackers 11

chubbies

[2] stuffed "gorditas," crispy flour tortillas w/ roast chicken, chipotle sauce, vintage white cheddar, jalapeño-cumin-ranch crema 15

pacific grill caesar salad

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

cheese toast

grilled sourdough w/ white wine, garlic, fromage blanc + 'melted' tomato 15

tacos of the day

[please ask your server] 14

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> 14

impossible mac + cheese

cavatappi pasta w/ cheddar cheese, ground impossible™ meat, hatch + pasilla chillies, piquillo peppers, sweet onion, green tabasco® + crushed fritos 14
additions: nueske's bacon 3 | chicken 3 | pulled pork 3 | rock shrimp 5

1/2 OFF SIGNATURE COCKTAILS

Every Thursday, All-Day



DESSERTS + CHEESE

[not discounted during Happy Hour]

sticky toffee bread pudding

w/ cinnamon ice cream + caramel sauce 11
heritage distilling brown sugar bourbon 13

hazelnut mocha torte

hazelnut meringue crust, chocolate custard, brown butter pound cake, hazelnut toffee, tiramisu cream, chocolate sponge cake + chantilly meringue 10
fonseca, 20 year tawny, nv 14

julia child's warm brownie sundae

julia's classic walnut brownie w/ chocolate fudge sauce + vanilla ice cream 12
fonseca, 20 year tawny, nv 14

moreno cherry cheesecake

vanilla cheesecake w/ almond crust + honey-balsamic cherry compote <gf> 9
graham's, ruby port, n/v 10

hot buttered rum crème brûlée

w/ house-made gingersnap cookie <gf> 9
dolce by far Niente, 2011 | 30

rock'n roca® blondie sundae

warm blondie bar, vanilla ice cream, almonds, caramel sauce + almond roca® buttercrunch 12
heritage distilling brown sugar bourbon 13

cheese plate

a variety of domestic + imported cheeses, smoked almonds, seasonal fruit pairing + grilled bread <gf> 17
ask server for wine selections by the glass

seasonal gelato or sorbet

full order 7
single scoop 4
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> 10
shot of godiva liqueur 10

espresso

single 4
double 5

cappuccino 5

Pastry Chef Maret Oman

+ Kimberly Williamson

Weekend Boozy Brunch

SATURDAY + SUNDAY 10AM-2PM





THE SOUTH SOUND'S PREMIER CATERING & EVENT COMPANY

Corporate Events: Seminars, Training,
Board Meetings + Job Fairs

Weddings: Ceremony, Reception + Rehearsal

Non-Profits: Auctions, Galas + Donor Appreciation

Private: Cocktail Parties, Anniversary, Birthday + Memorial

BREAKFAST • APPETIZERS • LUNCH • DINNER • BAR SERVICE

ON-SITE + OFF-SITE LOCATIONS

web PACIFICGRILLCATERING.com

call 253•272•6469

email Events@PacificGrillTacoma.com



DESSERTS + CHEESE

sticky toffee bread pudding

w/ cinnamon ice cream + caramel sauce 11
heritage distilling brown sugar bourbon 13

hazelnut mocha torte

hazelnut meringue crust, chocolate custard, brown butter pound cake, hazelnut toffee, tiramisu cream, chocolate sponge cake + chantilly meringue 10
fonseca, 20 year tawny, nv 14

julia child's warm brownie sundae

julia's classic walnut brownie w/ chocolate fudge sauce + vanilla ice cream 12
fonseca, 20 year tawny, nv 14

moreno cherry cheesecake

vanilla cheesecake w/ almond crust + honey-balsamic cherry compote <gf> 9
graham's, ruby port, n/v 10

hot buttered rum crème brûlée

w/ house-made gingersnap cookie <gf> 9
dolce by far Niente, 2011 | 30

rock'n roca® blondie sundae

warm blondie bar, vanilla ice cream, almonds, caramel sauce + almond roca® buttercrunch 12
heritage distilling brown sugar bourbon 13

cheese plate

a variety of domestic + imported cheeses, smoked almonds, seasonal fruit pairing + grilled bread <gf> 17
ask Server for wine selections by the glass

seasonal gelato or sorbet

full order 7
single scoop 4
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> 10
shot of godiva liqueur 10

espresso

single 4
double 5

cappuccino 5

Pastry Chef Maret Oman

+ Kimberly Williamson

<gf> gluten-free available

<v> vegan available



Winter 2020


PACIFIC GRILL
EVENTS & CATERING



THE SOUTH SOUND'S PREMIER CATERING & EVENT COMPANY

Corporate Events: Seminars, Training,
Board Meetings + Job Fairs

Weddings: Ceremony, Reception + Rehearsal

Non-Profits: Auctions, Galas + Donor Appreciation

Private: Cocktail Parties, Anniversary, Birthday + Memorial

BREAKFAST • APPETIZERS • LUNCH • DINNER • BAR SERVICE

ON-SITE + OFF-SITE LOCATIONS

web PACIFICGRILLCATERING.com

call 253•272•6469

email Events@PacificGrillTacoma.com