

PACIFIC GRILL

WEEKEND BOOZY BRUNCH

SHELLFISH ON ICE*

[6] oysters on the half shell, [4] prawns,
[3] yellowfin tuna poke spoons
+ [2] oyster shooters <gf, ♡> | 38

OYSTERS ON THE 1/2 SHELL*

Chef's daily selection
mignonette + classic cocktail sauce <gf, ♡>
| 12.95 [3 ea] | 19.95 [half dz]

TEMPURA BACON

crispy nueske's applewood-smoked bacon
w/ maple togarashi sauce <gf> | 12

FLATBREAD OF THE DAY

[please ask your server] | 12.95

DIRTY FRIES

portlandia-style w/ crispy bacon, pepperoncini,
jalapeño, parmesan + herbs <gf> | 12
add sawmill gravy | 2 add [2] cage-free eggs | 4

CRÊPES

thin french-style pancakes w/ strawberry sauce
+ whipped cream | 12

IMPOSSIBLE MEATBALLS

oven-roasted impossible™ meatballs
w/ grilled onions + garlic, chimichurri, parmesan
+ herbs <gf, v, ♡> | 12.95

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 BROWNS-HOME FRIES MASH-UP | 5

SINGLE BISCUIT + SAWMILL GRAVY | 6

FARMERS MARKET FRUIT | 5

SPRING ASPARAGUS | 8.95

Split Charges starters 3.50 main courses 7

Substitutions + Modifications {if possible}

will be at a modest additional charge.

SMOKED-SALMON BAGEL

cold-smoked salmon,
toasted everything bagel, red onion, cucumber,
dill, capers + cream cheese | 14.95

"BESOS CALIENTES" BAGEL

toasted everything bagel
w/ jalapeño popper cream cheese
+ nueske's applewood-smoked bacon | 10.95

SALMON + AVOCADO TOAST

grilled rustic sourdough, sliced avocado,
bacon-'smoked' salmon spread w/ dill,
roasted piquillo peppers + crispy shallots | 13.95
add maine lobster | 10
add imported prosciutto | 1.50

YOGURT W/ GRANOLA

vanilla yogurt, fresh fruit, house-made granola
w/ oats, walnuts, maple syrup, olive oil,
brown sugar + sea salt <gf, v, ♡> | 9

COCONUT MILK PORRIDGE

w/ basmati rice, chia seeds, shredded coconut, vanilla,
fresh fruit + house-made granola <gf, v, ♡> | 12.95

PINEAPPLE POLENTA PANCAKE

buttermilk polenta pancake w/ fresh pineapple,
shaved coconut, whipped coconut cream
+ rum barrel-aged syrup | 12.95

ZUCCHINI BREAD FRENCH TOAST

griddled zucchini bread, huckleberry syrup,
whipped cream + fresh berries | 14.95
add bourbon barrel-aged maple syrup | 2

BISCUITS + GRAVY

[2] house-made buttermilk biscuits
w/ sawmill gravy + hashed browns | 11.95
add [2] cage-free eggs | 4

GO BOTTOMLESS

Ask your Server about our
Bottomless Bloody Marys & Mimosas

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



***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.

EGGS, HASH + SCRAMBLES

PG BENEDICT*

poached eggs, english muffin,
hollandaise + hashed browns | 16

TRADITIONAL canadian bacon

CALIFORNIA-STYLE avocado + tomato | add 1.5

SMOKED SALMON capers, red onion + dill | add 3

OKONOMIYAKI*

japanese-style pancake w/ zucchini,
cabbage, leeks, green + sweet onions, togarashi,
kewpie mayo, PG bulldog sauce, bonito, nori,
[2] cage-free eggs, crispy shallots, sesame seeds
+ soy-brined jalapeños <gf> | 15

ASPARAGUS QUICHE

baked pastry crust w/ savory egg flan,
spring onions, asparagus, gruyere cheese,
fresh thyme + arugula salad | 15.95

FOLLOWING ITEMS SERVED W/ YOUR CHOICE OF BREAD:

whole wheat | english muffin | sourdough

JOE'S SPECIAL*

impossible™ meat, local wild mushrooms,
cage-free scrambled eggs, spinach, parmesan,
tabasco® + worcestershire <gf> | 15.95

COUNTRY FRIED STEAK*

breaded 4 oz cube steak, [2] cage-free eggs, hashed
browns + sawmill gravy | 24.95
sub impossible™ burger

THE HOT MESS*

certified angus beef® pastrami, hashed browns,
braised cabbage, sawmill gravy
+ [2] cage-free eggs <gf> | 16

1502 BREAKFAST*

[2] cage-free eggs, hashed browns + [2] sausage links
or [2] nueske's applewood-smoked bacon <gf> | 13.95

STEAK + EGGS*

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

SPRING OMELETTE*

cage-free eggs w/ zucchini, basil, dill,
spring onions + burrata cheese <gf> | 16.95

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

SANDWICHES + MORE

GRILLED 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 | 17.95

TURKEY SANDWICH

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

FISH + CHIPS*

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

CHEESEBURGER 'SLIDERS'*

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

PACIFIC GRILL CAESAR SALAD

romaine hearts, parmesan reggiano cheese,
hand-torn rosemary croutons <gf> | 9.95 / 13.95
add imported white anchovies <🍷> | 1.50
add chicken | 2.95 add rock shrimp | 3.95
add everything | 7

GRILLED KING SALMON*

fresh B.C. king salmon, za'atar-spiced lentils,
honey-cumin carrots, turmeric yogurt,
sweet onion relish w/ golden raisins <gf, 🍷> | 34

SHELLFISH PASTA

pappardelle pasta w/ prawns, rock shrimp,
lobster claw, fava beans,
roasted garlic-white pepper butter + tarragon | 28
add scallops | 10

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.

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

 superfood

PG reminds you: **Please Brunch Responsibly**

CHEF Jessica Armstrong

SOUS CHEF Jenny Marquis

CHEF / OWNER Gordon Naccarato