



## 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, bonito, nori, 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.<sup>50</sup>

### 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, Smith & Hook, Central Coast, CA 2016 | 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, Patricia Green Reserve, Willamette Valley, OR 2017 | 14

Red Blend, The Walls, "Stanley Groovy," Red Mountain, WA 2015 | 12

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

sam smith organic perry  
sparkling pear cider  
12oz can | 10

rotating cider | 8

7 seas 253 pilsner  
12oz can | 6

old german  
premium lager 16oz | 5

peroni  
imported italian pale lager | 5

mo pale ale | 5

fish tale organic amber | 6

stone ipa | 6

bear republic racer 5 ipa | 6

stella artois | 6

rainier | 5

corona | 5

amstel light | 5

bud light | 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, mayo, 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





  
**PACIFIC GRILL**  
EVENTS & CATERING



## THE SOUTH SOUND'S PREMIER CATERING & EVENT COMPANY

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BREAKFAST • APPETIZERS • LUNCH • DINNER • BAR SERVICE

### ON-SITE + OFF-SITE LOCATIONS

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