

DESSERT

STRAWBERRY RHUBARB BREAD PUDDING

rhubarb pound cake, vanilla custard + house-made strawberry ice cream | 11.95
Chateau Haut Charmes Dessert Wine | 12

FROZEN LEMON MERINGUE

lemon madeleine cake layered w/ house-made lemon ice cream,
chantilly meringue + graham crumble | 9.95
Inniskillin Ice Wine | 22

JULIA CHILD'S WARM BROWNIE SUNDAE

julia's classic walnut brownie w/ chocolate fudge sauce + vanilla ice cream <v> | 11.95
Fonseca 20 year tawny | 13

FLOURLESS CHOCOLATE CAKE

dark flourless chocolate cake w/ raspberry coulis
+ vanilla crème anglaise <gf> | 9.50
Graham's Ruby Port | 10

BROWN SUGAR BOURBON CRÈME BRÛLÉE

heritage distilling brown sugar bourbon custard
+ salted browned-butter shortbread <gf> | 8.50
Heritage Distilling Brown Sugar Bourbon | 13

CANDY BAR CHEESECAKE

coconut cheesecake, almond crust, semi-sweet chocolate ganache
w/ toasted almonds + coconut <gf> | 9
Crater Lake Hazelnut Espresso Vodka | 8

ROCK'N ROCA® BLONDIE SUNDAE

warm blondie bar, vanilla ice cream, almonds, caramel sauce
+ ALMOND ROCA® buttercrunch | 11.95
Heritage Distilling Brown Sugar Bourbon | 13

CHEESE PLATE

a variety of domestic + imported cheeses,
smoked almonds, seasonal fruit pairing + grilled bread <gf> | 16.95
Ask Server for wine selections by the glass

SEASONAL GELATO or SORBET

full order 6.95 / single scoop 3.95
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> | 9.95
Shot of Godiva Liqueur | 9.50

ESPRESSO

single | 3.75 double | 4.95

CAPPUCCINO

4.95

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

v04.08.19 - Pastry Chef Maret Oman + Kim Mangan

COGNAC

COURVOISIER V.S. | 12
HENNESSY V.S.O.P | 18
HENNESSY X.O. | 55
REMY MARTIN V.S.O.P | 15
REMY MARTIN X.O. | 28

DESSERT WINES

BRIAN CARTER, "OPULENTO"
yakima valley 2014
half bottle | 27 glass | 14

CHATEAU HAUT CHARMES
sauternes 2015 | 12

CHATEAU ROUMIEU LA COSTE
sauternes 2015 | 14

DOLCE BY FAR NIENTE 2011 | 30

ICE WINE, INNISKILLIN,
Niagara Peninsula VQA, CAN
2015 | 22

PINEAU PARK,
PINEAU DES CHARENTES | 16

SINGLE MALT SCOTCH

ABERLOUR 12yr | 15

BALVENIE DOUBLEWOOD 12yr | 20

BALVENIE DOUBLEWOOD 17yr | 35

BOWMORE 'OLD DARKEST' 15yr | 25

DALWHINNIE 15yr | 17

GLENLIVET 12yr | 15

GLENLIVET 15yr | 18

GLENLIVET NADURA | 23

LAGAVULIN 16yr | 22

MACALLAN sherry oak cask 12yr | 17

MACALLAN 18yr | 70

MACALLAN rare cask | 80

PORT

GRAHAM'S vintage, 2011 | 27

PENFOLD'S GRANDFATHER
20 year tawny, n/v | 25

RAMOS PINTO LBV, 2011 | 15

RAMOS PINTO 30 year tawny, n/v | 30

FONSECA 20 year tawny, n/v | 13

GRAHAM'S ruby, n/v | 10

BOURBON, WHISKEY + WHISKY

ANGEL'S ENVY | 13 RYE | 16
BASIL HAYDEN | 14

BLANTON'S SINGLE BARREL | 16

BULLEIT RYE | 12

EAGLE RARE 10yr | 13

ELIJAH CRAIG SMALL BATCH | 10

FOUR ROSES SINGLE BATCH | 15

FOUR ROSES SMALL BATCH | 12

GREEN SPOT | 15

HIGH WEST DOUBLE RYE | 11

IWAI TRADITION MARS WHISKY | 15

KNOB CREEK | 12 RYE | 13

KURAYOSHI 12 YR OLD
PURE MALT WHISKY | 22

MAKER'S MARK | 11

MICHTERS BOURBON | 15 RYE | 13

LARCENY SMALL BATCH | 10

ORPHAN BARREL 20yr | 20

PENDLETON | 12

RED BREAST 12yr | 14

TEELING SINGLE MALT IRISH | 12

TOTTORI WHISKY CASK FINISHED | 15

WHISTLE PIG RYE 12yr | 18

WILLET RESERVE
POT STILL BOURBON | 14

WOODFORD RESERVE | 12 RYE | 14

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.