



COCKTAILS

BARREL-AGED COCKTAILS - AGED 45 DAYS

THE MITZI

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

Eagle Rare 10 year bourbon, black walnut,
cherry + orange bitters | 15

THE JOSEPHINE

empress gin, cherry + basil | 12

CARIBBEAN GREYHOUND

bounty silver rum, st. germaine + grapefruit juice | 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

PASSIONMINT SPIRIT

teeling small batch irish whiskey,
passionfruit + mint | 13

DOS CHICAS

exotico tequila, agave, cointreau
+ hibiscus tea | 12

FRESH PICKED

apricot brandy, orange + lemon juices, mint | 12

JOIN US FOR

BOOZY BRUNCH

SATURDAYS + SUNDAYS

10AM-2PM

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.

V8.12.19