

# PACIFIC GRILL

## WEEKEND BOOZY BRUNCH

### SHELLFISH ON ICE\*

[6] shucked oysters on the half shell >raw<,  
[4] prawns, [3] crab salad 'shots,'  
[3] oyster 'shooters'+ [3] el chingón shrimp 'shots,'  
mignonette w/ wild icelandic kelp  
+ cocktail sauce <gf, ♡> | 52

### OYSTERS ON THE 1/2 SHELL\*

half dozen chef's daily selection  
mignonette w/ wild icelandic kelp  
+ cocktail sauce <gf, ♡> | 19.95

### TEMPURA BACON

crispy nueske's applewood-smoked bacon  
w/ maple togarashi sauce <gf> | 14

### DIRTY FRIES

portlandia-style w/ crispy bacon, pepperoncini,  
jalapeño, parmesan + herbs <gf> | 14  
add sawmill gravy | 2 add [2] cage-free eggs | 4

### CRÊPES

thin french-style pancakes  
w/ mushroom spread, goat cheese, micro greens  
+ spiced nuts | 14

### IMPOSSIBLE MEATBALLS

oven-roasted impossible™ meatballs  
w/ grilled onions + garlic, dijon mustard gravy  
+ herbs <gf, v, ♡> | 14

## 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 | 7.50

FARMERS MARKET FRUIT | 6.50

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

♡ superfood

## GO BOTTOMLESS

Ask your Server about our  
Bottomless Bloody Marys & Mimosas

**Split Charges** starters 3.50 main courses 7

**Substitutions + Modifications {if possible}**  
will be at a modest additional charge.

**\*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.

### SMOKED-SALMON BAGEL

cold-smoked salmon,  
toasted everything bagel, red onion, cucumber,  
dill, capers + cream cheese | 16.95  
add crab | 10

### SALMON + AVOCADO TOAST

grilled rustic sourdough, sliced avocado,  
bacon-'smoked' salmon spread w/ dill,  
roasted piquillo peppers + crispy shallots | 18.95  
add crab | 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, ♡> | 12.95

### FORBIDDEN RICE PORRIDGE

w/ forbidden rice, coconut milk, fresh berries,  
chia seeds + house-made granola <gf, v, ♡> | 12.95

### PUMPKIN + NUTELLA FRENCH TOAST

house-made pumpkin bread  
w/ nutella® whipped cream, toasted hazelnuts  
+ cocoa powder | 16  
add bourbon barrel-aged maple syrup | 2

### BISCUITS + GRAVY

[2] house-made buttermilk biscuits  
w/ sawmill gravy + hashed browns | 14  
add [2] cage-free eggs | 4

## BOOZY BRUNCH COCKTAILS

### DARK CHERRY MOCHA

amaretto, dark crème de cacao,  
cafe d'arte coffee + whipped cream | 10

### EL BURRO

sparkle donkey tequila, prosecco,  
marmalade + lime | 12

### PG MIMOSA

champagne, orange juice  
+ chia seeds | 11

### PG BLOODY MARY

our house recipe w/ speared beecher's cheese curd  
+ pickled green bean  
10 / 15 **bottomless**

### BUILD YOUR OWN BUBBLES

here's your chance to get it right  
add one of the following to your glass of  
rive della chiesa prosecco | 11

crème de cassis ~ apricot brandy  
orchard peach ~ cherry brandy ~ st. germaine

# EGGS, HASH + SCRAMBLES

## PG BENEDICT\*

poached eggs, english muffin,  
hollandaise + hashed browns | 16.95  
TRADITIONAL canadian bacon  
CALIFORNIA-STYLE avocado + tomato | add 2.50  
SMOKED SALMON capers, red onion + dill | add 3.95

## ROASTED BUTTERNUT SQUASH QUICHE

baked pastry crust w/ savory egg flan,  
roasted butternut squash, broccoli, gruyère cheese,  
arugula salad + toasted pepitas | 16.95

## CHILAQUILES VERDES

crispy tortilla chips, chili verde sauce, tajín,  
crema, black beans, cilantro, jalapeños, cotija  
+ [2] cage-free eggs <gf,v> | 16.95  
add avocado | 2 add shredded pork | 3  
add shredded chicken | 3

## JOE'S SPECIAL\*

impossible™ meat, local wild mushrooms,  
cage-free scrambled eggs, spinach, parmesan,  
tabasco® + worcestershire  
w/ choice of toast <gf> | 18

**FOLLOWING ITEMS SERVED W/ HASHED BROWNS  
+ YOUR CHOICE OF BREAD:**

**whole wheat | english muffin | sourdough**

## COUNTRY FRIED STEAK\*

breaded 4 oz cube steak, [2] cage-free eggs  
+ sawmill gravy | 24.95

## THE HOT MESS\*

certified angus beef® pastrami, braised cabbage,  
sawmill gravy + [2] cage-free eggs <gf> | 18

## 1502 BREAKFAST\*

[2] cage-free eggs + [2] sausage links or  
[2] nueske's applewood-smoked bacon <gf> | 16.95

## STEAK + EGGS\*

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

## RED FLANNEL HASH\*

cast iron skillet chopped hash w/ [2] eggs, red beets,  
potatoes, mushrooms, grilled onions, spinach,  
crispy sage + red wine sauce | 18  
add pulled pork | 3  
add applewood-smoked bacon | 2.50

## THE WADDELL OMELETTE\*

cage-free eggs, dungeness crab, brie, scallions  
+ lemon hollandaise | 24

**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.

# 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 | 18.95  
sub "impossible™ meat" | 3

## FISH + CHIPS\*

brew-battered catch-of-the-day,  
garlic herb fries + house-made tartar sauce | 18

## CHEESEBURGER 'SLIDERS'\*

[2] certified angus beef® ground chuck burgers,  
vintage white cheddar, PG 'secret sauce'  
+ garlic herb fries | 14  
sub impossible™ burger | 3  
add avocado | 2  
add applewood-smoked bacon | 2.50

## PACIFIC GRILL CAESAR SALAD

romaine hearts, parmesan reggiano cheese,  
hand-torn rosemary croutons <gf> | 10.95 / 14.95  
add imported white anchovies <gf,v> | 1.50  
add chicken | 3  
add rock shrimp | 4.50  
add everything | 8

## B.C. KING SALMON\*

fresh grilled salmon w/ roasted fingerling potatoes,  
roasted fennel, dijon mustard gravy,  
spinach, applewood-smoked bacon  
+ caramelized red onion <gf, v> | 36

## BREAKFAST SANDWICH

herbed parmesan frittata, toasted brioche bun,  
dill aioli, arugula, tomatoes + PG chips | 16.95  
add applewood-smoked bacon\* | 2.50  
add ham | 2

## BUTTERNUT SQUASH CARBONARA

bucatini pasta w/ pancetta, butternut squash,  
piquillo peppers, reggiano parmesan  
+ pimentón | 19.95

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## BARREL-AGED COCKTAILS

~ limited supply ~

## 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

**PG reminds you: Please Brunch Responsibly**

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

 **superfood**

CHEF Jessica Armstrong

SOUS CHEF Jenny Marquis

CHEF / OWNER Gordon Naccarato