

## SHARES

**oysters on the 1/2 shell\***  
half-dozen wild icelandic kelp mignonette  
+ cocktail sauce <gf> 20

**classic shrimp cocktail**  
prawns + rock shrimp w/ cocktail sauce  
or russian dressing <gf> 18  
additions: crab 14

**flatbread of the day**  
[please ask your server] 14

**salmon + avocado toast**  
grilled rustic sourdough, sliced avocado,  
bacon-'smoked' salmon spread w/ dill,  
roasted piquillo peppers + crispy shallots 19  
additions: crab 10 | imported prosciutto 2

**rosemary bread**  
la brea bakery rosemary bread  
w/ extra-virgin olive oil, 'melted' tomato  
+ roasted garlic <v> 5

**impossible mac + cheese**  
cavatappi pasta w/ cheddar cheese,  
ground impossible™ meat, hatch + pasilla  
chillies, piquillo peppers, sweet onion,  
green tabasco® + crushed fritos® 14  
additions: bacon 3 | chicken 3 | pulled pork 3  
| rock shrimp 5

**impossible meatballs**  
oven-roasted impossible™ meatballs  
w/ grilled onions + garlic, dijon mustard gravy  
+ herbs <gf,v> 15

**burrata**  
fresh burrata w/ olive bread a la plancha,  
olive tapenade + extra-virgin olive oil,  
arugula <gf> 18

### **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.

# PACIFIC GRILL LUNCH

## SOUP + SANDWICH

**soup of the day**  
[please ask your server]

**classic grilled cheese + cup of soup**  
cave-aged gruyère, white cheddar  
+ fontina cheese, la brea country sourdough  
+ a cup of today's soup 17  
additions: imported prosciutto 2 | avocado 3  
| tomato 2 | bacon 3

**the 'BLT' sandwich**  
nueske's applewood-smoked bacon,  
country sourdough, mayonnaise,  
iceberg lettuce, sliced tomatoes  
+ garlic herb fries 17  
additions: avocado 3 | prawns\* 9 | crab 10

**juny's cuban sandwich**  
pressed french bread, roast pork, ham,  
gruyère cheese, zucchini pickle, mayo,  
mustard + PG potato chips 17

**cheeseburger 'sliders'\***  
[2] certified angus beef® ground chuck burgers,  
vintage white cheddar, "secret sauce"  
+ garlic herb fries 15  
substitution: impossible meat™ 3  
additions: bacon 3 | avocado 3

**patty melt\***  
grilled 8 oz certified angus beef® burger,  
sourdough w/ caraway-parmesan butter,  
melted onions, aged white cheddar + gruyère,  
PG potato chips, french onion soup 'dip'  
+ kosher dill pickle 19

**the impossible green chile cheeseburger**  
6 oz impossible™ patty, toasted brioche bun  
w/ hatch green chiles, poblano + jalapeño,  
iceberg, mayo, 'beehive hatch chili cheddar,'  
crushed fritos® + garlic herb fries 20

## SALADS

**the 'chopped' wedge**  
chopped iceberg lettuce, nueske's bacon,  
tomatoes + blue cheese dressing <gf> 14  
additions: avocado 3 | chicken 3 | salami 2  
| rock shrimp 5 | everything 10

**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> 20

**classic 'brown derby' cobb salad**  
pulled chicken, avocado, blue cheese,  
nueske's applewood-smoked bacon, tomato,  
hard-boiled egg, mixed greens, buttermilk  
'ranch' dressing <gf> 24

**'louie-louie'**  
smoked salmon + rock shrimp,  
iceberg lettuce, cucumber,  
red onion, tomato, hard-boiled egg  
+ classic louis dressing <gf> 24  
additions: avocado 3 | bacon 3 | crab 10

**pacific grill caesar**  
romaine hearts, parmigiano-reggiano cheese,  
hand-torn rosemary croutons <gf> 12 | 16  
additions: chicken 3 | anchovies 3 | rock shrimp 5  
| everything 10

**grilled steak salad\***  
grilled certified angus beef® teres major,  
mushrooms, sweet onion, arugula,  
shaved reggiano, L+P vinaigrette  
+ crispy onions <gf> 30

### **Split Charges**

starters 3.<sup>50</sup> | main courses 7

### **Substitutions [if possible]**

will be at a modest additional charge.

## MAINS

**filet mignon\***  
grilled 8 oz certified angus beef® filet  
w/ PG boursin mashed potatoes, broccolini  
+ red wine sauce <gf> 52

**fish + chips\***  
brew-battered catch-of-the-day,  
garlic herb fries + house-made tartar sauce 20

**roasted butternut quiche**  
baked pastry crust w/ savory egg flan,  
roasted butternut squash, broccoli,  
gruyère cheese, arugula salad  
+ toasted pepitas 17

**orzo pasta**  
w/ spiced butternut squash, spinach,  
grilled onions, cambozola-roasted garlic  
butter, spiced hazelnuts 17  
additions: prawns 9 | scallops 10 | nueske's bacon 3

**pork chile verde\***  
pork tenderloin, tomatillo sauce,  
roasted chilies, potato, cotija cheese, lime,  
mint, cilantro + grilled tortillas <gf> 30

**bistro steak frites\***  
grilled marinated certified angus beef®  
teres major, mixed greens, skinny fries  
+ red wine sauce <gf> 30

**cauliflower roast**  
'melted' tomato, olive tapenade,  
whipped truffled goat cheese  
+ lemon-garlic breadcrumbs <gf,v> 23

**b.c. king salmon\***  
fresh grilled salmon w/ roasted fingerling  
potatoes, fennel, dijon mustard gravy,  
spinach, nueske's applewood-smoked bacon  
+ grilled onion <gf> 37

<v> vegan available

<gf> gluten-free available

ALL Menu Items are Necessarily Limited In Quantity

**Substitutions + Modifications** not possible  
w/ some menu items

## COCKTAILS

**the mitzi - barrel-aged**  
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 - barrel-aged**  
eagle rare 10 year bourbon, black walnut, cherry  
+ orange bitters 15

**josephine**  
empres gin, cherry + basil 12

**dark cherry manhattan**  
woodinville bourbon, averna, amaretto di saronno 15

**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

**sweet potion**  
uncle val's gin, woodinville bourbon, apple syrup  
+ alchermes liqueur 15

**night garden**  
black pursuit vodka, basil, pomegranate, grapefruit  
+ passion fruit juices 13

EXECUTIVE CHEF Jessica Armstrong  
SOUS CHEF Ben Sutton  
GENERAL MANAGER Christopher Johnson  
ASSISTANT GENERAL MANAGER Danielle Klein

v03.09.20

# TACOMA'S DINING ROOM

For 15 years our team of passionate chefs and  
waitstaff has had the shared goal  
of serving our guests not only  
delicious cooked-to-order food --  
but we also take time to incorporate the  
healthiest sustainable ingredients.  
We source locally with the seasons,  
whenever possible, mindful of  
minimizing impacts to the planet we all share.

We try and throw a great party  
every night -- and genuinely hope  
you enjoy our efforts!



Gordon Naccarato  
CHEF / OWNER

## TASTING MENU

**THE CHEF'S EXPERIENCE**  
a personal 4-course dining event highlighting  
the flavors of **PACIFIC GRILL**

Available after 5pm Daily

## BEER

**incline cider company**  
explorer hopped cider 6

**sam smith organic perry**  
sparkling pear cider  
16oz bottle 10

**rotating cider** 8

**7 seas brewing**  
253 pilsner 6  
gose 5

**silver city brewery**  
tropic haze ipa 6

**everbody's brewing**  
local logger lager 5

**bainbridge brewing**  
eagle harbor ipa  
16oz can 12

**peroni**  
imported italian  
pale lager 5

**tacoma brewing co**  
mo pale ale 5

**stone**  
ipa 6

**bear republic**  
racer 5 ipa 6

**stella artois** 6

**rainier** 5

**corona** 5

**amstel light** 5

**white claw** 5

**kaliber n/a** 5

# BOOZY BRUNCH

SATURDAY + SUNDAY 10AM-2PM

**\*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.