

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 3.50 | 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
empress 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.