

We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers & fishmongers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. We believe that food additives are unhealthy, unsafe and mask the true nutritional value in today's processed foods.

Knowing this, we believe that everyone should purchase their food with care and consciousness. Our recipes use the Earth's bounty the way it is intended ~ Wild and Natural!

Darrell & Laura Auld

Pacific Eating House est. 3/20

Chef : Victoria Ruiz, Sous-Chef : Mynor Cabinal

Operations Director : Brittany Love

Sister Restaurants: TwistedCorkBistro.com |

PineandBlackBistro.com | TheVaultOmaha.com

Beers, Ciders, Non-Alcoholic Beer, Sake

Elysian WA, Space Dust, IPA, 8.2%	7
Kros Strain NE, Fairy Nectar, IPA, 6.2%	8
Alaskan AK, Amber, altbier, 5.3%	7
Kinkaider NE, Sun of the Beast, cream ale, 5.0%	7
Kinkaider NE, Snozzberry, sour, 5.0%	7
Keg Creek IA, Apricot Moongold, wheat, 5.0%	7
Kirin JP, Ichiban, pilsner, 5.0%	7
Zipline NE, Dear Old Nebraska, lager, 4.8%	7
Nbc NE, Brunette brown ale, 4.7%	7
Kona HI, Big Wave, blonde ale, 4.4%	7
Infusion NE, El Squatcho, lager, 4.3%	7
Glacial Till NE, hard cider, original, 5.5%	7
Lagunitas CA, IPNA, cans 0.5%	7
Shimizu-No-Mia, Pure Dawn Junmai Jingo Akita, ½ bottle Sake	17
Shimizu-No-Mia, Pure Snow Nigori Akita, ½ bottle Sake	20

House Concoctions

50 Shades of Grey Earl Grey infused <i>bourbon</i> , banana, lime	12
Old Fashion Woodinville <i>bourbon</i> , demerara, bitters, cherry, orange	14
Amigos Caliente jalapeño infused Mi Campo <i>tequila</i> , cherry, lime	12
Toodaloo Mi Campo Blanco <i>tequila</i> , Cointreau, blueberry simple, agave, lime, mint	12
Bee's Knee Brickway blueberry infused <i>gin</i> , lavender- honey syrup, lemon	12
Victoria Empress <i>gin</i> , fever tree grapefruit	12

Aloha Libations

 Pacific Mai Tai 4 <i>rums</i> , pineapple tepache, pineapple juice, lime, lilikoi foam	14
Maui Mule Tito's <i>vodka</i> , pineapple, orange bitters, ginger beer	10
Waikiki Martini Absolut vanilla, Pau <i>vodka</i> , Malibu coconut rum, soaked pineapple wedge	13
Puffer Punch Tito's <i>vodka</i> , Aperol, Flor de Cana rum, Malibu mango rum	11
Island Spritzer <i>Aperol</i> , passion fruit, lemon, sparkling wine, soda	12
Lilikoi Sour Evan William's <i>bourbon</i> , lemon, passion fruit, lime, egg white, mint	12

Peach Bellini Slushie Pinot Noir float	12
Chi-Chi Slushie vodka, coconut, pineapple	12

Slushie Shots! 3

Glass + Bottle Wine

by the glass ounce	6	9	25.4
Argyle Sparkling	10		39
Airfield Sangiovese Rose	09	13	35
Roza Ridge Riesling	09	13	35
Lone Birch Chardonnay	09	13	35
Delille Chaleur Blanc			
Sauvignon Blanc - Sémillon	12	17	45
C.M.S. Sauvignon Blanc	09	13	35
Planet Oregon Pinot Noir	11	16	44
Pike Road Pinot Noir	12	17	45
Lone Birch Cabernet	09	13	35
Hedges C.M.S. Cabernet	11	16	44
Delille Métier Red	13	18	52
Syrah - Cabernet	13	18	52



Beverage

Fountain Coca Cola, Coke Zero, Sprite,
Jones Blueberry Lemonade \$4 each (free refill)

high fructose free...\$4 each (no refill)
Mexican Coca Cola or Sprite, 1919 Root beer,
ALOHA Pass-O-Guava, Izze Sparkling Juice,
Zevia ginger ale, San Pellegrino Sparkling Water,
Vita Coco Water, House made Lemonade

Iced Tea

Lipton Black or Tazo Green,
Eating House Arnold Palmer \$4 each (free refill)

Hot Teas & Press...\$6 each

The Tea Smith: Lemon Ninja | Earl Grey | Rooibos
Coffee Press 16oz Seattle's Fulcrum – Queen City

Starter

Brussels, Cauli, Mac Nuts *gf ...13

blistered, Thai chili sauce

the G.O.A.T. *gf ...19

warm goat cheese, everything spice, sesame seeds,
cauliflower bread, strawberry-hot honey

Laura's Lahvosh* ...17

basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese, torn basil

Mochiko Chicken Bites*gf ...13

Japanese sweet rice flour, jalapeño-pineapple sauce

Twisted Salad...7½

Artisan greens, goat cheese, Kalamatas,
pickled onion, croutons, basil-balsamic vinaigrette

Tomato-Red Pepper Bisque...7½

tomato, roasted peppers, garlic, cumin,
chili oil, white cheddar, croutons

Pier 54 Seattle Clam Chowder* ...9

chopped clams, bacon, cream, potato,
celery, onion, thyme, green onion



"We love Hawaiian Eating Houses with their plate lunch + bowl menus.
Being located on Pacific Street, we named our restaurant after them"

Pacific Eating House

PacificEatingHouse.com | 531.999.3777
1130 Sterling Ridge Dr, Omaha

HOURS:

Summer Hours = 11–9:00pm

Dine-in Happy Hour

3:00 – 5:30pm, Every day

8:00 – 9:00pm, Every night

Thank you, defenders of our country!
Military Discount offered (specials excluded)



Nebraska

★Bibimbap*...21

hot stone bowl • Jasmine rice • Bok choy • carrots •
cucumber • purple cabbage • marinated beef steak (5oz)
• sunny egg • Gojuchang 🌶️ + Kimchi *on the side*
(sub salmon + shrimp instead of beef)

Eating House Burger*...19

1/3 lb. Nebraska beef • brioche bun •
apple slaw • Dead Guy mustard • bacon jam
• Tillamook white cheddar • sunny egg • fries

Hawaiian Plate Lunch* ...19

5-spice teriyaki sliced flank steak • Jasmine rice
• lilikoi wasabi mustard potato salad • pineapple wedge

Chicken Crunch*...19

romaine • Napa + purple cabbage • tossed • scallion
• sesame seeds • ginger-sesame-honey dressing
• crispy won tons

👍Toshi Teriyaki Bowl*...19

mixed greens • chicken thighs • 5-spice teriyaki
• Jasmine rice • Miso-peanut vinaigrette
• toasted almond & ramen noodle • carrots

Hot Noods*gf...21

chargrilled chicken • rice noodles • ginger • carrot •
sweet peppers • Thai peanut sauce • crushed peanuts

Prime Rib Dip*...21

slow roasted • thinly sliced • toasted French baguette •
provolone • Au Jus • fries • Eating House ketchup
(horseradish crema *on the side*)

Crying Tiger* 9oz...27

Flank steak • Jasmine rice • string beans • cucumbers •
pistachio • fiery Jaew sauce 🌶️ + Kimchi *on the side*

Buy the KITCHEN a 6-pack \$10

Wild Seafood

👍Fish + Chips*...19

Alaskan amber beer battered tempura •
panko crusted • two Pacific cod • salt + pepper fries
• apple slaw + house ketchup + tartar *on the side*

Juan de Fuca Tacos*gf ...19

3 crunchy blue corn shells • miso glazed salmon
• Artisan greens • Pico de Gallo • avocado aioli • rice

Encinitas Tacos* ...18

3 soft flour tortillas • mahimahi 🌶️ • cotija cheese •
apple-habanero salsa 🌶️ • cilantro-lime crema • rice

Sockeye Salmon Sandwich*...19

Eating House spiced salmon fillet • seared
• arugula • avocado • sundried tomato aioli • fries

Pier 38 Ahi Bowl*...23

raw poke tuna • rice • greens • carrot • pickled ginger • nori • green
onion-ginger-peanut oil • kimchi cucumber • avocado

👍Baja Bowl*gf ...23

seared shrimp • Jasmine rice • avocado • black beans •
tomato • corn • cotija • blue corn strips • cilantro
• pineapple-jalapeño vinaigrette 🌶️

Wailea Stew*gf ...25

mahimahi • wild shrimp • coconut curry broth 🌶️ • chopped broccolini
• enoki mushrooms • herb bouquet • macadamia nuts • Jasmine rice



Food Notes:

We are committed to making real food with absolutely zero
artificial ingredients, let us know if you would like something left off,
all dishes are built to order,

🌶️=spicy | gf=gluten free

Eating House spice is blackening + brown sugar
nuts & wheat are used in the kitchen

★=#1 seller, 🍴=House Favorite,

👉=check this out