

PACIFIC EATING HOUSE

“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, 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, EH est. 3/20

Victoria Ruiz, chef,

Katie O’ Connor, manager

Brittany Love, Operations Director

BEER ON TAP

ELYSIAN WA, Space Dust, IPA, 8.2%...7

KINKAIDER NE, Snow Beast, Winter ale, 6.8%.....7

KROS STRAIN NE, Fairy Nectar, IPA, 6.2%...8

ALASKAN AK, Amber, altbier, 5.3%...7

BRICKWAY NE, Coffee Vanilla, stout, 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%...6

INFUSION NE, El Squatcho, lager, 4.3%...7

GLACIER TILL NE, hard cider, original, 5.5%...7

LAGUNITAS CA, IPNA, cans 0.5%...7

JUST THE ALOHA SPIRIT

NON ALCOHOLIC

HAWAII 5-0...11

Ritual 0-proof rum, Blue Curaçao syrup, pineapple, coconut

TE FITI...8 cucumber, lime, basil, simple, lemon, soda

UHA-NUI...8 Aloha Passion-Orange-Guava, coconut water, toasted coconut

ALOHA LIBATIONS

PACIFIC MAI TAI...14

4 rums, lime, pineapple tepache & juice, lilikoi foam

WAIKIKI MARTINI...13

Absolut vanilla, Pau vodka, Malibu coconut rum, soaked pineapple wedge

ISLAND SPRITZER...12

Aperol, passion fruit, lemon, sparkling wine, soda

TROPICAL SUNSET...14

Empress 1908 Indigo gin, Aperol, passionfruit, pineapple, soda

RIPPE TIDE...13

Tito’s vodka, blueberry simple, Cocchi americano, coconut extract, mint

PUFFER PUNCH...13

Tito’s vodka, Flor de Cana, Aperol, Malibu mango rum

LILIKOI SOUR...12

Evan William’s bourbon, lemon, passion fruit, lime, egg white, mint

MAUI MULE...10

Tito’s vodka, pineapple, orange bitters, ginger beer

HOUSE MADE SLUSHIE...11

MAI TAI El Dorado white rum, Kula dark float

CHI-CHI coconut & Pau vodka

Plus **SLUSHIE SHOTS**...3 per

50 SHADES OF GREY...12

Earl Grey infused bourbon, banana, lime

AMIGOS CALIENTE...14

Mi Campo tequila jalapeño infused, cherry, lime

LAVENDER BEE’S KNEE...12

blueberry infused gin, lavender-honey syrup, lemon

KATIE’S LEMI MARTINI ...12

vanilla Schnapps, coconut rum, pineapple, lime, cream, Graham cracker rimmed

CHAI TINI...14

Absolut vanilla, St. George coffee liqueur, Chai, coconut

GLASS | BOTTLE WINE

SPECIAL POUR WINES

by the glass ounce	6	9	25.4
ARGYLE Sparkling	11		43
HYATT Riesling	08	11	30
LONE BIRCH Chardonnay	09	13	35
KING ESTATE Pinot Gris	09	13	35
HEDGES C.M.S. Sauvignon Blanc	09	13	35
AIRFIELD Sangiovese Rose	10	14	39
PLANET OREGON Pinot Noir	10	14	39
STOLLER Dundee Pinot Noir	12	17	49
LONE BIRCH Cabernet	09	13	35
HEDGES C.M.S. Cabernet	11	16	42
DELILLE Métier, Columbia Syrah – Cabernet	12	17	48

“Wine list is 100% accurate at the time of printing, but potentially less so with every passing moment”

NORTHWEST WHITE WINE

FORIS Rogue Valley Moscato	35
GRAN MORAINÉ Yamhill-Carlton Chardonnay	75
DELILLE Chaleur Blanc, Columbia Sauvignon – Sémillon	60

WASHINGTON RED WINE

BOOKWALTER Readers, Columbia Cabernet	60
SUBSTANCE Columbia Cabernet	40
SHINING HILL Red Mountain, Cabernet-Cabernet Franc	100
AIRFIELD Spitfire, Washington Sangiovese-Cabernet	65
GRAMERCY Estate, Walla Walla Syrah	55

check them out, owners favorite

CALIFORNIA RED WINE

FAUST Napa Valley, 2022 Cabernet	95
PRIDE Napa Valley, 2020 Cabernet	140
TREFETHEN Dragon’s Tooth, Napa Malbec-Petite Verdot-Cabernet	70
SUMMIT LAKE Howell Mtn, Zinfandel	85

OREGON PINOT NOIR WINE

BENTON LANE Willamette	40
DOMAINE DROUHIN, Dundee, Rose Rock	75
PENNER-ASH Willamette	75
PONZI Willamette, Tavola	45
REX HILL Willamette	50

BEVERAGE...\$4 each

Coca Cola, Coke Zero, Sprite...free refills

sodas listed below are high fructose free, 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, Iced Tea Lipton Black or Tazo Green

Eating House Arnold Palmer, Lemonade, Coffee Press & Hot Teas...\$6 each

The Tea Smith Hot Tea

Citrus Dragon or Earl Grey or Rooibos,

Coffee Press Seattle’s Fulcrum – Queen City,

Eating House Cold Brew

HAPPY HOUR

Dine-in, 3–5:30pm, Tuesday - Sunday

Fri + Sat = additional late night added 8–10pm

Sunday = all-day Happy Hour

\$2 OFF Beers

\$3 OFF Libations (Slushies not included)

\$6 six-ounce pour = Lone Birch Wine (Red) or (White) glass

\$5 food bites = Island Salad, Twisted Salad, Seattle Clam Chowder, Red Pepper-Tomato bisque

\$5 OFF food bites = Fish n’ Chips, J.D.F. Tacos, the G.O.A.T., Hot Noods, HOUSE Burger

PUPU'S

Bread Plate house made breads, herb butter...6

Brussels, Cauli, Mac Nuts

blistered, Thai chili sauce, *gf*...13

👍 **the G.O.A.T.** warm goat cheese, everything spice, sesame seeds, cauliflower bread, strawberry-hot honey, *gf*...19

Laura's Lahvosh basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil...16

Mochiko Chicken Bites* Japanese sweet rice flour, jalapeño-pineapple sauce, *gf*...12

Bao Buns* 2-piece, quick-fried steam bun, chicken thighs charred Bok choy, sweet chili sauce...12

🍷 **North Shore Fries*** wild shrimp, garlic butter, fries, 15 gf

♦♦♦

SALAD + SOUP

🍷 **Pike Place Mac + Cheese** thick & gooey, penne pasta, hint of spice, 3 cheese blend...10

Island Salad greens, sweet onion, craisins, Mandarin oranges, mac nuts, Miso-Peanut vinaigrette, *gf*...7½

Twisted Salad greens, goat cheese, Kalamatas, pickled onion, croutons, basil-balsamic vinaigrette...7½

Tomato-Red Pepper Bisque tomato, roasted peppers, garlic, cumin, chili oil, white cheddar, croutons...7½

Pier 54 Seattle Clam Chowder* chopped clams, bacon, cream, potato, celery, onion, thyme, green onion...8½



PACIFIC

👍 FISH* + CHIPS* ...19

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

ENCINITAS TACOS* ...18

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

J.D.F. TACOS* *gf*...18

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

BAJA BOWL* *gf*...23

seared shrimp • Jasmine rice • avocado • black beans • tomato • corn • cotija • pineapple vinaigrette 🍷

SEA SCALLOPS* *gf*...35

Colossal, dry packed, 5 oz, bronzed • Sriracha • butternut squash puree • pepitas • roasted cauliflower • forbidden black rice

WAILEA STEW* *gf*...25

mahimahi • wild shrimp • curry broth 🍷 • herbs • chopped broccolini • macadamia nuts • Jasmine rice

WILD SALMON* *gf*...25

sockeye salmon • miso-ginger glaze • Bok choy-lotus root-carrot-mushroom • ginger + shallot + garlic butter

MISOYAKI BUTTERFISH* *gf*...25

sablefish • forbidden black rice • charred broccolini

🍷 MAHIMAHI* *gf*...27

forbidden black rice • mango salsa • charred broccolini • Volcano sauce 🍷

♦♦♦

SISTER RESTAURANTS

TwistedCorkBistro.com | PineandBlackBistro.com.com
TheVaultOmaha.com (our new speakeasy)

PRAIRIE

🍷 BIBIMBAP*...21

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

🍷 CRYING TIGER* *gf*...29

Flank steak 9-oz, bourbon marinated
Jasmine rice • string beans • pistachio • kimchi • fiery Jaew sauce 🍷 o/s

PRIME RIB DIP*...21

Slow roasted prime rib
thinly sliced • toasted French baguette • horseradish crema • provolone • Au Jus • fries

👍 HOUSE BURGER*...19

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

TOSHI TERIYAKI BOWL*...19

chicken thighs • 5-spice teriyaki • Jasmine rice • mixed greens • miso-sesame-nut vinaigrette • toasted almond & ramen noodle

HOT NOODS* *gf*...19

grilled chicken • rice noodles • carrot • sweet peppers • peanut sauce • peanuts

FRIED CHICKEN BREAST*...23

butterflied • covered in panko + corn flakes • fried • peppercorn drizzle • Pike Place mac + cheese • hot skillet • roasted carrots *on the side*

🍷 RIBEYE STEAK* *gf*...37

bourbon marinated, 16-oz,
steak butter • rosemary • loaded baked potato 🍷

♦♦♦

EARTH

*CRUNCH...19

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

*HONOLULU COBB *gf*...25

Artisan greens • mango • avocado • tomato • bacon • gorgonzola • seared jumbo shrimp • macadamia nuts • lime-jalapeño vinaigrette 🍷

*KEIKI

(under 12)

fruit, fries & edamame

Loryn's Mac n' Cheese...12

Aurora's Mochiko Chicken bites *gf*...11

Adaline's Top Sirloin steak, 4 oz *gf*...13
(Brittany + Jimmy's girls)

SWEET

Vancouver Island Nanaimo Bar *gf*...7

Ghirardelli Truffle Cookie + vanilla ice cream...7
Malasada Portuguese donut with haupia cream...8

♦♦♦

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, *gf*=gluten free (may not be celiac friendly if quick-fried) nuts & wheat are used in the kitchen, 🍷=spicy,

🍷=loaded potato =butter, sour cream, bacon, green onion

🍷=#1 seller, 🍷=Bistro Favorite, 🍷=check this out

Buy the KITCHEN a 6-pack \$10

*Reminder from Douglas County Health "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"