

HOURS: Mon– Thurs = 11–9pm (8:30 last seating) | Fri + Sat = 11–10pm (9:30 last seating)
 Sunday = open May – September

Eating House *on Pacific Street*

“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%...6
- 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

Non Alcoholic

- HAWAII 5-0...11**
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
- SLUSHIE...8** N/A Chi-Chi coconut cream, pineapple juice, cherry juice float

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
- 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...12

- MAI TAI** passion fruit, El Dorado white rum, Kula dark float, lime, lilikoi foam
- CHI-CHI** Pau vodka, coconut cream, pineapple juice
- Plus **SLUSHIE SHOTS...3** each

House Libations

- OLD FASHIONED** Woodinville bourbon, demerara, bitters, cherry, orange, cube...14
- 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, Chai, coconut
- VICTORIA...13**
Empress gin, fever tree grapefruit soda, lemon twist

Glass + Bottle Wine

SPECIAL POUR WINES	6	9	25.4
by the glass ounce			
White			
ARGYLE Sparkling	11		43
AIRFIELD Rose	10	14	39
ROZA RIDGE Riesling	08	11	30
LONE BIRCH Chard	09	13	35
KING ESTATE Pinot Gris	11	16	45
CMS Sauv Blanc	09	13	35
Red			
PLANET OREGON Pinot Noir	11	16	44
STOLLER Pinot Noir	12	17	49
HEDGES CMS, Cabernet	11	16	44
LONE BIRCH Cabernet	09	13	35
DELILLE Métier, Syrah – Cabernet	12	17	49

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

Pacific Northwest White Wine

- FORIS** Rogue Valley, Moscato 35
- GRAN MORAINÉ** Yamhill-Carlton, Chardonnay 85
- DELILLE** Columbia, Sauvignon – Sémillon, Chaleur Blanc 60

Washington Red Wine

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

check them out, owner’s favorite

LOCAL | WILD | NATURAL | NORTHWEST | WINE | TIKI

California Red Wine

- BLUE ROCK** Baby Blue, Sonoma, Cabernet 65
- PRIDE** Napa Valley, 2020 Cabernet 140
- TREFETHEN** Dragon’s Tooth, Napa Valley, Malbec-Petite Verdot-Cabernet 70
- SUMMIT LAKE** Howell Mountain, Zinfandel 85

Oregon Pinot Noir

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

Beverage

Coca Cola, Coke Zero, Sprite, Jones Blueberry Lemonade...\$4 each

high fructose free...\$4 each

- 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, Bistro made Lemonade
- Iced Tea**
Lipton Black or Tazo Green, Eating House Arnold Palmer
- Hot Teas & Press...\$6 each**
The Tea Smith: Lemon Ninja | Earl Grey | Rooibos
- Coffee Press 16oz**
Seattle’s Fulcrum – Queen City

Sister Restaurants

TwistedCorkBistro.com | PineandBlackBistro.com
 TheVaultOmaha.com (our new speakeasy)
 Pacific-EatingHouse.com
 1130 Sterling Ridge Drive, Omaha 531.999.3777

Happy Hour

Dine-in, 3–5:30pm, Monday - Saturday
 Plus, Friday + Saturday 8-9:30pm

Pupu

Baguette, herb butter...3

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*...13

Bao Buns* 2-piece, quick-fried steam bun, chicken thighs charred Bok choy, sweet chili sauce...13

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

Salad + Soup

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

Island Salad Artisan 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

PAU HANA

After-Work special, Appetizer, Entrée, Dessert

Monday-Thursday 4-6:30pm

\$25 for 3 courses

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*...27

Flank steak (9-oz) • Jasmine rice • string beans • pistachio • fiery Jaew sauce + Kimchi *on the side*

PRIME RIB DIP*...21

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

EATING HOUSE BURGER*...19

1/3 lb. Nebraska beef • brioche bun • apple slaw • Dead Guy mustard • bacon jam • Tillamook 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

FRIED CHICKEN BREAST*...24

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

STEAK* + FRITES *gf*...27

Hanger steak 9-oz, bourbon marinated sliced • Twisted rub • pink peppercorn sauce • garlic frites • garlic aioli

RIBEYE STEAK* *gf*...37

House cut, bourbon marinated, 16-oz, steak butter • rosemary • HOT loaded baked potato

Buy the KITCHEN a 6-pack \$10

Pacific

MAHIMAHIMAHI* *gf*...27

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

WILD SALMON* *gf*...25

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

FISH* + CHIPS*...19

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

PUERTO VALLARTA TACOS*...19

three soft corn tortillas • chicken thighs • E.H. spiced rice • black bean Pico de Gallo • avocado aioli

J.D.F. TACOS* *gf*...19

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

BAJA BOWL* *gf*...24

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

PIER 38 AHI BOWL* *gf*...24

raw poke tuna • rice • greens • carrot • pickled ginger • nori • ginger dressing • kimchi cucumber • avocado

SEA SCALLOPS* *gf*...35

Colossal, dry packed, 5 oz, bronzed • Sriracha • butternut squash puree • pepitas • roasted Brussels-cauliflower • Jasmine rice

WAILEA STEW* *gf*...25

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

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

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

Keiki (under 12)

Bento Box, fruit, fries, ketchup & edamame

Loryn's Mac n' Cheese*...11

Aurora's Mochiko Chicken bites* *gf*...10

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

Sweet

Vancouver Island Nanaimo Bar *gf*...8

Ghirardelli Truffle Cookie + vanilla ice cream...8

Malasadas 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), *gf* bun available +.50

🌶️ =spicy, nuts & wheat are used in the kitchen,

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

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

