

BAR MENU



Happy Hours

Monday - Thursday 11:30AM - 10PM

Friday 11:30AM - 11PM

Saturday 5PM - 11PM

50% OFF FOOD ITEMS
(unless otherwise noted)

Happy Hour DRINK SPECIALS

House Red & White Wine 5

Well Drinks 5.25

Draft Beers 4

Guinness Draft 5

Seasonal Beer 5

A service charge of 18% will be added
for parties of 7 or more. Of that amount, 100%
will be paid directly to your server.

SPRING 2011

Classic Cocktails

MAI TAI

The original Mai Tai created by Victor "Vic" Bergeron of San Francisco's famous Trader Vic's restaurant circa 1944. Appleton Estate VX rum is blended *with* a light touch of Cointreau, fresh lime & orgeat syrup, shaken & served short over rocks. 9

CAIPIRINHA [KI-PEA-REE-NYA]

The famous Brazilian cocktail made from the distilled sugarcane spirit Cachaca, indigenous to Brazil. Muddled with brown sugar & freshly squeezed lime juice served over crushed ice. 9.50

ROB ROY

Bunnahabhain Islay single malt Scotch, sweet vermouth & a dash of blood orange bitters strained *with* a sweet red cherry in a cocktail glass. 12

BEE'S KNEES

A queen's blend of Hendricks Scottish Gin, honey syrup & a hint of freshly squeezed lemon floated *with* champagne. 9.50

NEGRONI

Tanqueray gin, sweet vermouth & Campari, shaken & served up in a chilled cocktail glass. 9.50

SMOKEY MARTINI

Tanqueray 10 gin & a drop of Oban scotch. 9.50

URBAN BOURBON

A combination of Maker's Mark bourbon, Cointreau & muddled oranges. 9

STOLI ELIT MARTINI

Five-time distilled ultra-premium Stoli Elit vodka served *with* olives & lemon twist on the side. 20

Signature Cocktails

GENTLEMAN'S JACK & GINGER

A gentleman's blend of classic Gentleman Jack bourbon, a splash of house made ginger syrup & topped off *with* club soda. 9

TIGER LILLY

Black pepper infused tequila *with* Limoncello, fresh squeezed ruby red grapefruit & fresh limes, strained tall over ice. 8.50

POM DROP

Pearl pomegranate vodka *with* ruby red pomegranate juice, add freshly squeezed lemon. 8.50

VALENCIA

Apricot brandy, freshly squeezed orange juice, blood orange bitters & sparkling wine *with* a tart citrus twist 9

LADY GODIVA

Decadent Godiva chocolate liqueur shaken *with* Stoli Vanil & a splash of cream 10
Make it a Mochatini
& add a shot of espresso 11

THE TIGER LILLY'S COUSIN

Black pepper-infused tequila, fresh pomegranate puree & triple sec. Shaken *with* fresh limes & served in a salty bucket. 8.50

GOLDEN DAWN

Tanqueray 10 Gin, puréed apricots, fresh squeezed orange juice, lime & a dash of pomegranate. Shaken & served up in a chilled cocktail glass. 9

Beer Selections

Draft

GUINNESS 5.50

NEW BELGIUM ABBEY 5

ELYSIAN, THE IMMORTAL IPA 5

SEASONAL 5.50

VELTINS PILSNER 5

Bottled

AMSTEL LIGHT 4.50

BLACK BUTTE PORTER 4.50

BUDWEISER 4

BUD LIGHT 4

CORONA 4.50

DUVEL GOLDEN ALE 7.50

HEINEKEN 4.50

NEWCASTLE BROWN ALE 5

STONE IPA 4.50

7 SEAS BRITISH PALE ALE
16 OZ can 6.00

BEST
Happy Hour
IN
WESTERN WASHINGTON



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MENU PRICING

 All of our Bar Menu food items are discounted 50% during

Happy Hours

except for the following items:

- Charcuterie Plate
- Steak 'n "Eggs"
- Cheese Plate
- Supper
- *Add-ons*

SUBSTITUTIONS

will be at a modest additional charge

A service charge of 18% will be added for parties of 7 or more. Of that amount, 100% will be paid directly to your server.

Snacks

OYSTER "SHOOTERS"*

<raw> oyster shooters, stoli citrus vodka & herbs 3 EACH

OLIVES & ALMONDS

variety of marinated olives & smoked almonds 6.95

**** CHARCUTERIE & CHEESE PLATE**

sliced cured imported meats & cheeses 14.95

(**Not discounted during Happy Hours)

CRAB "PUPPIES"

crispy hush-puppies with dungeness crab & tartar sauce 10

"MEAT CANDY"

roasted dates, apple-smoked bacon, reggiano 8

MUSSELS & FRIES

steamed mussels, apple-smoked bacon, tomato butter, garlic herb fries & roasted garlic aioli 10

FRIED OYSTERS*

crispy fried oysters with garlic herb fries & tartar sauce 10.50

CHEESE TOAST

with "MELTED" TOMATOES grilled rustic sourdough, cheeses, white wine, melted tomatoes, garlic & basil 10.50

BLUE CHEESE 'TATER TOTS'

house-made tater tots
with oregonzola blue cheese

8.50

BARBECUED OYSTERS

six grilled oysters on the half-shell
with garlic butter, house-made pancetta, lemon,
parsley & bread crumbs 16

CHICKEN WINGS

spicy chicken wings served buffalo-style
with celery & blue cheese dip 10.50

**STEAK 'N "EGGS"*

grilled petite tenderloin, american
'sevruga' caviar <raw>, crispy potato shreds,
arugula, worcestershire vinaigrette,
crème fraîche & chives 19.95

(**Not discounted during Happy Hours)

**CHEESE PLATE

a variety of domestic & imported cheeses,
almonds, grapes & grilled bread 13.50

(**Not discounted during Happy Hours)

FISH & CHIPS

beer-battered fresh catch-of-the-day,
garlic herb fries & house-made tartar sauce

14.95

***THE SMALL PRINT:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Soup, Sandwiches & Salads

SOUP DU JOUR

PRICED DAILY

JUNY'S CUBAN SANDWICH

panini pressed french bread, roast pork, ham,
gruyère cheese, house-made zucchini pickle,
mustard with house-made potato chips 11.50

CLASSIC GRILLED CHEESE

cave-aged gruyère & vintage white cheddar,
country sourdough with potato chips 10.50
add imported prosciutto 1.50

CHEESEBURGER SLIDERS*

2 small certified angus ground chuck burgers,
aged white cheddar, PACIFIC GRILL secret sauce
& garlic herb fries 11

add apple-smoked wisconsin bacon 1.50

add avocado 1.50

MEATBALL SANDWICH

meatballs & marinara sauce, french bread,
melted fontina cheese & potato chips 12

Salads

PACIFIC GRILL CAESAR

chopped hearts of romaine,
hand-torn croutons 9

add white anchovies 1.50

add chicken 2.95

add shrimp 4

HEARTS OF ROMAINE

with buttermilk dressing, oregonzola blue cheese,
apple-smoked bacon, italian parsley & radishes 9

add chicken 2.95

add shrimp 4

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Sides

FRENCH FRY "NIRVANA"

skinny fries *with* garlic & herbs 8

WARM POTATO CHIPS

with grilled onion-horseradish dip 4.75

BEER-BAKED MAC & CHEESE

penne *with* 6 cheeses, dark beer
& buttered crumbs 8.50

SWEET POTATO FRIES

with house-made ketchup 6

ONION RINGS PALTROW-STYLE

beer-battered sweet onions
with house-made ketchup
8.50

"the best onion rings in the united states"

~ MARIAN BURROS, NEW YORK TIMES

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DON'T FORGET DESSERT!

50% OFF

DURING HAPPY HOUR

(see page 13)



noodle bar

THAI "CRACK"

spicy roasted peanuts, garlic, chilies,
fish sauce & kaffir lime
3.50

WASABI PEAS

3.50

ASIAN SNACK MIX

rice crackers, nuts & wasabi peas
3.50

GODZILLA SNACK MIX

thai crack, wasabi peas, rice crackers & nuts
4.50

COLD PORK TENDERLOIN

asian barbecue* sauce, sesame seeds,
hot chinese mustard & red banana ketchup 9

CHAR SUI PORK SLIDERS*

hawaiian rolls, pulled pork,
asian barbecue* sauce,
asian slaw & sweet potato fries 10

VIETNAMESE BÁNH MÌ**

french bread, pulled asian barbecued pork*,
cucumber, pickled-carrot, daikon, thai chilies,
cilantro, asian slaw 12
with chicken 12.50

THAI CHILI SAUCE**

"NOUC CHAM"

fish sauce, lime, garlic, palm sugar,
fresh thai bird chilies

COMPLIMENTARY UPON REQUEST

*CONTAINS OYSTER SAUCE

**SCOVILLE HEAT SCALE~ Thai Chilies are ranked approximately 10x hotter than jalapeños



noodle bar

SPICY TUNA POKE

diced <raw> ahi tuna, jalapeño soy sauce, spicy mayo, daikon sprouts, togarashi, sesame seeds & tempura crumbs 10

BO LUC LAC

"SHAKING BEEF"

spicy stir-fried beef, sweet garlic soy, watercress, tomato, red onion & fingerling potatoes 9

CHICKEN "TONKATSU" SALAD

chicken breast, panko, asian slaw, okonomi sauce, kewpie mayo, crispy shallots, thai 'trinity' & sesame seeds 8

LACQUERED BABY BACK RIBS

asian barbecue* sauce, asian slaw, crispy shallots, thai 'trinity' & sesame seeds 12

DRAGON WINGS**

black & white sesame seeds, kaffir lime dipping sauce, thai chilies 10.50

CLASSIC RAMEN BOWL

classic ramen broth *with* chuka noodles, carrot, daikon, bean sprout, mushrooms, sesame seeds, nori, asian herbs & crispy shallots 12

add shrimp 2.50

add barbecued asian pork* 2

add chicken breast 1.50

add beef 2.50

add godzilla (ALL OF THE ABOVE) 5

(rice noodles available upon request)

RAMEN BOWL SPLIT *or* SHARE CHARGE 3.50

*CONTAINS OYSTER SAUCE

**SCOVILLE HEAT SCALE~ Thai Chillies are ranked approximately 10x hotter than jalapeño

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Supper

Available after 5 pm in the bar & lounge



Supper is not discounted

during Happy Hour

GRILLED SALMON*

grilled salmon, warm spinach salad *with* apple-smoked bacon, grilled onions, fingerling potatoes & maple balsamic honey 26
(**Not discounted during Happy Hours)

FLAT IRON STEAK*

grilled flat iron steak *with* sautéed wild mushrooms, brussels sprouts, grilled onion, apple-smoked bacon, fingerling potatoes & red wine sauce 19.95
(**Not discounted during Happy Hours)

RIGATONI & MEATBALLS

BIMBO'S-STYLE

rigatoni & meatballs Bimbo's-style *with* "Sunday gravy" meat sauce, grilled garlic bread & pecorino cheese 19
(**Not discounted during Happy Hours)

JULIA'S CASSOULET

~the classic dish from the south of france~
crispy sautéed duck leg confit *with* slow-cooked white beans, pancetta, roast pork & spicy grilled sausage, san marzano tomatoes, herbs & buttered crumbs 24
(**Not discounted during Happy Hours)

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Desserts

PASTRY CHEF ERIN POWELL

RHUBARB TART

richter farms rhubarb, grand marnier®,
butter crust *with* honeyed mascarpone
& caramel sauce 9

PEANUT BUTTER MOUSSE CAKE

dark chocolate sponge cake,
peanut butter mousse, chocolate ganache
& salted peanuts 9

BLACK BOTTOM MACAROON "PIE"

coconut filling, kahlua® crème anglaise
with whipped cream 9

PASSION FRUIT CRÈME BRÛLÉE

with mini coconut macaroons 9

JULIA CHILD'S

WARM BROWNIE SUNDAE

julia's classic walnut brownie layered
with chocolate fudge sauce
& madagascar vanilla ice cream 9

ROCK'N ROCA® BLONDIE SUNDAE

warm blondie bar, white chocolate ice cream,
toasted almonds, caramel sauce
& ALMOND ROCA® buttercrunch 9

**CHEESE PLATE

a variety of domestic & imported cheeses,
almonds, grapes & grilled bread 13.50

(**Not discounted during Happy Hours)

AFFOGATO

vanilla bean ice cream
& a double shot of espresso 7.50

OLYMPIC MOUNTAIN SORBETS & ICE CREAM

daily selection

FULL ORDER 5.95 :: SINGLE SCOOP 3.50

COOKIE PLATE

(2) orange amaretti,
(2) brownie bites *with* walnuts
& (2) mini coconut macaroons 5

 
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