

# PACIFIC GRILL

**WEEKEND  
BOOZY BRUNCH**

## SHAREABLE + SMALL PLATES

### OYSTERS ON THE 1/2 SHELL\*

Chef's daily selection  
mignonette + cocktail sauce <gf> | 3 ea

### OYSTER SHOOTER\*

>raw< oyster shooters, citrus vodka  
+ herbs <gf> | 4 ea  
<must be 21+ years old to order>

### DIRTY FRIES

portlandia-style w/ crispy pork belly + burnt ends,  
pepperoncini, jalapeño, parmesan + herbs <gf> | 11  
add sawmill gravy | 2    add [2] cage-free eggs | 4

### TEMPURA BACON

house-made smoke + cedar bacon  
w/ maple togarashi sauce | 12

## GET A LITTLE ON THE SIDE

[3] HOUSE-MADE APPLEWOOD-SMOKED BACON | 6

[2] HILL'S SAGE SAUSAGE LINKS | 5

KUROBUTA HAM STEAK | 6

[2] CAGE-FREE EGGS | 4

HASHED BROWNS-HOME FRIES MASH-UP | 5

SINGLE BISCUIT + SAWMILL GRAVY | 6

HAND-MADE RYE BAGEL | 4

PURE MAPLE SYRUP | 3

FARMERS MARKET FRUIT | 5

## GO BOTTOMLESS

Ask your Server about our  
Bottomless Bloody Marys + Mimosas

## BREAKFAST BREADS

+ GRAINS

### BAGEL + HOUSE-SMOKED STEELHEAD

cold-smoked columbia river lox w/ red onion,  
"everything" cream cheese,  
capers + hand-made rye bagel | 14

### GRANOLA W/ FRUIT + YOGURT

house-made granola w/ oats, coconut, pecans,  
pumpkin seeds, almonds, maple syrup, olive oil,  
brown sugar + sea salt  
w/ house-made greek yogurt,  
dried + fresh fruits <v> | 8

### OATMEAL

steel-cut oats w/ dried + fresh fruits, cream  
+ brown sugar <v> | 8

### BELGIAN-STYLE YEASTED WAFFLE

w/ cultured butter + pure maple <v> | 13  
add brandied figs, honey  
+ cultured cream <sans maple> | 3

### PANETTONE FRENCH TOAST

essential bakery panettone,  
orange-vanilla custard + maple crème anglaise <v> | 13

### BISCUITS + GRAVY

sawmill gravy, [2] house-made buttermilk biscuits  
+ hashed browns | 11  
add [2] cage-free eggs | 4

*Brunch without Booze  
is just a sad, late Breakfast*  
**#PACIFICGRILLBRUNCH**

WE PROUDLY SERVE LOCAL,  
ORGANIC, CAGE-FREE EGGS

# EGGS, HASH + SCRAMBLES

english muffin | whole wheat | sourdough bread

## DUNGENESS CRAB BENEDICT\*

fresh dungeness crab, english muffin, hass avocado,  
poached eggs, lemon hollandaise + old bay | 20

## SMOKED SALMON BENEDICT\*

smoke + cedar salmon, english muffin,  
shaved red onion, capers, dill, poached eggs  
+ lemon hollandaise | 18

## PRIME BENEDICT\*

"blowtorched" prime rib, english muffin,  
smoked onions, wild mushrooms, poached eggs  
+ horseradish hollandaise sauce | 19

## HOT MESS\*

house-made pastrami, hashed brown potatoes,  
braised cabbage, italian sausage gravy  
+ [2] cage-free eggs | 16

## 1502 BREAKFAST\*

[2] cage-free eggs, hashed browns + [2] sausage links  
or [3] house-made bacon <gf> | 13  
sub snake river farms kurobuta ham steak | 4

## THE WADDELL OMELET

cage-free eggs, dungeness crab, brie, scallions,  
lemon hollandaise + hashed browns <gf> | 20

## "CROQUE" OMELET

cage-free eggs, snake river farms kurobuta ham,  
jarlsburg cheese w/ béchamel, arugula  
+ hashed browns | 17

## "ROOT DOWN" HASH\*

baby turnips, braised beets, heirloom carrots,  
roasted radishes, pearl onions, hashed browns  
+ fingerling potatoes w/ [2] poached eggs  
+ grilled bread <gf, v> | 16

## STEAK + EGGS\*

grilled snake river farms american kobe bistro steak,  
[2] cage-free eggs + hashed browns | 26  
add dungeness crab + hollandaise | 12

**Split Charges** starters 3.50 main courses 7

**Substitutions + Modifications {if possible}**  
will be at a modest additional charge.

A service charge of 18% will be added for parties of 6 or more.

We strive to serve the finest, freshest + sustainably harvested ingredients to our guests-  
**ALL Menu Items are Necessarily Limited In Quantity**

<v> vegetarian available <gf> gluten-free available

**\*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.

# PASTA, SANDWICHES, SALAD + MORE

## CACIO E PEPE

fresh pasta, cracked pepper  
+ parmigiano reggiano <v> | 15  
add house-made bacon | 4 add prawns | 9

## STAN THE MAN'S KILLER CLAM LINGUINE

steamed manila clams, pancetta, white wine,  
diced potatoes, italian parsley  
+ garlic breadcrumbs | 26  
add grilled bread | 3

## PASTRAMI BAGEL SANDWICH\*

house-made pastrami, hand-made rye bagel,  
jarlsburg cheese, secret sauce,  
cage-free sunny-side egg w/ hashed browns | 14

## CHEESEBURGER 'SLIDERS'\*

[2] certified angus ground chuck burgers,  
vintage white cheddar, "secret sauce"  
+ garlic herb fries | 13.95  
add house-made bacon | 2 add bacon jam | 1.50  
add avocado | 1.50

## FISH + CHIPS

beer-battered alaskan cod, skinny fries  
+ Gordon's famous tartar sauce | 17

## PG CROISSANT "CLUB"

essential bakery croissant served club-style  
w/ jidori chicken, house-smoked applewood bacon,  
roasted roma tomatoes, lettuce + herb aioli  
w/ house-made chips | 16  
sub house-smoked salmon | 4  
add cage-free sunny-side egg | 3  
add brie | 2 add avocado | 1.50

## THE "PRIME" DIP\*

"blowtorched" prime rib, la brea baguette,  
PG horseradish cream w/ smoked onion jus  
+ hand-cut kennebec steak fries | 19

## CATCH OF THE DAY\*

today's fresh fish, roasted fingerling potatoes  
+ fresh market vegetables | MP

## PACIFIC GRILL CAESAR SALAD

romaine hearts, parmesan cheese,  
hand-torn rosemary croutons <gf> | 9.95 / 13.95  
add imported white anchovies | 2  
add chicken | 3 add prawns | 9

## THE "CHOPPED" WEDGE

iceberg lettuce, nueske's apple-smoked bacon,  
tomatoes + blue cheese dressing <gf> | 10.95  
add chicken | 2.95 add shrimp | 4.95

**PG reminds you: Please Brunch Responsibly**