

# PACIFIC TABLE

LAS COLINAS, TX - EST. 2020

## SUSHI & OYSTERS\*

**CALI ROLL** 16  
house-made cali mix, avocado, cucumber

**SHRIMP TEMPURA ROLL** 18  
shrimp, avocado, asparagus, spicy mayo

**SHRIMP MANGO ROLL** 18  
shrimp, Marcona almonds, aioli

**LINCOLN'S ROLL** 19  
tuna, asparagus, spicy mayo, avocado

**MARGOT ROLL** 19  
shrimp, jalapeño, cucumber, Marcona almonds

**NIGIRI PLATTER** 19  
pristine fresh filets

**PENNY'S ROLL** 19  
tuna, crispy rock shrimp, peanuts, spicy mayo

**CRISPY RICE DUO** 20  
lightly fried rice, spicy tuna, spicy salmon

**HIRAMASA ROLL** 20  
yellowtail, tuna, avocado, cucumber

**RAINBOW ROLL** 20  
house-made cali mix, tuna, shrimp, salmon, yellowtail

**SO FIRE ROLL** 22  
blue crab, aioli, chives, butter truffle ponzu

**LOBSTER CEVICHE ROLL** 29  
grilled lobster, coconut, avocado, mango

**COLD WATER OYSTERS** (½ dozen & single) AQ  
flown in daily, shucked to order

## SANDWICHES *(served with hand-cut fries)*

**CHEESEBURGER\*** 17  
fresh ground chuck, fully dressed, on a house-made bun

**KOREAN CHICKEN SANDWICH** 17  
lightly fried and topped with spicy slaw, pickles, and red onion

**PECAN VEGGIE BURGER** 17  
house-made recipe served all the way on a house-made bun

**CALIFORNIA BURGER\*** 18  
fresh ground chuck, arugula, red onion, tomato, Anaheim pepper, avocado, honey mustard

**FEATURED SANDWICH** AQ  
chef preparations change daily

## ENTREES

**CRISPY CHICKEN TENDERS** 20  
lightly fried organic chicken tenders with house-made sauces

**ORANGE CHICKEN RICE BOWL** 21  
lightly fried chicken, house-made orange sauce, carrots, snap peas, iceberg lettuce, crushed peanuts

**ROASTED ORGANIC CHICKEN** 24  
pan seared chicken half, crushed herbs, fresh rosemary, garlic

**PAN FRIED FISH** 27  
lightly breaded and pan fried to crisp, served with caper aioli

**TROUT ALMONDINE** 27  
simply grilled, fresh herbs, almonds, topped with brown butter

**SHORT RIB** 27  
braised in a red wine sauce and topped with horseradish cream

**BABY BACK RIBS** 28  
full rack of Danish ribs, house-made bbq sauce, with fries and slaw

**CEDAR PLANK SALMON\*** 31  
roasted Atlantic salmon, rosemary dijon butter

**MISO SALMON\*** 31  
grilled Atlantic salmon, sticky rice, Brussels sprouts, miso glaze

**SAN FRANCISCO CIOPPINO** 35  
fresh fish and shellfish sautéed in a white wine tomato broth

**FILET MIGNON\*** 55  
center-cut filet, seared over hot coals, served with bearnaisé

**STEAK FRITES\*** 60  
dry-aged prime strip cooked over hot coals, topped with herb butter

**FEATURED FISH** AQ  
chef's preparations change daily

**RISOTTO DU JOUR** AQ  
chef preparations change with the seasons

## EXTRAS & SIDES 7 EACH

GREEK CUCUMBER SALAD • LITTLE HOUSE SALAD

LITTLE KALE SALAD • GARLIC ROSEMARY FRIES

MASHED POTATOES • SEASONAL VEGETABLES

QUINOA SALAD • JALAPEÑO COLESLAW

SAUTÉED SPINACH • SAUTÉED BROCCOLINI

## DESSERTS 11 EACH

ICE CREAM SANDWICHES • YUZU LEMON MERINGUE

CHOCOLATE S'MORES POT DE CRÈME • CRÈME BRÛLÉE

## STARTERS

WOOD GRILLED EDAMAME 10

E.H. CLAM CHOWDER 12

BROILED SHISHITO PEPPERS 12

PACIFIC DIP 14

CRISPY CALAMARI 15

GRILLED ARTICHOKE 15

FRIED OYSTERS 17

SPICY ROCK SHRIMP 17

POKE OF THE DAY 19

JUMBO SHRIMP COCKTAIL 20

## SALADS

**CAESAR SALAD** 13  
house-made caesar dressing, croutons, Parmigiano Reggiano, add choice of chicken 6, steak 10, grilled shrimp 10

**BRUSSELS SPROUT SALAD** 18  
roasted chicken, brussels sprout leaves, Manchego, crabsins, egg, croutons, house vinaigrette

**WALDORF SALAD** 18  
roasted chicken, spinach, pecans, walnuts, golden raisins, bacon, white cheddar, egg, julienne apples, bacon vinaigrette

**STEAK SALAD\*** 25  
arugula, spinach, avocado, egg, Manchego, olive vinaigrette

**AHI TUNA SALAD\*** 25  
seared ahi, kale, grapefruit, avocado, marcona almonds, house vinaigrette

**CRAB CAKE SALAD\*** 33  
jumbo lump blue crab, field greens, avocado, lemon garlic dressing, Pommery Meaux mustard, Parmigiano Reggiano

**Chef de Cuisine: Celestino Ramirez**

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of a foodborne illness. If you have any allergies, please alert us as not all ingredients are listed! **Prices listed on our menu reflect our cash price; a 2.5% convenience fee will be added to all non-cash sales.**

## BUBBLES

**Amor di Amanti** Prosecco | Veneto, Italy **9/36**

**Gratien & Meyer** Brut | Crémant de Loire, France **12/44**

**MUMM** Brut Rose | Napa Valley **12/44**

**Lallier R.018** Brut | Champagne, France **18/65**

**Laurent Perrier** Brut | Champagne, France **25/100**

**Laurent Perrier** Rosé | Champagne, France **30/120**

**Schramsberg** Blanc de Blancs | North Coast **58**

**Billecart-Salmon** Brut Rose | Champagne, France **120**

**Ruinart** Blanc de Blancs | Champagne, France **125**

**Piper Heidsieck** Rare | Champagne, France **325**

## CHARDONNAY

**The Calling** | Sonoma Coast **13/48**

**Davis Bynum** | Russian River Valley **14/52**

**Rombauer** | Napa Valley **20/68**

**Far Niente** | Napa Valley **25/92**

**Gérard Tremblay** | Chablis, France **44**

**Orin Swift** *Mannequin* | California **54**

**Mi Sueño** | Carneros **60**

**Patz n Hall** *Dutton Ranch* | Russian River Valley **66**

**PlumpJack** *Reserve* | Napa Valley **88**

## SAUVIGNON BLANC

**Blanchard & Lurton** | Uco Valley, Argentina **9/32**

**Charles Krug** | Napa Valley **10/36**

**Whitehaven** | New Zealand **11/40**

**Groth** | Napa Valley **44**

**Philippe Rimbault** *Les Gordons* | Sancerre, France **61**

**Merry Edwards** | Russian River Valley **72**

## MORE WHITES & ROSÉ

**Maison No. 9** Rosé | Provence, France **10/36**

**Willamette Valley Vineyards** *Pinot Gris* | Willamette, Oregon **11/40**

**Browne** *Grenache Rosé* | Columbia Valley, Washington **12/42**

**Trefethen** *Dry Riesling* | Oak Knoll District **12/42**

**Hugues Beaulieu** *Picpoul de Pinet* | Languedoc-Roussillon, France **28**

**Domaine De l'Ecu** *Muscadet* | Loire, France **40**

**Matchbook** *Tinto Rey Verdejo* | Dunnigan Hills **40**

**Westmount** *Pinot Gris* | Willamette, Oregon **42**

**Blindfold** *Blanc de Noir* | California **48**

## COCKTAILS

**Armenta's Margarita** **14**

100% agave tequila, Jalisco 1562, house-made sweet & sour (sub Lalo +2)

**Cucumber Tonic** **14**

Gray Whale Gin, cucumber tonic, mint, lime

**Pacific Gold Rush** **14**

Toki Japanese whisky, lemon, honey, simple

**Pacific Royale** **14**

St. George Raspberry Liqueur, sparkling, lemon

**Paloma** **14**

Casa Noble, grapefruit juice, grapefruit soda

**Saketini** **14**

Tito's, sake, Chartreuse, lemon, simple

**South Pacific** **14**

Bacardi "Reserva Ocho" Rum, pineapple, lemon, Angostura, soda

**Empress Sour** **15**

Empress 1908 gin, lemon, simple

**PT Manhattan** **15**

Russell's 10yr bourbon, Carpano Antica, Luxardo maraschino

## CABERNET & BLENDS

**Twenty Acres** | Clarksburg, California **9/36**

**Locations TX** | Texas **12/42**

**Austin Hope Winery** | Paso Robles **18/65**

**Peju Winery** | Napa Valley **25/90**

**Wente** *Wetmore Vineyard* | Livermore Valley, California **49**

**Katherine Goldschmidt** | Alexander Valley **56**

**10,000 Hours** | Red Mountain, Washington **63**

**Ancient Peaks** *Oyster Ridge* | Paso Robles **72**

**Sequoia Grove** | Napa Valley **85**

**Antica** | Napa Valley **90**

**Mi Sueño** | Napa Valley **98**

**Silver Oak** | Napa Valley **155**

**Darioush** | Napa Valley **165**

**Mercury Head** | Napa Valley **185**

## PINOT NOIR

**Aquinas** | North Coast **10/36**

**Left Coast** *Cali's Cuvee* | Willamette, Oregon **13/48**

**Raeburn** | Russian River Valley **14/52**

**Erath** *Resplendent* | Dundee Hills, Oregon **42**

**Failla** | Sonoma Coast **58**

**Juggernaut** | Russian River Valley **62**

**Sleeping Giant** | Carneros **68**

**Etude** *Fiddlestix* | Santa Rita Hills **72**

**Domaine Bitouzet-Prieur** | Burgundy, France **123**

## MERLOT

**Drumheller** | Columbia Valley, Washington **10/36**

**Whitehall Lane** | Napa Valley **62**

**Duckhorn** | Napa Valley **68**

## MORE REDS

**Clos de los Siete** *Malbec* | Uco Valley, Argentina **12/42**

**Harvey & Harriet** *Red Blend* | Paso Robles **14/48**

**Stag's Leap** *Hands of Time* *Red Blend* | Sonoma County **18/65**

**Barossa Valley Estate** *GMS* | Barossa, Australia **32**

**Ridge** *Three Valleys* *Zinfandel Blend* | Sonoma **52**

**Michael David** *Inkblot* *Cab Franc* | Lodi **52**

**Januik** *Cab Franc* | Weinbau Vineyard, Wahluke Slope, Washington **56**

**Halter Ranch** *Syrah* | Paso Robles **65**

**Orin Swift** *8 Years in the Desert* | California **85**

## BEERS

**Michelob Ultra** | St. Louis, MO - 4.2% **6**

**Shiner Bock** | Shiner, TX - 4.4% **6**

**Dos XX** | Mexico - 4.2% **6**

**Stella Artois** | Belgium - 5.2% **6**

**Lakewood** *Temptress Milk Stout* | Garland, TX - 9.1% **8**

**Deep Ellum** *IPA* | Dallas, TX - 7.0% **7**

**Hitachino Nest** *White Ale* | Japan - 5.5% **7**

**Becks** *Non-Alcoholic* | Germany - 0.3% **5**

## SAKE

**Echigozakura** *Junmai Daiginjo* | Niigata, JP **45** (300ml)

**Izumo Fuji** *Ancient Shrine* *Junmai* | Shimane, JP **15/70**

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