

# PACIFIC TABLE

FT. WORTH, TX - EST. 2013

## SUSHI & OYSTERS\*

**CALI ROLL** 16.5  
house-made cali mix, avocado, cucumber

**SHRIMP MANGO ROLL** 18.5  
jumbo shrimp, marcona almonds, aioli

**SHRIMP TEMPURA ROLL** 18.5  
jumbo shrimp, avocado, asparagus

**MARGOT ROLL** 19.5  
shrimp, jalapeño, cucumber, lemon zest

**NIGIRI PLATTER** 19.5  
pristine fresh filets

**PENNY'S ROLL** 19.5  
tuna, crispy shrimp, peanut sauce

**CRISPY RICE DUO** 20.5  
lightly fried rice, spicy tuna, spicy salmon

**KYURI ROLL** 20.5  
cucumber, ahi tuna, salmon, yellowtail, avocado

**LINCOLN'S ROLL** 20.5  
tuna, asparagus, avocado, spicy mayo

**RAINBOW ROLL** 20.5  
house-made cali mix, tuna, shrimp, salmon, yellowtail

**SO FIRE ROLL** 21  
blue crab, aioli, chives, butter truffle ponzu

**LOBSTER CEVICHE ROLL** 30  
grilled lobster, coconut, avocado, mango

**COLD WATER OYSTERS** AQ  
accompanied with sauce and crackers

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

**CHEESEBURGER\*** 17.5  
fresh ground chuck, fully dressed, on a house-made bun

**KOREAN CHICKEN SANDWICH** 17.5  
lightly fried and topped with spicy slaw, pickles, and red onion

**PECAN VEGGIE BURGER** 17.5  
house-made recipe served all the way with house-made bun

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

**SANDWICH OF THE DAY** AQ  
chef's preparations change daily

## ENTREES

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

**ORANGE CHICKEN RICE BOWL** 21.5  
lightly fried chicken, house-made orange sauce, carrots, snap peas, crushed peanuts

**ROASTED ORGANIC CHICKEN** 25  
pan seared half chicken, crushed herbs, fresh rosemary, garlic

**PAN FRIED FISH** 28  
lightly breaded and pan fried, served with aioli

**SHORT RIB** 28  
braised in a red wine sauce and topped with horseradish cream

**TROUT ALMONDINE** 28  
simply grilled, fresh herbs, almonds, topped with brown butter

**CEDAR PLANK SALMON\*** 32  
roasted Atlantic salmon with rosemary dijon butter

**MISO SALMON\*** 32  
grilled Atlantic salmon, sticky rice, miso glaze, sautéed broccolini

**SAN FRANCISCO CIOPPINO** 36  
fresh fish and shellfish sautéed in a white wine tomato broth

**FILET MIGNON\*** 57  
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

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

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

## EXTRAS & SIDES 7.5 EACH

**GARLIC ROSEMARY FRIES • GREEK CUCUMBER SALAD**

**JALAPEÑO COLESLAW • LITTLE KALE SALAD**

**MASHED POTATOES • QUINOA SALAD**

**SEASONAL VEGETABLES • LITTLE HOUSE SALAD**

**SAUTÉED SPINACH • SAUTÉED BROCCOLINI**

## DESSERTS 11.5 EACH

**CRÈME BRÛLÉE • ICE CREAM SANDWICHES**

**S'MORES POT DE CRÈME • YUZU LEMON MERINGUE**

## STARTERS

**WOOD GRILLED EDAMAME** 10.5

**E.H. CLAM CHOWDER** 12.5

**BROILED SHISHITO PEPPERS** 12.5

**PACIFIC DIP** 14.5

**CRISPY CALAMARI** 15.5

**GRILLED ARTICHOKE** 15.5

**FRIED OYSTERS** 17.5

**SPICY ROCK SHRIMP** 17.5

**POKE OF THE DAY** 18.5

**TUNA TARTAR\*** 19.5

**JUMBO SHRIMP COCKTAIL\*** 20.5

## SALADS

**CAESAR SALAD** 13.5  
house-made caesar dressing, croutons, parmigiano reggiano, add choice of chicken 6, steak 10, grilled shrimp 10

**SINGAPORE CHICKEN SALAD** 18.5  
roasted chicken, snow peas, cabbage, marcona almonds, coconut lime dressing

**BRUSSELS SPROUT SALAD** 19.5  
roasted chicken, brussels sprout leaves, manchego, craisins, chopped egg, croutons, house vinaigrette

**NIGIRI SALAD\*** 22  
chef's nigiri, kale, mushrooms, marcona almonds, miso dressing

**AHI TUNA SALAD\*** 26  
seared ahi, kale, fennel, grapefruit, avocado, marcona almonds, house vinaigrette

**STEAK SALAD\*** 26  
arugula, spinach, avocado, chopped egg, manchego, olive vinaigrette

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

**General Manager: Ben Perry**

**Chef de Cuisine: Antonio Garcia**

\*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!

12/28

## BUBBLES

**Amor di Amanti** *Prosecco* | Veneto, Italy **9.5/37**  
**Gratien & Meyer** *Brut* | Crémant de Loire, France **12.5/45**  
**MUMM** *Brut Rose* | Napa Valley **12.5/45**  
**Lallier R.018** *Brut* | Champagne, France **18.5/66**  
**Laurent Perrier** *Brut* | Champagne, France **25.5/101**  
**Laurent Perrier** *Rosé* | Champagne, France **30.5/121**  
**Schramsberg** *Blanc de Blancs* | North Coast **59**  
**Billecart-Salmon** *Brut Rose* | Champagne, France **121**  
**Ruinart** *Blanc de Blancs* | Champagne, France **126**  
**Piper Heidsieck** *Rare* | Champagne, France **326**

## CHARDONNAY

**The Calling** | Sonoma Coast **12/42**  
**Buehler** | Russian River Valley **13.5/49**  
**Rombauer** | Napa Valley **20/75**  
**Gérard Tremblay** | Chablis, France **45**  
**Davis Bynum** | Russian River Valley **53**  
**Orin Swift** *Mannequin* | California **55**  
**Patz n Hall** *Dutton Ranch* | Russian River Valley **67**  
**Mi Sueño** | Carneros **75**  
**PlumpJack** *Reserve* | Napa Valley **89**  
**Far Niente** | Napa Valley **95**

## SAUVIGNON BLANC/SANCERRE

**Whitehaven** | Marlborough, New Zealand **11.5/42**  
**Charles Krug** | Napa Valley **12.5/45**  
**Groth** | Napa Valley **49**  
**Philippe Raimbault** *Les Gordons* | Sancerre, France **62**  
**Merry Edwards** | Russian River Valley **73**

## MORE WHITES & ROSÉ

**Willamette Valley Vineyards** *Pinot Gris* | Willamette, Oregon **11.5/41**  
**Hampton Water** *Rosé* | Provence, France **13/48**  
**Trefethen** *Dry Riesling* | Oak Knoll District **15.5/57**  
**Hugues Beaulieu** *Picpoul de Pinet* | Languedoc - Roussillon, France **29**  
**Domaine De l'Ecu** *Muscadet* | Loire, France **41**  
**Matchbook** *Tinto Rey Verdejo* | Dunnigan Hills **41**  
**Blindfold** *Blanc de Noir* | California **49**  
**DeLille Cellars** *Chaleur Estate Blanc* | Columbia Valley, Washington **85**

## COCKTAILS

**Aperol Brûlée** **14**  
*Gin, Aperol, lemon, simple*  
**Armenta's Margarita** **14**  
*Socorro Blanco, Jalisco 1562, house-made sweet & sour (sub Lalo +2)*  
**Pacific Gold Rush** **15**  
*Toki Japanese whisky, lemon, honey, simple*  
**Ladies Who Lunch - 15**  
*Deep Eddy Ruby Red vodka, lemon juice, fresh strawberries, agave*  
**Worth The Wait - 15**  
*Pomegranate Rosemary gin, agave, lemon juice*  
**Left Bank - 15**  
*Gin, elderflower, Chablis, expressed Lime*  
**Empress Sour** **16**  
*Empress 1908 gin, lemon, simple*  
**PT Manhattan** **16**  
*Russell's 10yr bourbon, Carpano Antica, Luxardo maraschino*

## SAKE

**Joto Nigori (300ml)** - Hiroshima, JP **12.5/25**  
**Yuri Masamune "Beautiful Lily" (200ml)** - Honjozo - Akita, JP **13.5**  
**Izumo Fuji "Ancient Shrine"** - Junmai - Shimane, JP **15.5/71**  
**Watari Bune "Ferry Boat" (300ml)** - Junmai Ginjo - Ibarki, JP **18.5/37**

## CABERNET & BLENDS

**Twenty Acres** | Clarksburg, California **10/36**  
**Locations TX** | Texas **12/42**  
**Harvey & Harriet** *Red Blend* | Paso Robles **14.5/53**  
**Austin Hope Winery** | Paso Robles **18/90** (1 litre bottle)  
**Peju Winery** | Napa Valley **25/95**  
**Wente Wetmore Vineyard** | Livermore Valley, California **50**  
**Katherine Goldschmidt** | Alexander Valley **57**  
**10,000 Hours** | Red Mountain, Washington **64**  
**Stag's Leap** *Hands of Time Red Blend* | Sonoma County **66**  
**Ancient Peaks** *Oyster Ridge* | Paso Robles **73**  
**Il Fauno di Arcanum** *Super Tuscan* | Tuscany, Italy **79**  
**Sequoia Grove** | Napa Valley **86**  
**Antica** | Napa Valley **91**  
**Mi Sueño** | Napa Valley **110**  
**Viña Vik** *La Piu Belle Red Blend* | Millahue, Chile **145**  
**Darioush** | Napa Valley **166**  
**Antinori** *Tignanello Super Tuscan* | Tuscany, Italy **178**  
**Mercury Head** | Napa Valley **186**  
**Silver Oak** | Napa Valley **210**

## PINOT NOIR/BURGUNDY

**Aquinas** | North Coast **10/36**  
**Left Coast** *Cali's Cuvee* | Willamette, Oregon **13/46**  
**Raeburn** | Russian River Valley **14/49**  
**Louis Latour** *Bourgogne* | Burgundy, FR **15/52**  
**Juggernaut** | Russian River Valley **42**  
**Erath** *Resplendent* | Dundee Hills, Oregon **45**  
**Failla** | Sonoma Coast **59**  
**Flowers** | Russian River Valley **69**  
**Sleeping Giant** | Carneros **79**  
**Etude** *Fiddlestix* | Santa Rita Hills **73**  
**Domaine Bitouzet-Prieur** | Burgundy, France **124**

## MERLOT

**Drumheller** | Columbia Valley, Washington **10.5/37**  
**Whitehall Lane** | Napa Valley **63**  
**Duckhorn** | Napa Valley **69**

## MORE REDS

**Saldo** *Shiraz* | South Australia **12/42**  
**Clos de los Siete** *Malbec* | Uco Valley, Argentina **12.5/43**  
**Barossa Valley Estate** *GMS* | Barossa, Australia **36**  
**Michael David** *Inkblot Cab Franc* | Lodi **44**  
**Ridge** *Three Valleys Zinfandel Blend* | Sonoma **53**  
**Januik** *Cab Franc* | Weinbau Vineyard, Wahluke Slope, Washington **62**  
**Orin Swift** *8 Years in the Desert Zinfandel Blend* | California **86**  
**Pio Cesare** *Barolo* | Piedmont, Italy **105**

## BEERS & CIDERS

**Coors Light** - Golden, CO - 4.2% **5.5**  
**Michelob Ultra** - St. Louis, MO - 4.2% **5.5**  
**Hop & Sting Texas IPA** - Grapevine, TX - 6.9% **7.5**  
**Modelo Especial** - Mexico - 4.4% **6.5**  
**Stella Artois** - Belgium - 5% **7.5**  
**Hop & Sting Miracle Wheat** - Grapevine, TX - 5.5% **7.5**  
**Austin Eastciders** - Austin, TX - 5% **7.5**  
**Shiner Bock** - Shiner, TX - 4.4% **6.5**  
**Deep Ellum Dallas Blonde** - Dallas, TX - 5.2% **6.5**  
**Sapporo Reserve** - Tarrytown, NY - 5% **8.5**