

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

H3 | Yakima, Washington **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**
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**
Benton-Lane | Willamette Valley, Oregon **13/48**
Raeburn | Russian River Valley **14/49**
Louis Latour *Bourgogne* | Burgundy, FR **15/52**
Erath *Resplendent* | Dundee Hills, Oregon **45**
Left Coast *Cali's Cuvee* | Willamette Valley, Oregon **48**
Failla | Sonoma Coast **59**
Flowers | Sonoma Coast **75**
Sleeping Giant | Carneros **79**
Etude *Fiddlestix* | Santa Rita Hills **81**
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**

PACIFIC TABLE

FORT WORTH

Brunch: Saturday & Sunday 10 - 3

BRUNCH ENTREES

RACHEL'S BREAKFAST SANDWICH 15.5

turkey, scrambled egg, avocado, jack cheese, tomato,
on a toasted english muffin

CHILAQUILES 17.5

tortillas, over-easy eggs, fire roasted salsa, garnished with mexican crema
and avocado slices, served with roasted potatoes

CLASSIC FRENCH TOAST 17.5

two slices of French toast topped with maple butter, pecans and
two slices of crisp bacon

LEMON RICOTTA PANCAKES 17.5

three fluffy cakes topped with fresh blueberries and powdered sugar

PACIFIC FRITTATA 17.5

fluffy eggs with country ham, red bells, jack cheese,
served with roasted potatoes

BREAKFAST BURGER 17.5

house ground chuck, ham, bacon, over easy egg, avocado,
on a toasted english muffin

CLASSIC BENEDICT 20.5

canadian bacon, spinach, poached eggs, topped with hollandaise

FILET BENEDICT 25.5

house-made English muffin, grilled filet, spinach, remoulade, hollandaise

EXTRAS & SIDES 5.5

BACON

CHICKEN APPLE SAUSAGE

ROASTED POTATOES

FRESH FRUIT

BRUNCH COCKTAILS

OYSTER SHOOTER 8.5

BLOODY MARY 11.5

SPICY MARIA 11.5

PACIFIC MICHELADA 11.5

THAT'S MY JAM 11.5

ESPRESSO MARTINI 11.5

MIMOSA 11.5

BREAKFAST MULE 11.5

FRESH SQUEEZED 5.5

ORANGE JUICE

GRAPEFRUIT JUICE

PINEAPPLE JUICE