

# PACIFIC TABLE

LAS COLINAS, TX - EST. 2020

## SUSHI & OYSTERS\*

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

**SHRIMP TEMPURA ROLL** 18.5  
shrimp, avocado, asparagus, spicy mayo

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

**LINCOLN'S ROLL** 19.5  
tuna, asparagus, spicy mayo, avocado

**MARGOT ROLL** 19.5  
shrimp, jalapeño, cucumber, marcona almonds

**NIGIRI PLATTER** 19.5  
pristine fresh filets

**PENNY'S ROLL** 19.5  
tuna, crispy rock shrimp, peanuts, spicy mayo

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

**HIRAMASA ROLL** 20.5  
yellowtail, tuna, avocado, cucumber

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

**SO FIRE ROLL** 23  
blue crab, aioli, chives, butter truffle ponzu

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

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

## 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** 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

**BRUSSELS SPROUT SALAD** 18.5  
roasted chicken, brussels sprout leaves, Manchego, crabs, raisins,  
egg, croutons, house vinaigrette

**WALDORF SALAD** 18.5  
roasted chicken, spinach, pecans, walnuts, golden raisins, bacon,  
white cheddar, egg, julienne apples, bacon vinaigrette

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

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

**CRAB CAKE SALAD\*** 34  
jumbo lump blue crab, field greens, avocado, lemon garlic  
dressing, Pommery Meaux mustard, Parmigiano Reggiano

**General Manager: Thomas Nellen**  
**Chef de Cuisine: Celestino Ramirez**

## 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 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** 21.5  
lightly fried chicken, house-made orange sauce, carrots,  
snap peas, iceberg lettuce, crushed peanuts

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

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

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

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

**BABY BACK RIBS** 29  
full rack of Danish ribs, house-made bbq sauce, with fries and slaw

**CEDAR PLANK SALMON\*** 32  
roasted Atlantic salmon, 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\*** 56  
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 7.5 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 11.5 EACH

ICE CREAM SANDWICHES • YUZU LEMON MERINGUE

CHOCOLATE S'MORES POT DE CRÈME • CRÈME BRÛLÉE

\*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!

## 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 Rimbault** *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)*

**Cucumber Martini** **15**

*Gin, St. Germain, lime, simple*

**Pacific Gold Rush** **15**

*Toki Japanese whisky, lemon, honey, simple*

**Yuzu Lemon Drop** **15**

*Vodka, Combier, yuzu, egg white, simple*

**Paloma** **15**

*Lalo, grapefruit juice, grapefruit soda*

**Tokyo Mule** **15**

*Townes vodka, sake, cucumber, lime, ginger*

**South Pacific** **15**

*Bacardi "Reserva Ocho" rum, pineapple, lemon, Angostura*

**Empress Sour** **16**

*Empress 1908 gin, lemon, simple*

**PT Manhattan** **16**

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

## 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**

**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**

**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

**Michelob Ultra** | St. Louis, MO - 4.2% **6.5**

**Shiner Bock** | Shiner, TX - 4.4% **6.5**

**Dos XX** | Mexico - 4.2% **6.5**

**Stella Artois** | Belgium - 5.2% **6.5**

**Lakewood** *Tempress Milk Stout* | Garland, TX - 9.1% **8.5**

**Deep Ellum IPA** | Dallas, TX - 7.0% **7.5**

**Hitachino Nest** *White Ale* | Japan - 5.5% **7.5**

**Becks** *Non-Alcoholic* | Germany - 0.3% **5.5**

## SAKE

**Echigozakura** *Junmai Daiginjo* | Niigata, JP **46** (300ml)

**Izumo Fuji** *Ancient Shrine Junmai* | Shimane, JP **15.5/71**

# PACIFIC TABLE

LAS COLINAS

Brunch: Saturday & Sunday 11 - 3

## BRUNCH ENTREES

### AVOCADO TOAST 14.5

thick cut ciabatta, house made ricotta, arugula, radish, tomato

### CLASSIC FRENCH TOAST 15.5

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

### LEMON RICOTTA PANCAKES 15.5

three fluffy cakes topped with fresh blueberries and powdered sugar

### BREAKFAST SANDWICH 16

country ham, Jack cheese, arugula, sunny-side egg, mayo

### CHILAQUILES 16.5 *ADD CHICKEN +6*

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

### AMERICAN BREAKFAST 17.5

scrambled eggs, crispy bacon, roasted potatoes, sourdough toast

### CLASSIC BENEDICT 18 *ADD FILET +7, ADD CRAB +10*

toasted English muffin, country ham, spinach, tomato, hollandaise

### FRIED CHICKEN & WAFFLES 18

crispy chicken, waffles, berries, maple syrup

### FRIED OYSTER OMELETTE 22.5

farm fresh eggs, spinach, basil, jack cheese, hollandaise

## EXTRAS & SIDES

THICK-CUT BACON 5.5

CHICKEN APPLE SAUSAGE 5.5

ROASTED POTATOES 5.5

FRESH FRUIT 5.5

## BRUNCH COCKTAILS

OYSTER SHOOTER 8.5

BLOODY MARY 10.5

SPICY MARIA 10.5

PACIFIC MICHELADA 10.5

THAT'S MY JAM 10.5

ESPRESSO MARTINI 10.5

MIMOSA 8.5/21

APEROL SPRITZ 10.1

## FRESH SQUEEZED

ORANGE JUICE 5.5

GRAPEFRUIT JUICE 5.5

PINEAPPLE JUICE 5.5

# HAPPY HOUR

Monday - Friday 3PM - 6PM

## FROM THE BAR

ALL BEER \$2 OFF

HOUSE LIQUOR \$7.5

FEATURED BUBBLES \$7.5

FEATURED RED \$7.5

FEATURED WHITE \$7.5

HOUSE MARTINIS \$8.5

APEROL SPRITZ \$7.5

OLD FASHIONED \$8.5

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## SNACKS

**CHICKEN LETTUCE WRAPS** \$8.5

crispy chicken, orange sauce, salted peanuts

**MISO SALMON SKEWERS** \$8.5

grilled salmon, miso glaze, sesame

**CALIFORNIA ROLL** \$8.5

house-made cali mix, avocado, cucumber, sesame seeds

**SHISHITO PEPPERS** \$8.5

broiled peppers, lemon zest, olive oil

**CALAMARI** \$10.5

**SPICY ROCK SHRIMP** \$12.5

**OYSTERS** ½ OFF