

STARTERS

- FRIED OYSTERS 13
 GRILLED ARTICHOKE 13
 BROILED SHISHITO PEPPERS 9
 TUNA TARTAR 16
 PACIFIC DIP 11
 SPICY ROCK SHRIMP 11
 MEDITERRANEAN CALAMARI 13

SUSHI & OYSTERS

- NIGIRI PLATTER 18
 PENNY'S ROLL 16
 RAINBOW ROLL 16
 CLASSIC CALIFORNIA ROLL 14
 YELLOWTAIL JALAPEÑO ROLL 16
 SHRIMP TEMPURA ROLL 16
 VEGETABLE ROLL 14
 SHRIMP MANGO ROLL 16
 LINCOLN'S ROLL 16
 SASHIMI 15

SALADS

- STEAK SALAD 19
 Arugula, spinach, avocado, chopped egg, manchego, olive vinaigrette
- SCALLOP SALAD 19
 Pan-seared scallops, organic greens, jicama, golden raisins, house vinaigrette
- BRUSSELS SPROUT SALAD 16
 Roasted chicken, brussels sprout leaves, manchego, golden raisins, chopped egg, house vinaigrette
- AHI TUNA SALAD 18
 Seared ahi, kale, grapefruit, avocado, house vinaigrette
- SINGAPORE CHICKEN SALAD 16
 Roasted chicken, snow peas, cabbage, marcona almonds, coconut lime dressing
- SUSHI SALAD 18
 Chef's Nigiri, kale, mushrooms, marcona almonds, miso dressing

EXTRAS & SIDES 7 EACH

- GREEK CUCUMBER SALAD
 LITTLE KALE SALAD
 MASHED POTATOES
 QUINOA SALAD
 GARLIC ROSEMARY FRIES
 GRILLED BRUSSELS SPROUTS
 SEASONAL VEGETABLES
 JALAPEÑO COLESLAW

FRESH OYSTERS

*Flown in Daily
 Shucked to Order*

WEST COAST OYSTERS

3.75ea - 1/2 dozen AQ

EAST COAST OYSTERS

2.50ea - 1/2 dozen AQ

SANDWICHES

- CALIFORNIA BURGER 16
 Fresh ground chuck, honey mustard, anaheim pepper, avocado
- PECAN VEGGIE BURGER 14
 House-made recipe served all the way with housemade bun
- KOREAN CHICKEN SANDWICH 15
 Lightly fried and topped with spicy slaw, pickles, and red onion
- CHEESEBURGER 16
 Fresh ground chuck, fully dressed, on a housemade bun

ENTREES

- FRESH FISH #1 AQ
 Market fresh fish, changes daily
- SAN FRANCISCO CIOPPINO 27
 Fresh fish and shellfish sautéed in a white wine tomato broth
- TROUT ALMONDINE 23
 Simply grilled, fresh herbs, almonds, topped with brown butter
- GRILLED ARCTIC CHAR 25
 Simply grilled over pecan, seasoned with sea salt and pepper
- CEDAR PLANK SALMON 25
 Roasted Scottish salmon, rosemary dijon butter
- PAN SEARED CHICKEN 19
 Half of a roasted chicken served with pan drippings
- MISO SALMON 25
 Grilled Scottish salmon in a miso glaze
- SHORT RIB 26
 Braised in a red wine sauce and topped with horseradish cream and wild arugula
- FILET MIGNON 26/38
 Seared over hard wood and topped with bistro butter

DESSERTS 9 EACH

- PEANUT BUTTER ICE CREAM SANDWICHES
 YUZU LEMON MERINGUE
 CHOCOLATE S'MORE POT DE CRÈME

BUBBLES

Cavaliere d’Oro Prosecco | Italy **9/36**

MUMM Brut | Napa Valley **12/40**

JCB No 69 Brut Rosé | Burgundy, France **14/48**

Delmotte Brut | Champagne, France **62**

Nicolas Feuillatte Rosé | Champagne, France **68**

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**

Neyers | Carneros **20/60**

Gérard Tremblay | Chablis, France **44**

Jean et Sébastien Dauvissat | Chablis, France **52**

Mi Sueño | Carneros **60**

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

PlumpJack Reserve | Napa Valley **88**

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

SAUVIGNON BLANC

Ancient Peaks | Paso Robles **10/36**

Le Charmel | Loire Valley, France **9/32**

Whitehaven | New Zealand **12/44**

Clos Des Lunes | Bordeaux, France **46**

Round Pond | Rutherford **48**

Les Rochettes | Sancerre, France **56**

Merry Edwards | Russian River Valley **72**

MORE WHITES

Miraval Studio Rosé | France **12/44**

Elizabeth Spencer Rosé | Mendocino **12/44**

Trefethen Dry Riesling | Oak Knoll District **12/44**

Livon Pinot Grigio | Collio, Friuli, Italy **13/48**

Westmount Pinot Gris | Willamette, Oregon **12/44**

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

Hugues Beaulieu Picpoul de Pinet | Languedoc - Roussillon, France **8/28**

Medusa Albariño | Rías Baixas, Spain **11/44**

Waters Prelude Roussanne/Viognier | Columbia Valley, Washington **52**

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

Orin Swift Mannequin | California **54**

COCKTAILS

Classic Oyster Shooter 12

East coast oyster, St. George Absinthe, mignonette

PT Oyster Shooter 12

East coast oyster, Basic Vodka, house-made bloody mary, lemon

Gibson Martini 12

Fords Officer’s Reserve Gin, dry vermouth, orange bitters, pearl onion

Japanese High Ball 12

Toki Whisky, spiced orange ginger ale, orange

Hinomichi 12

Hiro Junmai Saki, Pama, lime

Coastal Sour 12

Aviation Gin, yuzu, agave, mint

South Pacific 12

Cutwater Bali Hai Pineapple Rum, pineapple, lemon, Angostura, soda

Pacific Royale 12

St. George Raspberry Liquor, sparkling, lemon

Cucumber Tonic 12

Gomper’s Gin, cucumber tonic, mint, lime

Paloma 12

Tequila Ocho, grapefruit juice, grapefruit soda

Celery Cup 12

Pimm’s No. 1, Ketel One Cucumber, celery, lemon, ginger ale

CABERNET & BLENDS

Tribute | California **9/36**

Twenty Bench | North Coast **12/44**

Intrinsic | Columbia Valley, Washington **15/56**

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

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

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

Hoopla | California **48**

Stuhlmuller | Alexander Valley **64**

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

Rodney Strong Symmetry Meritage | Alexander Valley **88**

Antica | Napa Valley **90**

Sequoia Grove | Napa Valley **25/92**

Mi Sueño | Napa Valley **95**

Pride Mt. | Napa/Sonoma **110**

Dariouh | Napa Valley **170**

Silver Oak | Napa Valley **175**

PINOT NOIR

Aquinas | North Coast **10/36**

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

Hands of Time | Sonoma Coast **18/65**

Erath Estate Selection | Dundee Hills, Oregon **42**

Ernest | Sonoma Coast **48**

Juggernaut | Russian River Valley **56**

Sleeping Giant | Carneros **68**

Etude Fiddlestix | Santa Rita Hills **72**

Rene LeClerc Gevrey Chambertin | Burgundy, France **90**

MERLOT

Drumheller | Columbia Valley, Washington **9/32**

Two Mountain | Yakima, Washington **14/48**

Calluna CVC Estate Blend | Chalk Hill, Sonoma **54**

Duckhorn | Napa Valley **58**

Whitehall Lane | Napa Valley **62**

Pepper Bridge | Walla Walla, Washington **64**

MORE REDS

Doña Paula Estate Malbec | Mendoza, Argentina **12/44**

Halter Ranch Syrah | Paso Robles **18/65**

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

McPherson Cellars EVS Windblown Red | Texas **42**

Orin Swift 8 Years in the Desert | California **54**

Lightning Wines Grenache | California **52**

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

The Sheriff Red Blend | Buena Vista **68**

BEERS & CIDERS

Coors Light | Golden, CO - 4.2% **5**

Shiner Bock | Shiner, TX - 4.4% **5**

Dos XX | Mexico - 4.2% **5**

Stella Artois | Belgium - 5.2% **5**

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

Deep Ellum IPA | Dallas, TX - 7.0% **6**

Deep Ellum Dallas Blonde | Dallas, TX - 5.2% **6**

Anchor Steam | San Francisco, CA - 4.9% **6**

Austin Eastciders Original Dry Cider | Austin, TX - 5.0% **6**

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

SAKE

Joto Nigori | Hiroshima, JP **11/47**

Hiro Junmai | Murakami, JP **12/36**

Hiro Junmai Ginjo | Murakami, JP **15/45**

Hiro Junmai Daiginjo | Murakami, JP **20/100 (750ml)**

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

Watari Bune "Ferry Boat" Junmai Ginjo | Ibarki, JP **17/80**

SPIRITS

SCOTCH

Ardbeg Malt
Auchentoshan Malt 12 Yr
Chivas Regal 12 Yr
Dewars White Label
Glenfiddich Single 12 Yr
Glenlivet Malt 12 Yr
Glenmorangie Lasanta
Glenmorangie Quinta Ruban 12 Yr
J&B
Johnnie Walker Black
Lagavulin Malt 16 Yr
Laphroaig Malt 10 Yr
Macallan Malt 12 Yr
Oban Malt 14 Yr

WHISKEY/BOURBON

Basil Hayden Bourbon
Benchmark Bourbon
Blantons Bourbon
Bulleit Bourbon
Buffalo Trace Bourbon
Colorado Gold Bourbon
Knob Creek Bourbon
Maker's Mark Bourbon
Woodford Reserve Bourbon
Bulleit Rye Whiskey
Colorado Gold Rye Whiskey
Crown Royal Canadian Whiskey
Jack Daniels Black
Jameson Irish Whiskey
TX Whiskey
Whistlepig Straight Rye
Hakushu Malt 12 Yr
Kaiyo Whisky Mizunara Oak
Suntory Toki Whisky

TEQUILA/ MEZCAL

Agavales Silver
Casamigos Blanco
Casamigos Reposado
Del Maguey Mezcal Vida
Don Julio 1942
Don Julio Anejo
Don Julio Reposado
El Silencio Mezcal Espadin
Illegal Mezcal Joven
Illegal Mezcal Reposado
Mi Campo Blanco
Ocho Plata
Patron Silver

COGNAC/BRANDY/SHERRY

Christian Brothers Brandy
Ferrand Cognac 1840
Lustau Dry Amontillado Sherry

GIN

Aviation
Bombay Sapphire
Fords Gin Officer's Reserve
Gompers Gin
Hendrick's
Ki No Bi Kyoto Dry Gin
New Amsterdam
Suntory Roku Gin

VODKA

Belvedere
Basic
Grey Goose
Ketel One
Ketel One Citron
Ketel One Botanical GF/Rose
Monopolowa
Square One Cucumber
St. George Green Chile

RUM

Cutwater
Don Q Coconut
Hampden Estate Jamaican
Myer's Dark
Plantation 3 Star
Sailor Jerry

CORDIALS

Aperol
Baileys Irish Cream
Campari
Cocchi Americano
Combiere Orange
Dolin Dry Vermouth
Dolin Sweet Vermouth
Drambuie
Fernet Branca
Frangelico Hazelnut
Grand Marnier
Kahlua
Lillet French White
Meletti Sambuca
Pimm's No. 1
Punt E Mes
St. George Absinthe
St. George Raspberry
St. Germain
Tuaca

HAPPY HOUR

Monday - Friday 4PM - 6PM

FROM THE BAR

BOTTLED BEER \$1 OFF

WELL DRINKS \$6

HAPPY HOUR WINE \$6

CLASSIC OYSTER SHOOTER \$7

PT OYSTER SHOOTER \$7

GIBSON MARTINI \$7

JAPANESE HIGH BALL \$7

BAMBOO COCKTAIL \$7

COASTAL SOUR \$7

SOUTH PACIFIC \$7

PACIFIC ROYALE \$7

CUCUMBER TONIC \$7

PALOMA \$7

CELERY CUP \$7

STARTERS

PACIFIC DIP \$7

CALAMARI \$7

CALI ROLL \$5.50

SPICY ROCK SHRIMP \$6

OYSTERS

EAST COAST OYSTERS \$9 half / \$18 full

PACIFIC TABLE

LAS COLINAS

Brunch: Saturday & Sunday 11 - 3

BRUNCH ENTREES

CHILAQUILES 14

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

LEMON RICOTTA PANCAKES 13

Three fluffy cakes topped with fresh blueberries and powdered sugar

BREAKFAST BURGER 16

House ground chuck, ham, bacon, sunny side egg, on a toasted english muffin

AMERICAN BREAKFAST 15

Scrambled Eggs, crispy bacon, roasted potatoes, sourdough toast

STEAK & EGGS 35

10oz grilled filet mignon, two sunny side eggs, served with tomatoes and grilled toast

EXTRAS & SIDES

THICK CUT BACON 5

BLUEBERRY SAUSAGE 5

ROASTED POTATOES 5

FRESH FRUIT 5

BRUNCH COCKTAILS

OYSTER SHOOTER 8

ST. GEORGE BLOODY MARY 8

PACIFIC MICHELADA 8

MIMOSA 8

APEROL SPRITZ 8

BRUNCH BEVERAGES

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

PINEAPPLE JUICE 4

Some items will have limited availability.

Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

If you have allergies, please alert us as not all ingredients are listed!