

WEEKEND BRUNCH CAFÉ

Breakfasty

Two Eggs any style sanno spuds, choice of breakfast meat, toast	9. ⁰⁰
USDA Striploin Steak & Two Eggs sanno spuds, toast	21. ⁰⁰
Breakfast Burrito pork carnitas, pinto beans, yellow rice, pepperjack cheese, scrambled eggs, green chilies, guacamole, sour cream, salsa	12. ⁰⁰
Chicken Fried Steak country sausage gravy, two eggs	16. ⁰⁰
Classic Eggs Benedict with canadian bacon, hollandaise and english muffin, sanno spuds	11. ⁰⁰
Buttermilk Pancakes with blueberry compote pure maple syrup, choice of breakfast meat it's the weekend, toss in some chocolate chips	Full 12. ⁰⁰ Half 7. ⁰⁰ 2. ⁰⁰

 Avocado and Hummus Toast soft egg, celery leaf, shiso salad, tomato, mustard seed dressing, fresh fruit	12. ⁰⁰
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Salsa Verde Chilaquiles pulled chicken, cilantro, fried egg, monterey jack cheese and green onion, tajin crema, tortilla chips	14. ⁰⁰
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Challah French Toast orange-cinnamon infused custard, candied pecans, pure maple syrup, choice of breakfast meat	12. ⁰⁰
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Columbia River Benedict grilled sourdough bread, smoked salmon, roasted mushroom, truffled hollandaise , sanno spuds	17. ⁰⁰
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 Breakfast Market Bar cups and bowls, sweet and savory, healthy and decadent with juice and flavored water add today's omelet, sanno spuds and toast 5.00	12. ⁰⁰
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Biscuits and Gravy Homemade biscuits, sausage country gravy	10. ⁰⁰
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Brunchy

Smoked Brisket Hash sweet potato, roasted beets, potato, onion, 2 fried eggs, horseradish-rosemary mornay	16. ⁰⁰
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Pork Carnitas Hash potato, roasted corn, escabeche, avocado, tajin crema, 2 fried eggs, tortilla chips	15. ⁰⁰
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Shakshouka Hash fried mushroom, roasted beets, peppers, long onion, spinach, tomato, parmesan, harissa poached eggs	12. ⁰⁰
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Lunchy

PIZZA pepperoni, proscuitto, whole milk mozzarella, blistered tomato	14. ⁰⁰
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mushroom, bufala mozzarella, black pepper XVOO, thyme	13. ⁰⁰
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Napa Valley Panzanella Salad herb roasted chicken, xvo0 crusty bread, arugula, pickled grapes, tomato, fennel, cucumber, stone mustard dressing, parmesan	15. ⁰⁰
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The Standard Burger 8 oz. USDA choice, 'murican cheese, LTO, burger sauce, sesame bun, fries add bacon \$2.00	12. ⁰⁰
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 Pacific Harvest Burger housemade with mushrooms, grains and smoked feta. tomato, hummus, lettuce, chimichurri aioli, fries	12. ⁰⁰
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 Aged Cheddar "Toasty" roasted mushrooms, grilled red pepper, tomato soup, chips	11. ⁰⁰
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Today's Soup sourdough cheddar bread, nooch butter	Cup 3. ⁰⁰ Bowl 5. ⁰⁰
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Smoked Salmon Orecchiette Pasta herb pistou cream, prosciutto, leek, orange zest, arugula	19. ⁰⁰
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IPA Battered Fried Cod old bay fries, lemon, artichoke tartar	18. ⁰⁰
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Little Tokyo Caesar romaine, radish, turnip, edamame, miso sesame dressing dressing, fried sweet potato ADD Salmon	10. ⁰⁰ 8. ⁰⁰
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Classic Triple Decker Clubhouse turkey, bacon, swiss, lettuce, tomato, mayo, kettle chips	11. ⁰⁰
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Sides

rolled oats w/brown sugar and raisins	4. ⁰⁰
fresh fruit w/ greek yogurt	5. ⁰⁰
warm giant cinnamon roll	3. ⁰⁰
two eggs	2. ⁰⁰
sanno spuds	3. ⁰⁰
sausage links, bacon, turkey bacon, ham	3. ⁰⁰
toast	2. ⁰⁰
large fries	5. ⁰⁰

*Please let our staff know if you have any food allergies or special dietary needs.



*15% gratuity added to parties of 6 guests or more.

Boozy

CRAFT COCKTAILS

Pacific Paloma <i>tequila, grapefruit, lime, smoked salt</i>	7. ⁰⁰
Zen Mojito <i>rum, yuzu, lemongrass, mint, sake</i>	5. ⁰⁰
Surfside Sangria <i>merlot, brandy, fruit, soda</i>	5. ⁰⁰
Coastal Breeze <i>gin, blue curacao, lemon, soda</i>	5. ⁰⁰
West Coast Sunshine Mary <i>vodka, roasted tomato, orange, chipotle</i>	7. ⁰⁰
Pacific Standard Mary <i>artisanal gin, clamato, cucumber, old bay</i>	7. ⁰⁰
California Dreaming Mary <i>citrus vodka, heirloom tomato, fresno chili, bacon</i>	8. ⁰⁰
Butchy's White Sangria	8. ⁰⁰
Espresso Martini	7. ⁰⁰
Mimosa	9. ⁰⁰
Aperol Spritz	8. ⁰⁰
Negroni	6. ⁰⁰
Kir Royale	8. ⁰⁰
Irish Coffee	7. ⁰⁰

DRAFT BEER

Baird Beer	5. ⁰⁰ (8oz)	8. ⁰⁰ (16oz)
Rising Sun Pale Ale ABV 5.5%		
Baird Beer	5. ⁰⁰ (8oz)	8. ⁰⁰ (16oz)
Brewer's Nightmare Rye 5.5%		
Asahi Super Dry	6. ⁰⁰ (12oz)	8. ⁰⁰ (16oz)

NON ALCOHOL

sunset bliss - raspberry, lemon, ginger ale	5. ⁰⁰
fresh brewed coffee or tea	3. ⁰⁰
fountain sodas	3. ⁰⁰
pellegrino sparkling water	3. ⁰⁰
iced tea	3. ⁰⁰
lemonade	4. ⁰⁰
arnold palmer	4. ⁰⁰
assorted juices	4. ⁰⁰

Today's Fresh Smoothie	6. ⁰⁰
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Specialty Espresso, Coffee & Teas available upon request

Desserts

New Sanno Cheesecake	5. ⁰⁰
Pecan Pie	3. ⁰⁰
Apple Pie	4. ⁰⁰
Classic Banana Split	6. ⁰⁰
Worlds Greatest Mini Carrot Cake	3. ⁰⁰
Crème Brulee	5. ⁰⁰
Pineapple Upside Down	3. ⁰⁰
Milkshake (Chocolate/Vanilla/Strawberry)	5. ⁰⁰

Full beverage menu available upon request

Wine

CELEBRATED AMERICAN WINES

	Glass	Bottle
Bubbles		
Une Femme "The Betty" <i>Central Valley CA</i>	6. ⁰⁰	30. ⁰⁰
Rack & Riddle Blanc de Blanc NV <i>North Coast CA</i>	10. ⁰⁰	48. ⁰⁰
Sokol Blosser Bluebird Cuvee <i>Willamette Valley OR 2021</i>		65. ⁰⁰
Pink/Orange		
Bonny Doon Le Cigare Orange <i>Central Coast CA 2022</i>	10. ⁰⁰	40. ⁰⁰
Sokol Blosser Estate Rose <i>Willamette valley OR 2022</i>	14. ⁰⁰	55. ⁰⁰
Hollow Wines Zuma Riesling/Chenin <i>Arroyo Seco CA 2021</i>		60. ⁰⁰
Pursued By Bear Blushing Bear Rose <i>Columbia Valley WA 2021</i>		75. ⁰⁰
White		
Crimson Ranch Chardonnay <i>Napa Valley Ca 2021</i>	8. ⁰⁰	32. ⁰⁰
Charles Smith Kung Fu Girl Riesling <i>Ancient Lakes AVA, WA 2022</i>	9. ⁰⁰	35. ⁰⁰
Substance Sauvignon Blanc <i>Columbia Valley 2022</i>	11. ⁰⁰	40. ⁰⁰
Kings Estate Pinot Gris <i>Willamette Valley, OR 2022</i>	12. ⁰⁰	46. ⁰⁰
Bakestone Cellars Chardonnay <i>North Coast CA 2021</i>	15. ⁰⁰	55. ⁰⁰
Ferdinand Granacha Blanca <i>Lodi CA 2021</i>		60. ⁰⁰
Red		
Crimson Ranch Red Blend <i>Napa Valley CA 2020</i>	8. ⁰⁰	30. ⁰⁰
Evolution "Big Time" Red Blend <i>Willamette Valley OR 2021</i>	9. ⁰⁰	35. ⁰⁰
Shannon Ridge Cabernet Sauv <i>Napa Valley CA</i>	11. ⁰⁰	42. ⁰⁰
Hangtime Pinot Noir <i>California CuveeCA 2020</i>	12. ⁰⁰	48. ⁰⁰
Charles Smith Boom Boom Syrah <i>Washington State, WA 2019</i>	11. ⁰⁰	40. ⁰⁰
Matthiasson Tendu Red Blend <i>Dunnigan Hills CA 2020</i>		60. ⁰⁰

"Our goal is to share with you our passion for unique American wines, craft beers and signature cocktails, at a fair price.

The wines represent small winemakers and wine making stalwarts from regions in California, Oregon, Washington and New York, matching the casual vibes of the food and service of Pacific Standard.

Enjoy!"