

Pacific STANDARD

LUNCH & DINNER MENU

Start Here

Daily Fresh Made Soup cup 3.⁰⁰
sourdough bread, nooch butter bowl 5.⁰⁰

PNW Smoked Salmon Chowder cup 4.⁰⁰
sourdough bread, nooch butter bowl 6.⁰⁰

The Market Bar 12.⁰⁰
gardens and grains, proteins and pastas, dressings and dips,
daily soup

1929 Brown Derby Cobb 16.⁰⁰
avocado, pulled chicken, bacon, tomato, egg, bleu cheese and OG
cobb dressing

 **Red Quinoa and Wild Rice Salad** 13.⁰⁰
arugula, dukkha spice vinaigrette, smoked feta, pickled tomato,
roasted beets, apple chips
Add Grilled Chicken 5.⁰⁰

Chopped K-Town Salad 15.⁰⁰
romaine and bibb lettuce, toasted nori, sesame dressing,
grilled shrimp, kimchi, cucumber. sembi crackers
Add Steak 8.⁰⁰

 **Little Tokyo Caesar** 10.⁰⁰
romaine, radish, turnip, edamame, miso sesame dressing,
fried sweet potato
Add Salmon 8.⁰⁰

Napa Valley Panzanella Salad 15.⁰⁰
herb roasted chicken, crusty bread, arugula, pickled grapes,
tomato, fennel, cucumber, stone mustard dressing, parmesan

 **Hummus Mezze** 11.⁰⁰
hummus, feta, roasted eggplant, olives, pickles, pita chips

Sanno Standard Nachos full 15.⁰⁰ / half 8.⁰⁰
spicy three cheese sauce, seasoned beef, mixed peppers, tomatoes,
red onion, jalapeno, cilantro with sour cream, guacamole and salsa

Apple Cider Brined Chicken Wings 13.⁰⁰
golden bbq sauce, pickled peppers

 **Mozza Fritta Sticks** 11.⁰⁰
whole milk mozzarella, italian breadcrumbs, arrabiatta, gremolata

 **Fried Calamari** 12.⁰⁰
romesco sauce, escabeche, mint, kewpie

 **IPA Battered Onion Rings** 9.⁰⁰
chimichurri aioli, lemon

Pizza

**800 Degree Oven, Handcrafted Sourdough Crust, Grande Cheese
Red Sauce** *made from Bianco-diNapoli tomatoes*

 bufala mozzarella, fresh basil, XVOO 13.⁰⁰
pepperoni, prosciutto, whole milk mozzarella, blistered tomato 14.⁰⁰
mortadella, pistachio pesto, grilled red pepper, mozzarella 14.⁰⁰

White Sauce *a romano cream sauce*

 mushroom, bufala mozzarella, black pepper XVOO, thyme 13.⁰⁰
roasted chicken, green chiles, corn, cilantro, aged jack 14.⁰⁰
smoked salmon, peppadew peppers, capers, red onion, mozz 15.⁰⁰

Handhelds

The Standard Burger 12.⁰⁰
8 oz. USDA certified choice, 'murican cheese, LTO,
burger sauce, fries add bacon 2.⁰⁰

Hickory Smoked Burger. 14.⁰⁰
"french onion" onion, dry aged jack, golden bbq sauce,
lettuce, sesame bun, fries

 **Grilled Impossible Burger** 12.⁰⁰
Impossible burger patty, feta, hummus, tomato, lettuce, onion, chimichurri
aioli, fries

 **Aged Cheddar "Toasty"** 11.⁰⁰
roasted mushrooms, grilled red pepper, tomato soup, chips

Ranch Chicken Wrap 15.⁰⁰
pulled roasted chicken, ranch dressing, swiss, lettuce, tomato, onion,
bacon, basil, flour tortilla, fries

Open Face Smoked Brisket 16.⁰⁰
on cheddar bread, fried onion, sweet pickled pepper, tomato, cheddar
spicy cheese sauce, fries

Karaage Chicken Sand 15.⁰⁰
Japanese pickles, lemon kewpie, napa cabbage, 'murican cheese,
sesame bun, fries

 **Pork Carnitas Burrito** 14.⁰⁰
pulled pork carnitas, jack cheese, ranch beans, sazon rice, escabeche, with
salsa verde, sour cream and guacamole

Grilled Tuna Nicoise Burger 13.⁰⁰
olive tapenade, tomato, romaine, cucumber, lemon caper aioli, fried egg,
fries

Classic Triple Decker Clubhouse 11.⁰⁰
turkey, bacon, swiss, lettuce, tomato, mayo, kettle chips

*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.

Entrees

Today's Soup or Salad

Miso Marinated Salmon wild rice, ginger beurre blanc, bok choy	22. ⁰⁰
Taco Truck Tacos beef birria, cilantro, onion, cheese stuffed flour tortilla, ranch beans, cabbage salad	15. ⁰⁰
Pan Seared Swordfish Salsa Verde red pozole stew with pork carnitas, radish, cabbage, avocado, sour cream	21. ⁰⁰
 Pistachio Pesto Rigatoni ricotta, xwoo, lemon, spinach. mushroom, peas, romano	15. ⁰⁰
Smoked Chicken Tinga Tostadas smoked chicken, spicy tomato-chipotle sauce, refried black beans, shredded lettuce, tomato, pickled onion, avocado, cheese crunch	16. ⁰⁰
Seared 12 oz USDA Striploin Steak point reyes blue cheese sauce with bacon jam. fries, tomato salad	32. ⁰⁰

Lasagna 17.⁰⁰
beef brisket & pork belly sugo, pecorino bechamel, ricotta, grande mozzarella, basil pesto

IPA Battered Fried Cod 18.⁰⁰
old bay fries, lemon, artichoke tarter

Filipino "Lapas Batchoy" Ramen 15.⁰⁰
lechon belly, batchoy broth, napa cabbage, spring onion, roasted garlic, pork chicharron, fresh herbs

 **Smoked Lamb Shoulder** 18.⁰⁰
pinenut and green olive relish, fingerling potato, spinach, roasted garlic aioli, lemon

Desserts

New Sanno Cheesecake	4. 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

Beverages

Draft Beer

Baird Beer Rising Sun Pale Ale ABV 5.5%	5. ⁰⁰ (8oz)	8. ⁰⁰ (16oz)
Baird Beer Brewer's Seasonal Craft Beers	5. ⁰⁰ (8oz)	8. ⁰⁰ (16oz)
"Please ask your server"		
Asahi Super Dry	6. ⁰⁰ (12oz)	8. ⁰⁰ (16oz)

Crafted Cocktails

Pacific Paloma - tequila, grapefruit, lime, smoked salt	7. ⁰⁰
Zen Mojito - rum, yuzu, lemongrass, mint, sake	5. ⁰⁰
Surfside Sangria - merlot, brandy, fruit, soda	5. ⁰⁰
Coastal Breeze - gin, blue curacao, lemon, soda	5. ⁰⁰

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	3. ⁰⁰
Arnold Palmer	4. ⁰⁰
Assorted Juices	4. ⁰⁰

Specialty Espresso, Coffee & Teas available upon request

Wine

Celebrated American Wines

Bubbles	Glass	Bottle
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

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

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
Tendu Vermentino <i>Dunnigan Hill, CA 2020</i>	12. ⁰⁰	45. 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 Sauvignon <i>Napa Valley CA 2022</i>	11. ⁰⁰	42. ⁰⁰
Hangtime Pinot Noir <i>California Cuvee CA 2020</i>	12. ⁰⁰	45. ⁰⁰
Charles Smith Boom Boom Syrah <i>Washington State, WA 2019</i>	11. ⁰⁰	40. ⁰⁰

Full beverage list available upon request

"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!"