

Pacific STANDARD

Daily Fresh Made Soup sourdough bread, nooch butter	Cup 3.00 Bowl 5.00
Chicken and Green Chile Chili Cornbread	Cup 4.00 Bowl 6.00
The Market Bar gardens and grains, proteins and pastas, dressings and dips, daily soup and bread	13.00

SALADS	
Garbanzo Fattoush Salad cucumber, tomato, radish, peppers, mint, onion, pomegranate, crunched pita, sumac lemon vinaigrette Add Grilled Chicken	13.00 ✓ 5.00
Chopped Southwest Shrimp Salad sazon spiced shrimp, chopped lettuces, black beans, corn, chiles, tomato, tortilla chips, cotija cheese, creamy cilantro dressing	17.00
Little Tokyo Caesar romaine, radish, turnip, edamame, miso sesame dressing, fried sweet potato Add Smoked Salmon	10.00 ✓ 8.00
Napa Valley Panzanella Salad herb roasted chicken, arugula, grilled sourdough bread, pickled grapes, tomato, fennel, cucumber, stone mustard dressing, parmesan	15.00

SANNO SIGNATURE BURGERS	
The Standard Burger 8 oz. USDA certified choice, American cheese, LTO, burger sauce, fries Add bacon	14.00 2.00
Bleu Cheese Bacon Burger smoked bacon, caramelized onion, bleu cheese, bacon aioli, tomato lettuce, sesame bun, fries	16.00
Grilled Impossible Burger impossible burger patty, feta, hummus, tomato, lettuce, onion, chimichurri aioli, fries	12.00 ✓
Reuben Burger pastrami, burger patty, gruyere, thousand island, sauerkraut, fried pickle, fries	16.00

APPETIZERS	
Hummus garbanzo hummus, pistachio and pine nuts, sumac, lemon, pita chips	11.00 ✓ 
Sanno Standard Nachos spicy three cheese sauce, seasoned beef, mixed peppers, tomatoes, red onion, jalapeno, cilantro with sour cream, guacamole and salsa	full 15.00 / half 8.00
Korean Style Chicken Wings godujang-honey sauce, pickled celery, sesame seeds, scallion	13.00
Mozzarella Sticks whole milk mozzarella, italian breadcrumbs, arrabiatta, gremolata	12.00 ✓
Fried Rock Shrimp & Calamari roasted garlic-nooch yum sauce	13.00
IPA Battered Onion Rings chimichurri aioli, lemon	9.00
Chipotle Burnt Ends Quesadilla flour tortilla, cotija cheese, jack cheese, peppers and onions, sour cream, pico de gallo, avocado, cilantro	13.00

SANDWICHES & MORE	
Three Cheese "Toasty" gruyere, american and provolone cheese, grilled red pepper, tomato soup, chips	11.00 ✓
Ranch Chicken Bacon Wrap fried chicken tenders, ranch dressing, swiss cheese, lettuce, tomato, onion, bacon, basil, flour tortilla, fries	15.00
Turkish "ish" Lamb Pita seasoned ground lamb, sumac onion, tomato, yogurt, mint, pita, fries	18.00
Grilled Buffalo Chicken Sand spicy buffalo sauce glaze, pepperjack, pickled carrots and celery, ranch dressing LTO, sesame bun, fries	15.00
Pork Carnitas Burrito pulled pork carnitas, jack cheese, green chiles, ranch beans, street corn, salsa verde, sour cream and guacamole	15.00
Classic Triple Decker Clubhouse turkey, bacon, swiss, lettuce, tomato, mayo, kettle chips	12.00

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



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!

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


SANNO SIGNATURE PIZZAS

800 Degree Oven, Handcrafted Sourdough Crust, Grande "East Coast" Cheese

RED SAUCE

Four Cheese (Mozzarella, Jack, Cheddar, Parmesan)	13.00
Classic Pepperoni	15.00
Prosciutto and Sweet Pepper	16.00
Basil and Buffalo, Sanno Style Margherita	14.00

WHITE SAUCE

✓ Five Cheese (Mozzarella, Blue, Jack, Cheddar)	13.00	✓
BBQ Chicken with BBQ Sauce, Smoked Gouda, Red Onion, Cilantro	16.00	
Roasted Mushroom, Mozzarella, Pine Nuts, Sage, Truffle Oil	16.00	
✓ Rock Shrimp, Cheddar, Pickled Jalapenos, Tajin, Tomato, Lettuce, Avocado	17.00	✓ 

ENTRÉE

Today's Soup or Salad

Miso Marinated Salmon	24.00
pan fried garlic noodles, ginger beurre blanc, grilled asparagus	
Taco Truck Tacos	17.00
beef birria, cilantro, onion, cheese stuffed flour tortilla, ranch beans, cabbage salad	
Pan Seared Swordfish Veracruz	24.00
piquant tomato, onion, olives, capers, oregano, jalapeno, hominy salad with sazón, and grilled asparagus	
Pasta L'Orto	17.00
orecchiette, red pepper sauce, eggplant, tomato, asparagus, pinenut, basil, xvoo, mascarpone.	
Smoked Chicken Tinga Tostadas	17.00
smoked chicken, spicy tomato-chipotle sauce, refried black beans, shredded lettuce, tomato, pickled onion, avocado, cheese crunch	
Braised Short Rib	39.00
red onion marmalade, mashed potato, grilled asparagus, natural jus	
Lasagna	18.00
beef brisket & pork belly sugo, pecorino bechamel, ricotta, grande mozzarella, basil pesto, garlic bread	
IPA Battered Fried Cod	18.00
old bay fries, lemon, artichoke tarter	
Ohata Ramen	17.00
shoyu base chicken stock, chicken confit breast, egg, onion, Japanese vegetable	
Moroccan Lamb "Tagine Style"	28.00
fregola sarda, spicy tomato fennel and dried apricot stew, almonds, zucchini	
Pan Seared "Pepper Steak"	46.00
USDA Striploin	
bourbon cream sauce, peppadew peppers, mashed potatoes, grilled asparagus	

DESSERTS

New Sanno Cheesecake	4.00
NS Seasonal Cheesecake	4.00
Apple Pie	4.00
Pecan Pie	3.00
Worlds Greatest Mini Carrot Cake	3.00
Crème Brulee	5.00
Classic Banana Split	3.00
Milkshake	5.00
(Chocolate/Vanilla/Strawberry)	

BEVERAGES

Draft Beer

Baird Beer Rising Sun Pale Ale ABV 5.5%	5.00 (8oz)	8.00 (16oz)
Today's Seasonal Beer: please inquire	5.00 (8oz)	8.00 (16oz)
Asahi Super Dry	6.00 (12oz)	8.00 (16oz)

SIGNATURE LIBATIONS

New Sanno Bloody Mary

spice mix, veal stock, tomato juice, vodka, house-smoked bacon-crunch rimmed glass, house-pickled asparagus smoked salt



Sun Clemente Sunset

house-infused citrus-cranberry cordial, orange zest, peach liqueur, bacardi carta blanca rum

7.00

Yoshino's gift of sakura

st. germain elderflower liqueur, absolut vodka, house-infused passion fruit cordial

7.00

ALCOHOL-FREE

Pineapple Passion Fresca

house-infused passionfruit cordial, pineapple juice, soda

4.00

Santa Paula Citrus Fresca

Verjus blanc, grapefruit juice, citrus-infused honey water, soda

4.00

Lemongrass Lemonade

Home-brewed lemon grass cordial, fresh lemon juice, soda

4.00

New Sanno Ginger Spritzer

Black pepper ginger cordial, fresh lemon juice, soda

4.00

San Pellegrino Sparkling Water 1Litter: 5.00 / 250ml: 2.00

Soft drinks, iced tea, juices, espresso & coffee: please inquire

WINES

Celebrated American Wines

BUBBLES / ORANGE

Une Femme "The Betty"

Central Valley, CA

6.00

Rack & Riddle / Blanc de Blanc NV

North Coast, CA

10.00

Bonny Doon / Le Cigare Orange

Central Coast, CA 2022

10.00

WHITE WINES

Crimson Ranch / Chardonnay

Napa Valley, CA 2022

7.00

Substance / Sauvignon Blanc

Columbia Valley, WA 2022

9.00

Charles Smith / Kung Fu Girl Riesling

Ancient Lakes AVA, WA 2022

9.00

RED WINES

Hangtime / Pinot Noir

California Cuvee, CA 2020

11.00

Charles Smith / Boom Boom Syrah

Columbia Valley, WA 2019

9.00

Twenty Rows / Cabernet Sauvignon

Napa Valley, CA 2022

12.00

Dunham Cellars / Three-Legged Red Blend

Columbia Valley, WA 2022

8.00