

# Pacific STANDARD

## LUNCH & DINNER MENU


### Start Here

<b>Daily Fresh Made Soup</b>	Cup 3.00 Bowl 5.00
sourdough bread, nooch butter	
<b>PNW Smoked Salmon Chowder</b>	Cup 4.00 Bowl 6.00
sourdough bread, nooch butter	
<b>The Market Bar</b>	12.00
gardens and grains, proteins and pastas, dressings and dips, daily soup	
<b>1929 Brown Derby Cobb</b>	16.00
avocado, pulled chicken, bacon, tomato, egg, bleu cheese and OG cobb dressing	
 <b>Red Quinoa and Wild Rice Salad</b>	13.00
arugula, dukkha spice vinaigrette, smoked feta, pickled tomato, roasted beets, apple chips	
<b>Add Grilled Chicken</b>	5.00
<b>Chopped K-Town Salad</b>	15.00
romaine and bibb lettuce, toasted nori, sesame dressing, grilled shrimp, kimchi, cucumber, sembi crackers	
<b>Add Steak</b>	8.00
 <b>Little Tokyo Caesar</b>	10.00
romaine, radish, turnip, edamame, miso sesame dressing, fried sweet potato	
<b>Add Salmon</b>	8.00
<b>Napa Valley Panzanella Salad</b>	15.00
herb roasted chicken, crusty bread, arugula, pickled grapes, tomato, fennel, cucumber, stone mustard dressing, parmesan	
 <b>Hummus Mezze</b>	11.00
hummus, feta, roasted eggplant, olives, pickles, pita chips	
<b>Sanno Standard Nachos</b>	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	
<b>Apple Cider Brined Chicken Wings</b>	13.00
golden bbq sauce, pickled peppers,	
 <b>Moza Fritta Sticks</b>	11.00
whole milk mozzarella, italian breadcrumbs, arrabiatta, gremolata	
 <b>Fried Calamari</b>	12.00
romesco sauce, escabeche, mint, kewpie	
 <b>IPA Battered Onion Rings</b>	9.00
chimichurri aioli, lemon	
<b>Empanada Filipino</b>	11.00
sweet picadillo style, roasted garlic aioli	


### 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

<b>The Standard Burger</b>	12.00
8 oz. USDA certified choice, 'merican cheese, LTO, burger sauce, fries	Add Bacon 2.00
<b>Hickory Smoked Burger</b>	14.00
"french onion" onion, dry aged jack, golden bbq sauce, lettuce, sesame bun, fries	
 <b>Pacific Harvest Burger</b>	12.00
housemade with mushrooms, grains and smoked feta, hummus, tomato, lettuce, chimichurri aioli, fries	
 <b>Aged Cheddar "Toasty"</b>	11.00
roasted mushrooms, grilled red pepper, tomato soup, chips	
<b>Ranch Chicken Wrap</b>	15.00
pulled roasted chicken, ranch dressing, gruyere, lettuce, tomato, onion, bacon, basil, flatbread, fries	
<b>Open Face Smoked Brisket</b>	16.00
on cheddar bread, fried onion, sweet pickled pepper, tomato, cheddar spicy cheese sauce, fries	
<b>Karaage Chicken Sand</b>	15.00
Japanese pickles, lemon kewpie, napa cabbage, 'merican cheese, sesame bun, fries	
 <b>Pork Carnitas Burrito</b>	14.00
pulled pork carnitas, jack cheese, ranch beans, sazón rice, escabeche, with salsa verde, sour cream and guacamole	
<b>Grilled Tuna Nicoise Burger</b>	13.00
olive tapenade, tomato, romaine, cucumber, lemon caper aioli, fried egg, fries	
<b>Classic Triple Decker Clubhouse</b>	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** 22.<sup>00</sup>  
wild rice, ginger beurre blanc, bok choy

**Taco Truck Tacos** 15.<sup>00</sup>  
beef birria, cilantro, onion, cheese stuffed flour tortilla, ranch beans, cabbage salad

**Fire Grilled Tuna Steak** 19.<sup>00</sup>  
herbed farro, spicy saffron tomato broth, spinach, roasted garlic aioli

**Pan Seared Swordfish Salsa Verde** 21.<sup>00</sup>  
red pozole stew with pork carnitas, radish, cabbage, avocado, sour cream.

 **Pistachio Pesto Rigatoni** 15.<sup>00</sup>  
 ricotta, xvo, lemon, spinach. mushroom, peas, romano


**Marinated Chicken "Pollo Asado"** 18.<sup>00</sup>  
roasted corn salad, pico rice, corn tortillas, avocado, ranch beans

**Seared 12 oz USDA Striploin Steak** 32.<sup>00</sup>  
point Reyes blue cheese sauce with bacon jam. fries, tomato salad

**Smoked Salmon Orecchiette Pasta** 19.<sup>00</sup>  
herb cream, prosciutto, leek, orange zest, arugula

**IPA Battered Fried Cod** 18.<sup>00</sup>  
old bay fries, lemon, artichoke tarter

**Filipino "Lapas Batchoy" Ramen** 15.<sup>00</sup>  
lechon belly, batchoy broth, napa cabbage, spring onion, roasted garlic, pork chicharron, fresh herbs

 **Smoked Lamb Shoulder** 18.<sup>00</sup>  
pinenut and green olive relish, fingerling potato, spinach, roasted garlic aioli, lemon

## Desserts

**New Sanno Cheesecake** 4.<sup>00</sup>

**Pecan Pie** 3.<sup>00</sup>

**Apple Pie** 4.<sup>00</sup>

**Classic Banana Split** 6.<sup>00</sup>

**Worlds Greatest Mini Carrot Cake** 3.<sup>00</sup>

**Crème Brulee** 5.<sup>00</sup>

**Pineapple Upside Down** 3.<sup>00</sup>

**Milkshake** 5.<sup>00</sup>  
(Chocolate/Vanilla/Strawberry)

## Beverages

### Draft Beer

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

### Crafted Cocktails

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

### Non Alcohol

Sunset Bliss - raspberry, lemon, ginger ale	5. <sup>00</sup>
Fresh Brewed Coffee or Tea	3. <sup>00</sup>
Fountain Sodas	3. <sup>00</sup>
Pellegrino Sparkling Water	3. <sup>00</sup>
Iced Tea	3. <sup>00</sup>
Lemonade	4. <sup>00</sup>
Arnold Palmer	4. <sup>00</sup>
Assorted Juices	4. <sup>00</sup>

Specialty Espresso, Coffee & Teas available upon request

## Wine

### Celebrated American Wines

	Glass	Bottle
<b>Bubbles</b>		
<b>Une Femme "The Betty"</b>	6. <sup>00</sup>	30. <sup>00</sup>
<i>Central Valley CA</i>		
<b>Rack &amp; Riddle Blanc de Blanc NV</b>	10. <sup>00</sup>	48. <sup>00</sup>
<i>North Coast CA</i>		
<b>Pink/Orange</b>		
<b>Bonny Doon Le Cigare Orange</b>	10. <sup>00</sup>	40. <sup>00</sup>
<i>Central Coast CA 2022</i>		
<b>Sokol Blosser Estate Rose</b>	14. <sup>00</sup>	55. <sup>00</sup>
<i>Willamette Valley OR 2022</i>		
<b>White</b>		
<b>Crimson Ranch Chardonnay</b>	8. <sup>00</sup>	32. <sup>00</sup>
<i>Napa Valley Ca 2021</i>		
<b>Charles Smith Kung Fu Girl Riesling</b>	9. <sup>00</sup>	35. <sup>00</sup>
<i>Ancient Lakes AVA, WA 2022</i>		
<b>Substance Sauvignon Blanc</b>	11. <sup>00</sup>	40. <sup>00</sup>
<i>Columbia Valley 2022</i>		
<b>Tendu Vermentino</b>	12. <sup>00</sup>	45. <sup>00</sup>
<i>Dunnigan Hill, CA 2020</i>		
<b>Red</b>		
<b>Crimson Ranch Red Blend</b>	8. <sup>00</sup>	30. <sup>00</sup>
<i>Napa Valley CA 2020</i>		
<b>Evolution "Big Time" Red Blend</b>	9. <sup>00</sup>	35. <sup>00</sup>
<i>Willamette Valley OR 2021</i>		
<b>Shannon Ridge Cabernet Sauv</b>	11. <sup>00</sup>	42. <sup>00</sup>
<i>Napa Valley CA 2022</i>		
<b>Hangtime Pinot Noir</b>	12. <sup>00</sup>	45. <sup>00</sup>
<i>California Cuvee CA 2020</i>		
<b>Charles Smith Boom Boom Syrah</b>	11. <sup>00</sup>	40. <sup>00</sup>
<i>Washington State, WA 2019</i>		

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!"