

Pacific STANDARD

Lunch & Dinner

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

13.⁰⁰

cucumber, tomato, radish, peppers, mint, onion, pomegranate,
crunched pita, sumac lemon vinaigrette

Add Grilled Chicken

5.⁰⁰

Chopped Southwest Shrimp Salad

17.⁰⁰

sazon spiced shrimp, chopped lettuces, black beans, corn, chiles,
tomato, tortilla chips, cotija cheese, creamy cilantro dressing

Little Tokyo Caesar

10.⁰⁰

romaine, radish, turnip, edamame, miso sesame dressing,
fried sweet potato

Add Smoked Salmon

8.⁰⁰

Napa Valley Panzanella Salad

15.⁰⁰

herb roasted chicken, arugula, grilled sourdough bread, pickled grapes, tomato,
fennel, cucumber, stone mustard dressing, parmesan

APPETIZERS

Hummus

11.⁰⁰

garbanzo hummus, pistachio and pine nuts, sumac, lemon, 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

Korean Style Chicken Wings

13.⁰⁰

gochujang-honey sauce, pickled celery, sesame seeds, scallion

Mozzarella Sticks

12.⁰⁰

whole milk mozzarella, italian breadcrumbs, arrabiatta, gremolata

Fried Rock Shrimp & Calamari

13.⁰⁰

roasted garlic-nooch yum sauce

IPA Battered Onion Rings

9.⁰⁰

chimichurri aioli, lemon

Chipotle Burnt Ends Quesadilla

13.⁰⁰

flour tortilla, cotija cheese, jack cheese, peppers and onions,
sour cream, pico de gallo, avocado, cilantro

SANDWICHES & MORE

Three Cheese "Toasty"

11.⁰⁰

gruyere, american and provolone cheese, grilled red pepper, tomato soup,
chips

Ranch Chicken Bacon Wrap

15.⁰⁰

fried chicken tenders, ranch dressing, swiss cheese, lettuce, tomato, onion,
bacon, basil, flour tortilla, fries

Turkish "ish" Lamb Pita

18.⁰⁰

seasoned ground lamb, sumac onion, tomato, yogurt, mint, pita, fries

Grilled Buffalo Chicken Sand

15.⁰⁰

spicy buffalo sauce glaze, pepperjack, pickled carrots and celery,
ranch dressing LTO, sesame bun, fries

Pork Carnitas Burrito

15.⁰⁰

pulled pork carnitas, jack cheese, green chiles, ranch beans,
street corn, salsa verde, sour cream and guacamole

Classic Triple Decker Clubhouse

12.⁰⁰

turkey, bacon, swiss, lettuce, tomato, mayo, kettle chips

SANNO SIGNATURE BURGERS

The Standard Burger

14.⁰⁰

8 oz. USDA certified choice, American cheese, LTO, burger sauce, fries

Add bacon

2.⁰⁰

Bleu Cheese Bacon Burger

16.⁰⁰

smoked bacon, caramelized onion, bleu cheese, bacon aioli, tomato
lettuce, sesame bun, fries

Grilled Impossible Burger

12.⁰⁰

impossible burger patty, feta, hummus, tomato, lettuce, onion,
chimichurri aioli, fries

Reuben Burger

16.⁰⁰

pastrami, burger patty, gruyere, thousand island, sauerkraut,
fried pickle, fries

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 Buffala , Sanno Style Margherita

14.⁰⁰

WHITE SAUCE

Five Cheese (Pecorino, 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

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

Full beverage list available upon request



MEAT
FREE

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, xvoó, 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" USDA Striploin	46. ⁰⁰	
bourbon cream sauce, peppadew peppers, mashed potatoes, grilled asparagus		

DESSERTS

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

BEVERAGES

Draft Beer

Baird Beer Rising Sun Pale Ale ABV 5.5%	7. ⁰⁰ (8oz)	12. ⁰⁰ (16oz)
Today's Seasonal Beer: please inquire	7. ⁰⁰ (8oz)	12. ⁰⁰ (16oz)
Asahi Super Dry	6. ⁰⁰ (8oz)	9. ⁰⁰ (16oz)

SIGNATURE LIBATIONS

New Sanno Bloody Mary	8. ⁰⁰
spice mix, veal stock, tomato juice, vodka, house-smoked bacon-crunch rimmed glass, house-pickled asparagus smoked salt	
San Clemente Sunset	7. ⁰⁰
house-infused citrus-cranberry cordial, orange zest, peach liqueur, bacardi carta blanca rum	
Yoshino's gift of sakura	7. ⁰⁰
st. germain elderflower liqueur, absolut vodka, house-infused passion fruit cordial	

ALCOHOL-FREE

Pineapple Passion Fresca	4. ⁰⁰
house-infused passionfruit cordial, pineapple juice, soda	
Santa Paula Citrus Fresca	4. ⁰⁰
Verjus blanc, grapefruit juice, citrus-infused honey water, soda	
Lemongrass Lemonade	4. ⁰⁰
Home-brewed lemon grass cordial, fresh lemon juice, soda	
New Sanno Ginger Spritzer	4. ⁰⁰
Black pepper ginger cordial, fresh lemon juice, soda	
San Pellegrino Sparkling Water	1L 5. ⁰⁰ / 250ml: 2. ⁰⁰
Soft drinks, iced tea, juices, espresso & coffee: please inquire	

WINES

Celebrated American Wines

BUBBLES / ORANGE

Une Femme "The Betty"	6. ⁰⁰
<i>Central Valley, CA</i>	
Rack & Riddle / Blanc de Blanc NV	10. ⁰⁰
<i>North Coast, CA</i>	
Bonny Doon / Le Cigare Orange	10. ⁰⁰
<i>Central Coast, CA 2022</i>	

WHITE WINES

Crimson Ranch / Chardonnay	7. ⁰⁰
<i>Napa Valley, CA 2022</i>	
Substance / Sauvignon Blanc	9. ⁰⁰
<i>Columbia Valley, WA 2022</i>	
Charles Smith / Kung Fu Girl Riesling	9. ⁰⁰
<i>Ancient Lakes AVA, WA 2022</i>	

RED WINES

Hangtime / Pinot Noir	11. ⁰⁰
<i>California Cuvee, CA 2020</i>	
Charles Smith / Boom Boom Syrah	9. ⁰⁰
<i>Columbia Valley, WA 2019</i>	
Twenty Rows / Cabernet Sauvignon	12. ⁰⁰
<i>Napa Valley, CA 2022</i>	
Dunham Cellars / Three-Legged Red Blend	8. ⁰⁰
<i>Columbia Valley, WA 2022</i>	

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!

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Full beverage list available upon request

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