



BEACH WALK

**We are a small “Mom ’n Pop” business
with a
BIG desire to feed our wonderful
little beach town**

**Our Menu is “INSPIRED” BY A FUSION WALK of my
ASIAN MAMA & AMERICAN PAPA
...Come Wok With Us!**

**Our Kitchen is Small BUT our Hearts are BIG!
WHILE WE DO SERVE GLUTEN FREE AND VEGETARIAN ITEMS
WE ARE NOT A GLUTEN FREE OR VEGAN KITCHEN**

**FIND US ON LINE AND ORDER AT
WWW.PACIFICITYBEACHWOK.COM**

**20% gratuity added to parties of 6 or more for dine in
15% gratuity added to all TAKE OUT ORDERS**

APPETIZERS:

OYSTERS APPETIZER

6 fresh Willapa bay oysters hand breaded in house in panko & fried...\$15

COCONUT SHRIMP

6 shrimp breaded in coconut and panko then fried. Served with Thai Chili & Sweet & Sour...\$15

POPCORN SHRIMP

Bay Shrimp breaded and fried served with ONE choice of Thai Chili, Sweet & Sour, Cocktail or Tartar..\$9

CRAB RANGOON

5 small crisp dumplings filled with imitation crab, cream cheese, & scallions with ONE sauce...\$12

FRIED CALAMARI (MEDIUM SPICY)

Wild Caught Calamari hand breaded in panko then topped with fresh serrano peppers, red bell pepper, Thai Chili sauce & sesame seeds...\$12

THAI VEGETABLE FRIED SPRING ROLLS (VEGAN)

5 small fried spring rolls served with homemade Sweet & Sour sauce & Hot Mustard on side...\$12

EDAMAME (VEGAN & GLUTEN FREE) Steamed salted soybeans...\$7

KOREAN MEATBALLS

Homemade pork meatballs (baked with panko and green onion, little spicy) sauced in our Citrus Chile Soy Glaze and topped with sesame seeds...\$12

WING WINGS (ONE POUND) (not always available)

Lightly breaded in house, fried & tossed in our wing sauce. Served with Ranch & celery
CHOICE OF ONE SAUCE ONLY: Asian BBQ, General, Buffalo, Spicy Thai Chili or Sweet & Sour sauce...\$18

BBQ PORK Homemade, baked, sliced, served cold, not gluten-free
Hot Mustard, Sweet & Sour & sesame seeds on side (contains oyster, hoisin & soy in marinade)...\$12

PORK POT STICKERS 5 fried and served with Dim Sum sauce...\$12

SALADS: dressings: homemade sesame vinaigrette, ranch or Caesar on side

ORIENTAL FRIED CHICKEN OR FRIED TOFU SALAD (VEGAN WITH FRIED TOFU)

Romaine Salad with fried chicken tenderloin OR cornmeal crusted fried Tofu
toasted almonds, red bells, shredded carrot, green onions & fried wontons...\$15

SUB GRILLED CHICKEN...\$16 SUB GRILLED STEAK TENDERLOIN OR GRILLED WILD SHRIMP...\$19

SIDE SALAD (VEGAN) GLUTEN FREE WITH NO WONTONS

Romaine lettuce, toasted almonds, red bell pepper, shredded carrot, green onions & fried wontons
Choice of homemade Sesame Vinaigrette, Caesar or Ranch on side small ...\$5 large...\$10

Cucumber Salad in Sesame Vinaigrette **VEGAN & GLUTEN FREE**...\$6

Wakame Salad (seaweed) in Sesame Vinaigrette **VEGAN & GLUTEN FREE**...\$6

HOMEMADE SOUPS:

Clam Chowder (made with bacon) includes oyster crackers 8ozCUP...\$6 20ozBOWL...\$15

Hot & Sour Soup **GLUTEN FREE (MEDIUM SPICY)** SPICY & SOUR
made with Chicken AND Tofu (contains Egg) 8ozCUP...\$4 20ozBOWL...\$10

Curry Soup **GLUTEN FREE (MEDIUM SPICY)** 8ozCUP...\$6 20ozBOWL...\$15

A Thai Curry made with Red Curry, coconut milk, lemongrass, onions, mushrooms & fish sauce

SPECIALTY SANDWICHES...Includes:

All below items includes one choice of: fries, cup of hot'n sour soup, side salad, potato salad, cucumber salad or wakame salad & pickle (sub a cup of chowder OR cup of curry soup for side \$2) OR (sub onion rings for side \$3) (SUB GLUTEN FREE BREAD for some sandwiches AT NO CHARGE)

GENERAL CHICKEN SANDWICH

Chicken Tenders tossed in our homemade general sauce served on grilled Ciabatta with mayo, cabbage, tomatoes, jalapeño and cilantro ...\$15

BEACH MELT choice of Ham or Roast Beef

Bacon, Swiss, Cheddar and tomato on grilled Sourdough bread ...\$15

THE GROWN UP BEACH MELT The BEACH MELT WITH JALAPEÑO AND SPICY AIOLI ...\$16

CLUBHOUSE choice of Ham or Roast Beef

Triple Decker Toasted Bread with house roasted meat sliced thin, Bacon, Cheese, Lettuce, Tomato & Mayonnaise...\$16 Bread choice: Sourdough or Multigrain Cheese choice: Swiss, Cheddar, Pepper jack, or Gouda

VIETNAMESE BÁNH MI (MEDIUM SPICY)

Toasted French Baguette, homemade oven baked BBQ Pork OR OVEN ROASTED thinly sliced HAM, pickled carrot & daikon, cilantro, fresh shredded cabbage, fresh cucumber and fresh serrano's with a spicy aioli...\$16

FRIED TOFU BÁNH MI (MEDIUM SPICY) **VEGAN with no Aioli sub stoneground

Toasted French Baguette, cornmeal crusted fried tofu, pickled carrot & daikon, cilantro, fresh shredded cabbage, fresh cucumber and fresh serrano's with a spicy aioli ...\$16

OYSTER PO'BOY

Fresh Willapa bay oysters hand breaded in panko and fried and served on a grilled Amoroso roll with cabbage and a Remoulade (tartar) sauce & then cocktail on side ...\$20

CHEESESTEAK

Thinly sliced Roast Beef grilled with red bell peppers, caramelized onions, melted Pepper Jack cheese on a grilled Amoroso roll and a creamy Horseradish sauce on side ...\$16

SPICY KIELBASA

1/3 Pound grilled smoked Kielbasa Sausage served on a grilled Amoroso roll with Stone Ground Mustard, grilled onions and serrano's...\$15

MEATBALL SUB

5 Beef & Pork meatballs mixed with Romano and Ricotta cheese. Served in a toasted Hoagie with our homemade Marinara and topped with a blend of melted Mozzarella, Provolone and Cheddar...\$15

CLASSIC BLT Bacon, Lettuce, Tomato & Mayo on choice of toasted Bread...\$14

THE SOYWICH (vegan)

Cornmeal Crusted Fried Tofu, lettuce, tomato, onion & Stone Ground Mustard on toasted Ciabatta ...\$15

COLD DELI SANDWICH choice Ham or Roast Beef

House roasted meats sliced thin, served on Amoroso roll with green leaf lettuce, tomato, onion, mayonnaise, cheese & a dill pickle spear ...\$15 choice of Cheddar, Swiss, Smoked Gouda or Pepper Jack

WALK ON...

CLASSIC GRILLED CHEESE...Cheddar cheese on grilled Sourdough...\$10

SCOOBY SNACKS...10 mini corndogs with Ketchup ...\$10

CHICKEN STRIPS...with Ranch & Ketchup...2 strips...\$13 3 strips...\$15 4 strips...\$17

"CAULIPOWER" CAULIFLOWER CRUST MINI PIZZAS **gluten free 10-inch

Packed with vitamins. Low carb. Low calorie. A four-cheese blend of Mozzarella, Monterey Jack, Cheddar & Parmesan (cannot modify cheeses) OPTIONAL \$1 EACH: Jalapenos. Serrano's. Red Bells. Cilantro. Tomatoes. Pineapple. Mushrooms. Onions

PEPPERONI & CHEESE...\$15 **CHEESE ONLY**...\$14

FROM THE WOK & SPECIALTY ITEMS...

PAD THAI

medium spicy cannot be less but can be more **gluten free

NOT YOUR TRADITIONAL PAD THAI...Our PAD THAI is SWEET, SALTY, SPICY, & SOUR. Rice noodles stir-fried with scrambled eggs, red bell pepper, fresh lime juice, fish sauce, gluten free soy & Cayenne & topped with peanuts, cabbage, cilantro & green onion

Grilled Chicken OR Extra Egg OR Cornmeal Crusted Fried Tofu...\$18 Add Mushrooms...\$1

Grilled Steak tenderloin OR Grilled wild Shrimp OR BBQ Pork (bbq pork is not gluten free)...\$21

CURRY NOODLE BOWL

medium spicy cannot be less but can be more **gluten free

Rice Noodles in a Medium Spicy Thai Red Curry Broth homemade with mushrooms, onions, fish sauce, coconut milk and lemongrass then topped with green onions. Grilled Chicken OR Cornmeal Crusted Fried Tofu...\$21

Grilled Steak tenderloin OR Grilled wild Shrimp OR BBQ Pork (bbq pork is not gluten free)...\$24

FRIED CALAMARI NOODLE BOWL THIS ONE IS SPICY and how we like it!!

Rice Noodles **OR** Yakisoba Noodles in a homemade spicy sweet thai chili sauce stir fried with red bell peppers then topped with our Panko Fried wild caught Calamari, serrano's & toasted sesame seeds...\$21 Add mushrooms...\$1

YAKISOBA LO MEIN NOODLE BOWL: Teriyaki or Sweet' n Sour or General

Stir-fried in our homemade Sweet' n Sour sauce (not spicy) OR General Tso sauce (little spicy) or Teriyaki Sauce (tiny spicy) with pineapple then topped with toasted sesame seeds and green onions & choice of Fried Chicken or Grilled Chicken or Fried Tofu ...\$18 OR GRILLED STEAK TENDERLOIN OR GRILLED WILD SHRIMP OR BBQ PORK...\$21 Add Mushrooms...\$1 Add Red Bell Peppers...\$1 Add Fresh Cabbage...\$1 Add Serrano...\$1

****CAN BE VEGAN WITH RICE NOODLES AND TOFU**LET US KNOW IF YOU WANT SPICE ADDED**

Homemade VIETNAMESE NOODLE SOUP (can be gluten free w/rice noodles)(not spicy but can be

chicken & bacon broth with Yakisoba noodles, bok choy, ginger, garlic & green onion. Topped with cilantro, pickled carrots & daikon. Grilled Chicken...\$18 Grilled wild Shrimp OR Steak tenderloin OR BBQ Pork...\$21

SPARE RIBS: GENERAL SAUCE OR ASIAN BBQ SAUCE...\$22 GF: SUB Sweet'n Sour

One Pound of Braised Pork Spare Ribs smothered in one choice of our General Tso (little spicy) sauce OR our Asian BBQ (not spicy)& Includes one choice of: fries, cup of hot' n sour soup, side salad, potato salad, cucumber salad or wakame salad (sub a cup of chowder OR a cup of curry soup for side \$2) OR (sub onion rings for side \$3)

FISH & CHIPS 2 piece...\$15 3 piece...\$20

Cod Hand Breaded in house in a Japanese panko and fried. Served with Tartar sauce and fries

PANKO FRIED OYSTERS & FRIES ENTRÉE

6 medium Fresh Willapa bay oysters hand breaded in house in panko & fried includes fries, Cocktail & Tartar sauce **PLUS** one choice of: cup of hot' n sour soup, side salad, potato salad, cucumber or wakame salad...\$22 (sub a cup of chowder or a cup of curry soup for the extra side \$2) OR (sub onion rings for the extra side \$3)

TACOS...Includes:

All Taco dishes Includes one choice of: fries, cup of hot'n sour soup, side salad, potato salad, cucumber salad or wakame salad (sub a cup of chowder OR a cup of curry soup for side \$2) OR (sub onion rings \$3)

TOGARASHI GRILLED STEAK OR CHICKEN TACOS **gluten free

3 street style corn tortilla tacos filled with thinly sliced tenderloin OR chicken breast in a Japanese 7 spice, GF soy and brown sugar topped with cabbage, cilantro, Yum Yum sauce and homemade salsa on side ...\$19

TOGARASHI GRILLED SHRIMP TACOS **gluten free

2 street style corn tortilla tacos filled with Japanese 7 spice, GF soy and brown sugar marinated wild caught shrimp (not spicy) then topped with cabbage, cilantro, Yum Yum sauce and homemade salsa on side...\$19

FRIED FISH TACOS 2 tacos...\$15 4 tacos...\$23 Panko crusted, fried Cod, hand breaded in house corn tortilla street style tacos topped with cabbage, cilantro, Yum Yum sauce and salsa on side

CORNMEAL CRUSTED FRIED TOFU TACOS **Vegan with no Yum Yum

3 street style corn tortilla tacos topped with cabbage, cilantro, Yum Yum sauce & salsa on side...\$17

NON-ALCOHOL DRINKS:

Soft Drinks from the fountain (one refill) \$3
Pepsi, Diet Pepsi, Mt Dew, Dr. Pepper, Lemonade, Sierra Mist

Crater Lake Root Beer Bottle \$3
OR Crater Lake Orange Cream Soda Bottle \$3

Strawberry Lemonade \$3

Ginger Beer Bottle \$4

Bottled Water \$2

Hot Chocolate \$3

Mexican Coca Cola Bottle \$3

Iced Tea (one refill) \$3

Thai Iced Tea \$3
(contains dairy can be left out)

Vietnamese Coffee (**vegan**)(hot or iced) \$3

Juice served over ice (apple, orange, cranberry, pineapple or tomato) \$3

WINES BY THE GLASS \$7

WHITES bota vineyards: Chardonnay, Pinot Grigio, Riesling, GEKKEIKAN SAKE
CHAMPAGNE SPLIT & MIMOSA (CHAMPAGNE & ORANGE JUICE) \$7.50

REDS bota vineyards: Cabernet, Malbec, & Pinot Noir

WINES BY THE BOTTLE \$20

SAKE BOTTLE, WINE BY JOE PINOT GRIS, CHARDONNAY, JACK CAB, PINOT NOIR

DRAFTS: \$6 16oz PINTS sorry we are unable to give tastes

KIRIN ICHIBAN Japanese lager 5% ABV 19 IBU

BREAKSIDE IPA brewing company Portland 6.2% ABV 73 IBU

VICIOUS MOSQUITO IPA Sunriver Brewing Bend 7% ABV 64 IBU

BOTTLE DOMESTIC BEERS: \$4 Coors Light, Bud Light, Budweiser

BOTTLE MICRO BEERS: \$5

Alaskan Amber, Singha Thai Beer, black butte Porter dark beer,

Pelican Beak Breaker IPA, Pelican Kiwanda Cream Ale

CANS: Can Buoy IPA, Can Bubble Stash IPA

HARD CIDERS by the can:

19oz DRAGON FRUIT (Avid Cider Company) \$9

12oz MARION BEERY OR LEMONGRASS OR HOPPED (Incline Cider Company) \$6

12oz APPLE (Square Mile Cider Company) \$6

COCKTAILS

MARGARITA \$8.50

Made from scratch with fresh limes

PERFECT MARGARITA \$9.50

Made with Grand Marnier and Hornitos

ASIAN MOJITO \$8.50

White Rum, Plum Sake, Lemongrass Simple Syrup, Fresh Limes, Mint, and Soda water

LYNCHBURG LEMONADE \$8.50

Jack Daniel's and Lemonade

BLOODY MARY medium spicy \$8.50

MAI TAI \$8.50

Malibu & white Rum, Pineapple, Orange Juice, Grenadine and floater of Myer's Dark Rum

MANDRIN-STRAWBERRY LEMONADE \$8.50

Absolut Mandarin and Strawberry Lemonade

TEQUILA SUNRISE Tequila, OJ, and Grenadine \$8.50

MOSCOW MULE \$8.50

Ginger Beer mixed with Vodka and Fresh Limes

LEMON DROP Served Up \$8.50

Vodka, Sour Mix, Simple Syrup, Fresh Lemons

LONG ISLAND ICE TEA \$8.50

Vodka, Gin, Rum, Tequila, Triple Sec, Sour, Pepsi

COSMOPOLITAN Served Up \$8.50

Vodka, Triple Sec, Fresh Limes, Cranberry

CLASSIC MARTINI Vodka or Gin Served Up \$8.50

APPLETINI Served Up \$8.50

Vodka, Apple Pucker, Sour Mix

MAKERS MARK MANHATTAN Served Up \$8.50

TEAM CAPTAIN \$8.50

Captain Morgan, Orange Juice, Sour Mix, Lemonade. Served on the Rocks

WINTER WARMERS: TOPPED WITH WHIPPED CREAM

BAILEY'S & COFFEE OR KAHLUA & COFFEE \$8.50

PEPPERMINT SCHNAPPS & HOT CHOCOLATE \$8.50

KEOKEE COFFEE \$8.50 (Brandy, Kahlua and Coffee)

MEXICAN COFFEE \$8.50 (Tequila, Kahlua and Coffee)

IRISH COFFEE \$8.50 (Jameson and Coffee)