



**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

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..\$7

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

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

Add Extra Chicken...\$3 Add Extra Tofu...\$4 SUB GRILLED STEAK OR SHRIMP OR BBQ PORK...\$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...\$5.50 20ozBOWL...\$12

Hot & Sour Soup **GLUTEN FREE (MEDIUM SPICY)** SPICY & SOUR
made with Chicken AND Tofu (contains Egg) 8ozCUP...\$4 20ozBOWL...\$9

Curry Soup **GLUTEN FREE (MEDIUM SPICY)** 8ozCUP...\$5 20ozBOWL...\$11

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

SPECIALTY SANDWICHES:

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

Low carb option: "lettuce" know if you want extra green leaf instead of bread

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

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

THE GROWN UP BEACH MELT...

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

VIETNAMESE BÁNH MI (MEDIUM SPICY)

Toasted French Baguette, homemade oven baked BBQ Pork, 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

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 sauce (tartar) & cocktail on side ...\$19

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 Sourdough, Multigrain OR Ciabatta bread...\$14

THE SOYWICH (vegan)

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

COLD DELI SANDWICH choice Turkey 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 ...\$9

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

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...\$17

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

NOODLE CURRY BOWL

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

Rice Noodles in a Medium Spicy Thai Red Curry Broth made with mushrooms, onions, fish sauce, coconut milk and lemongrass then topped with green onions. Grilled Chicken OR Cornmeal Crusted Fried Tofu...\$17

Grilled Steak OR Grilled wild Shrimp OR BBQ Pork (this is not gluten free)...\$21 Real Crab...\$24

FRIED CALAMARI NOODLE BOWL

THIS ONE IS SPICY and how we like it!! Let us know if you need a non-spicy version

Rice Noodles in a homemade spicy sweet thai chili sauce then topped with our Panko Fried wild caught Calamari, red bell peppers, serrano's and toasted sesame seeds...\$21

LO MEIN BOWL: FRIED CHICKEN OR FRIED TOFU

Fried Chicken stir-fried in our homemade Sweet'n Sour sauce (not spicy) OR General Tso sauce (little spicy), pineapple, and Yakisoba noodles then topped with toasted sesame seeds and green onions ...\$17

SUB GRILLED STEAK TENDERLOIN OR GRILLED WILD SHRIMP OR BBQ PORK...\$21

****CAN BE VEGAN WITH RICE NOODLES AND TOFU****

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...\$17 Grilled wild Shrimp OR Steak tenderloin OR BBQ Pork...\$21

SPARE RIBS: GENERAL SAUCE OR ASIAN BBQ SAUCE...\$21 GF: SUB Sweet'n Sour

One Pound of Braised Pork Spare Ribs smothered in one choice of our General Tso sauce OR our Asian BBQ & Includes one choice of: fries, cup of hot'n sour soup, side salad, potato salad, cup of curry soup, cucumber salad or wakame salad (sub a cup of chowder 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, cup of curry soup, cucumber salad or wakame salad...\$21 (sub a cup of chowder for the extra side \$2) OR (sub onion rings for the extra side \$3)

TACOS...

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

TOGARASHI STEAK TACOS **gluten free

3 street style corn tortilla tacos filled with thinly sliced tenderloin marinated 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 Panko crusted, fried Cod, hand breaded in house

corn tortilla street style tacos topped with cabbage, cilantro, Yum Yum sauce and salsa on side

2 tacos...\$15 4 tacos...\$23

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 \$6.50

WHITES bota vineyards: Chardonnay, Pinot Grigio, Riesling, GEKKEIKAN SAKE
CHAMPAGNE SPLIT, MIMOSA

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, Breakside Stay West IPA, Total Domination IPA,
Apocalypse IPA, Pelican Beak Breaker IPA, Pelican Kiwanda Cream Ale CANS: Square Mile Hard Cider ,
Can Buoy IPA, Can Bubble Stash IPA

HARD CIDERS by the can:

19oz PINEAPPLE ROSE (Portland Cider Company) \$9

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

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

12oz APPLE (Square Mile Cider Company) \$5

COCKTAILS

MARGARITA \$8.50

Made from scratch with fresh limes

PERFECT MARGARITA \$9.50

Made with Grand Marnier and Hornitos

ASIAN MOJITO \$8.50

Bacardi 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 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

BAILEY'S, 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)