



**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...  
WELCOME TO MY DINNER TABLE**

**...Come Wok With Us!**

**We use the highest Quality Ingredients Sourced Responsibly  
Our Food is Prepared Fresh Daily and made in house  
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..  
\*\*WE MARK ALL ITEMS THAT ARE OR CAN BE GLUTEN FREE AND VEGAN\*\***

**[WWW.PACIFICITYBEACHWOK.COM](http://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

### **CRAB RANGOON**

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

### **FRIED CALAMARI APPETIZER (MEDIUM SPICY)**

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

### **POPCORN SHRIMP**

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

### **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 APPETIZER (we may run out) not gluten-free**

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

### **WING WINGS (ONE POUND) (we may run out)**

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

**GOCHUJANG POPCORN CHICKEN** Popcorn chicken balls fried. Served on side a Korean Sweet & medium spicy sauce...\$12

**SALADS:** Dressing choices: homemade Sesame Vinaigrette, Ranch or Caesar served on the side

### **ORIENTAL FRIED CHICKEN SALAD**

Freshly cut Romaine lettuce with fried chicken tenderloin, toasted almonds, red bells, shredded carrots, green onions & fried wontons...\$15

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

### **ORIENTAL FRIED TOFU SALAD (VEGAN)**

Freshly cut Romaine lettuce with cornmeal crusted fried Tofu, toasted almonds, red bells, shredded carrot, green onions & fried wontons...\$15

### **SIDE SALAD (VEGAN) GLUTEN FREE WITH NO WONTONS**

Romaine lettuce, toasted almonds, red bell pepper, shredded carrot, green onions & fried wontons  
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:(cannot be modified) made fresh daily so may run out**

**CLAM CHOWDER (made with bacon cannot be left out) includes oyster crackers**

Small(8oz)...\$6 Medium(12oz)...\$9 Large(20oz)...\$15

**HOT & SOUR SOUP GLUTEN FREE (MEDIUM SPICY) SPICY & SOUR contains: CHICKEN, TOFU & EGG**

Small(8oz)...\$4 Medium(12oz)...\$6 Large(20oz)...\$10

**RED CURRY SOUP GLUTEN FREE (MEDIUM SPICY) not vegan**

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

Small(8oz)...\$6 Medium(12oz)...\$9 Large(20oz)...\$15

## SANDWICHES

Includes **ONE** choice of: fries, cup of hot'n sour soup, side salad, white rice, cucumber salad or wakame salad  
(sub a cup of chowder **OR** cup of curry soup for side \$2)

**OR** (sub onion rings for side \$3)

### **FRIED CHICKEN SANDWICH**

Fried Chicken Tenders tossed in our homemade General sauce, Buffalo sauce **OR** Teriyaki sauce.  
Served on grilled Ciabatta with mayo, cabbage, tomatoes, jalapeño and cilantro ...\$19

### **BEACH MELT Oven roasted thinly sliced TURKEY **OR** ROAST BEEF**

With Bacon, Swiss, Cheddar and tomato on grilled Sourdough bread ...\$19

Add Spicy Aioli...\$1 Add Jalapeños...\$2 Add Serranos...\$1

### **VIETNAMESE BBQ PORK BÁNH MI (MEDIUM SPICY)**

Toasted French Baguette, homemade oven baked BBQ Pork, pickled carrot & daikon, cilantro, fresh shredded cabbage, fresh cucumber, Spicy Aioli and fresh serrano's ...\$19  
Sub Oven Roasted Thinly Sliced Turkey add...\$2

### **FRIED TOFU BÁNH MI**

(**CAN BE VEGAN with no spicy Aioli, sub stoneground**)

Toasted French Baguette, Cornmeal Crusted Fried Tofu, pickled carrot & daikon, cilantro, fresh shredded cabbage, fresh cucumber, Spicy Aioli and fresh serrano's ...\$19

### **CLASSIC FRENCH DIP**

Oven Roasted thinly sliced Roast Beef served on a grilled Ciabatta Bun with Au Jus and a creamy Horseradish sauce on side...\$17 Add Mushrooms...\$1 Add Cheese...\$2 Add Onions...\$1

### **CHEESESTEAK**

Oven Roasted 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 ...\$19  
Add Spicy Aioli...\$1 Add Jalapeños...\$2 Add Serranos...\$1 Add Side Au Jus...\$1.50

### **COLD DELI SANDWICH**

#### **Oven roasted thinly sliced TURKEY **OR** ROAST BEEF**

Served on choice of Amoroso roll, Multigrain, Sourdough or Gluten Free bread with green leaf lettuce, tomato, onion, mayonnaise & choice of cheese(cheddar, swiss or pepper jack) ...\$19

#### **BLT...**

Bacon, Lettuce, Tomato & Mayo on toasted Multigrain or Sourdough or Gluten Free Bread...\$15

## JUST IN CASE...kid friendly items

**GRILLED CHEESE...**Cheddar cheese on grilled Sourdough & choice of side...\$12

**SCOOPY SNACKS...**10 mini corndogs with Ketchup & choice of side ...\$12

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

## HOUSE SPECIALTIES

( below items sub a cup of chowder **OR** curry soup for side \$2)(sub onion rings for side \$3)

**FISH & CHIPS** 2 piece...\$18 3 piece...\$23

Alaskan Cod Hand Breaded in house in a Japanese panko and fried. Served with Tartar sauce and fries **OR** Side Salad

### **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, white rice, cucumber or wakame salad...\$24

### **MAMAS BABY BACK BABY BACK RIBS:(we may run out)**

choice of **ASIAN BBQ **OR** GENERAL SAUCE **OR** SWEET'N SOUR** (for gluten free)

The most popular of all pork ribs, Baby Backs are the most lean and tender.  
One Pound of Braised Baby Back Pork Ribs finished off in our Wok then smothered in sauce and Includes one choice of: fries, cup of hot' n sour soup, side salad, white rice, cucumber salad or wakame salad...\$23

## SPECIALTY ITEMS FROM THE WOK...

### **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, & our sauce made of fresh lime juice, fish sauce, gluten free soy & Cayenne then topped with peanuts, cabbage, cilantro & green onions.

Grilled Chicken OR Broccoli OR Cornmeal Crusted Fried Tofu OR BBQ Pork (BBQ Pork is **not** gluten free) ...\$20

Grilled Steak tenderloin OR Grilled wild Shrimp...\$23 Add Mushrooms...\$1 Add Broccoli...\$2 Add Peanut Sauce (not Gluten Free) ...\$2

### **THAI RED CURRY ENTRÉE BOWL: CHOICE OF RICE NOODLES OR JASMINE WHITE RICE**

**medium spicy cannot be less but can be more \*\*gluten free \*lemongrass is very fibrous\***

A Medium Spicy Thai Red Curry Broth homemade with mushrooms, onions, fish sauce, coconut milk and **lemongrass** then topped with green onions. Choice of Thai Jasmine white rice or Rice Noodles

Choices of: BBQ Pork (BBQ Pork is **not** gluten free) ...\$21

Grilled Chicken OR Cornmeal Crusted Fried Tofu...\$21 OR Grilled Steak Tenderloin OR Wild Caught Shrimp...\$24

### **FRIED CALAMARI ENTRÉE BOWL (spicy)**

**CHOICE OF JASMINE WHITE RICE OR YAKISOBA NOODLES**

Wild Caught Calamari hand breaded in panko then topped with fresh serrano peppers, red bells, Thai

Chili sauce & toasted sesame seeds. Served over Jasmine white rice OR Yakisoba Noodles...\$21

### **YAKISOBA LO MEIN NOODLE BOWL:(let us know if you want spice added) cannot leave sauce out**

**choose Teriyaki (contains lite chili flakes) or Sweet' n Sour (not spicy) or General Sauce (little to medium spicy)**

Stir-fried in our homemade sauce with pineapple then topped with toasted sesame seeds and green onions

& choice of Fried Chicken OR Grilled Chicken OR Fried Tofu OR BBQ PORK ...\$20 OR

Grilled Steak Tenderloin OR Grilled Wild Shrimp ...\$23

Add Mushrooms...\$1 Add Red Bell Peppers...\$1 Add Fresh Cabbage...\$1 Add Serrano...\$1 Add Broccoli...\$2

**(can be Vegan with Rice Noodles and Tofu) (optional: No Pineapple Sub Mushrooms or Broccoli)**

### **Homemade VIETNAMESE NOODLE SOUP (can be gluten free with rice noodles but no BBQ Pork)**

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

### **KOREAN MEATBALL ENTRÉE BOWL: (little to medium spicy depending on your tolerance cannot be less spicy)**

**CHOICE OF YAKISOBA NOODLES OR THAI JASMINE WHITE RICE**

Homemade pork meatballs **not** gluten free, baked with panko & green onions

then sauced in our Citrus Chile Glaze & topped with toasted sesame seeds ...\$19

Add Mushrooms...\$1 Add Red Bell Peppers...\$1 Add Fresh Cabbage...\$1 Add Serrano...\$1 Add Broccoli...\$2

### **SIMPLE RICE BOWL (vegan with TOFU or PINEAPPLE) (ask if you need it gluten free)**

Jasmine rice topped with choice of Grilled Chicken or Fried Tofu or Grilled Pineapple or BBQ Pork tossed in choice of: Teriyaki (contains lite chili flakes) or Sweet'n Sour (not spicy) or General Sauce(little to medium spicy)

& topped with toasted sesame seeds **small...\$14 large...\$18**

Sub Grilled Steak or Grilled Wild Caught Shrimp Add...\$3 Sub Fried Chicken Add...\$2

Add Mushrooms...\$1 Add Bells...\$1 Add Fresh Cabbage...\$1 Add Serrano...\$1 Add Pineapple...\$2 Add Broccoli...\$2

### **TACOS (not spicy) CHOOSE BELOW OPTIONS:**

Choice of: fries, cup of hot'n sour soup, side salad, white rice, 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 TACOS \*\*gluten free**

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

### **TOGARASHI GRILLED CHICKEN TACOS \*\*gluten free**

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

### **TOGARASHI FRIED FISH TACOS 2 tacos...\$15 4 tacos...\$25**

Panko crusted, fried Cod, corn tortilla street style tacos topped with a Japanese 7 spice, cabbage, cilantro, and Yum Yum sauce with homemade salsa on side

### **TOGARASHI CORNMEAL CRUSTED FRIED TOFU TACOS \*\*Vegan with no Yum Yum**

3 street style corn tortilla tacos topped with cabbage, cilantro, & Yum Yum sauce with salsa on side ...\$19

### **NON-ALCOHOL DRINKS:**

Soft Drinks from the fountain (one refill) \$3  
Pepsi, Diet Pepsi, Mt Dew, Dr. Pepper, Lemonade, Lemon Lime, brewed Ice tea

Root Beer Bottle	\$5
Strawberry Lemonade(ONE REFILL)	\$4
Ginger Beer Bottle	\$5
12oz Bottled Water	\$2
20oz To Go Cup of Ice Water	\$3
Hot Chocolate	\$4
Mexican Coca Cola Bottle	\$5
Thai Iced Tea (no refills) (contains dairy can be left out)	\$4
Vietnamese Coffee ( <b>vegan</b> ) (hot or iced)	\$4
Brewed Regular Coffee	\$3
Hot Tea (Black, Green or Herbal Peppermint)	\$3
Juice served over ice (apple, orange, cranberry, pineapple, grapefruit or tomato)	\$4

### **WINES BY THE GLASS \$7**

**WHITES:** Chardonnay, Pinot Gris & GEKKEIKAN JAPANESE SAKE

CHAMPAGNE SPLIT \$7.50

MIMOSA (CHAMPAGNE & ORANGE JUICE) \$7.75

**REDS:** Cabernet & Pinot Noir

### **WINES BY THE BOTTLE \$25**

GEKKEIKAN SAKE BOTTLE, PINOT GRIS, CHARDONNAY, CABERNET & PINOT NOIR

**DRAFTS:** \$7 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:** \$5 Coors Light

**BOTTLE MICRO BEERS:** \$6

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)	\$11
12oz MARION BERRY (Incline Cider Company)	\$6
12oz APPLE (Square Mile Cider Company)	\$6
12oz SEASONAL CIDER (ask Server)	\$6

## **COCKTAILS**

**MARGARITA** \$8.50 *Made from scratch with fresh limes*

**PERFECT MARGARITA** \$9.50 *Made with Grand Marnier and Hornitos Reposado*

**ASIAN MOJITO** \$9

*White Rum, Plum Wine, fresh Lemongrass Simple Syrup, Fresh Limes, Mint, and Soda water*

**LYNCHBURG LEMONADE** \$8.50 Jack Daniel's and Lemonade served tall over ice

**BLOODY MARY** little spicy \$8.50

**MAI TAI** \$9

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

**MANDRIN-STRAWBERRY LEMONADE** \$9

Absolut Mandarin and Strawberry Lemonade served tall over ice

**TEQUILA SUNRISE** Tequila, OJ, and Grenadine \$8.50

**SCREWDRIVER** Vodka & Orange Juice served tall \$8.50

**GREYHOUND** Vodka & Grapefruit Juice served tall \$8.50

**MOSCOW MULE** \$9 *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** \$9

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

**COSMOPOLITAN** Served Up \$8.50

Vodka, Triple Sec, Fresh Limes, Cranberry

**Vodka CLASSIC MARTINI** Served Up with Olives \$8.50

**Gin CLASSIC MARTINI** Served Up with Olives \$8.50

**APPLETINI** Served Up \$8.50 Vodka, Apple Pucker, Sour Mix

**MAKERS MARK MANHATTAN** Served Up \$9

**TEAM CAPTAIN** \$9

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

**WINTER WARMERS: \$9 (TOPPED WITH WHIPPED CREAM)**

BAILEY'S & COFFEE **OR** KAHLUA & COFFEE

PEPPERMINT SCHNAPPS & HOT CHOCOLATE

KEOKEE COFFEE (Brandy, Kahlua and Coffee)

MEXICAN COFFEE (Tequila, Kahlua and Coffee)

IRISH COFFEE (Jameson and Coffee)