



**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 (we may run out)**

5 fresh Willapa bay oysters hand breaded in house in panko & fried served with cocktail & tartar...\$19

### **COCONUT SHRIMP**

6 shrimp breaded in coconut and panko then fried. Served with one choice of Thai Chili, Sweet & Sour, Cocktail or Tartar...\$17

### **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...\$19

### **POPCORN SHRIMP**

Pink Bay Shrimp breaded, fried & served with choice of Thai Chili, Sweet & Sour, Cocktail or Tartar..\$12

### **THAI VEGETABLE FRIED SPRING ROLLS (VEGAN)**

5 small fried spring rolls served with homemade Sweet & Sour sauce & Hot Mustard on side...\$15

### **EDAMAME (VEGAN & GLUTEN FREE) Steamed salted soybeans...\$10**

### **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...\$15

### **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...\$19

### **BBQ PORK** Homemade, baked, sliced, served cold, **not gluten-free**

Hot Mustard, Sweet & Sour & sesame seeds on side (contains oyster, hoisin & soy in marinade)...\$14

### **PORK POT STICKERS** 5 fried and served with Dim Sum sauce...\$15

### **FRIED POPCORN CHICKEN APPETIZER**

Served with choice of 2 sauces: gochujang, sweet'n sour, thai chili, yum yum, spicy aioli or general...\$15

## SALADS:

Dressing choices: homemade Sesame Vinaigrette, homemade Asian Honey Mustard, 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...\$18

SUB GRILLED CHICKEN...\$19 SUB GRILLED STEAK TENDERLOIN OR GRILLED WILD SHRIMP...\$24

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

Freshly cut Romaine lettuce with cornmeal crusted fried Tofu, toasted almonds, red bells, shredded carrot, green onions & fried wontons...\$18

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

Romaine lettuce, toasted almonds, red bell pepper, shredded carrot, green onions & fried wontons  
Small ...\$6 Large...\$12

### **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)...\$7 Medium(12oz)...\$9 Large(20oz)...\$15

### **HOT & SOUR SOUP GLUTEN FREE (MEDIUM SPICY & SOUR) (not vegetarian) contains: CHICKEN, TOFU & EGG**

Small(8oz)...\$5 Medium(12oz)...\$7 Large(20oz)...\$11

## **SANDWICHES**

**BELOW SANDWICH ITEMS** Include **ONE SIDE AT NO EXTRA CHARGE**

### **CHOICE OF:**

fries, cup of hot'n sour soup, side salad, white rice, cucumber salad or wakame salad

### **OR YOU MAY:**

(SUB a cup of chowder for your side for an extra \$2) **OR** (SUB onion rings for your side for an extra \$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 ...\$20

### **BEACH MELT Oven roasted thinly sliced TURKEY**

With crispy, peppered Bacon, Swiss, Cheddar and tomato on grilled Sourdough bread ...\$20  
Add Spicy Aioli...\$1 Add pickled Jalapeños...\$2 Add fresh Serranos...\$1 Add Sautéed Mushrooms...\$2  
Add Side Au Jus...\$1.50

### **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 ...\$22

### **FRIED TOFU BÁNH MI (MEDIUM SPICY)**

#### **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 ...\$22

### **TURKEY DIP**

Oven Roasted thinly sliced Turkey served on a grilled Ciabatta Bun with melted Swiss Cheese with Au Jus and  
a creamy Horseradish sauce on side...\$20 Add Peppered Crispy Bacon...\$4  
Add Spicy Aioli...\$1 Add pickled Jalapeños...\$2 Add fresh Serranos...\$1 Add Sautéed Mushrooms...\$2

### **BLT...**

crispy, peppered Bacon, Lettuce, Tomato & Mayo on toasted Multigrain or Sourdough or Gluten Free Bread...\$18

## **JUST IN CASE...kid friendly items**

**GRILLED CHEESE...**Cheddar cheese on grilled Sourdough & choice of side...\$13

**SCOOPY SNACKS...**10 mini corndogs with Ketchup & choice of side ...\$13

**CHICKEN STRIPS...**with Ranch & Ketchup & side...2 strips...\$13 3 strips...\$16 4 strips...\$19

## **HOUSE SPECIALTIES**

**FISH & CHIPS** 2 piece...\$21 3 piece...\$26 (**we may run out**)

from the Pacific Ocean of our Oregon Coast. Flounder Fish, Breaded in Japanese panko and fried. They are highly regarded  
for their mild, slightly sweet, and delicate, flaky white meat. A lean fish, extremely low in Mercury, and related to a Halibut.

Served with Tartar sauce and fries **OR** Side Salad

**PANKO FRIED OYSTERS & FRIES ENTRÉE (we may run out)**

5 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...\$29

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

choice of **ASIAN BBQ OR GENERAL SAUCE** (not 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...\$26

**sub sweet and sour sauce for gluten free option**

## SPECIALTY ITEMS FROM THE WOK...

### **PAD THAI** medium spicy to spicy... **CANNOT BE LESS SPICY. but can be more \*\*gluten free**

NOT YOUR TRADITIONAL PAD THAI...Our PAD THAI is SWEET, SALTY, SPICY, & SOUR. MADE WITH FRESH LIMES. Rice noodles stir-fried with scrambled eggs, red bell pepper, & our sauce made of fresh lime juice, fish sauce (cannot leave out) 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...\$25 Add Mushrooms...\$2 Add Broccoli...\$2 Side of 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 (cannot be left out), 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) ...\$22

Grilled Chicken OR Cornmeal Crusted Fried Tofu...\$22 OR Grilled Steak Tenderloin OR Wild Caught Shrimp...\$27

### **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...\$26

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

### **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

Grilled Steak Tenderloin OR Grilled Wild Shrimp ...\$25

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

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

### **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 ...\$20

Add Mushrooms...\$2 Add Red Bell Peppers...\$1 Add Fresh Cabbage...\$2 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 an additional...\$6 Sub Fried Chicken Add an additional...\$2

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

### **TACOS (little to medium spicy, cannot modify) CHOOSE BELOW OPTIONS:**

Include **ONE SIDE AT NO EXTRA CHARGE YOUR CHOICES ARE:**

fries, cup of hot'n sour soup, side salad, white rice, cucumber salad or wakame salad

**OR YOU MAY:** (SUB a cup of chowder for your side for an extra \$2) **OR** (SUB onion rings for your side for an extra \$3)

### **TOGARASHI GRILLED STEAK TENDERLOIN TACOS \*\*gluten free**

3 street style corn tortilla tacos filled with thinly sliced beef tenderloin in a Japanese 7 spice, GF soy & brown sugar (cannot modify) topped with cabbage, cilantro, & Yum Yum sauce with homemade salsa on side ...\$22

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

3 street style corn tortilla tacos filled with grilled chicken breast in a Japanese 7 spice, GF soy & brown sugar (cannot modify) topped with cabbage, cilantro, & Yum Yum sauce with homemade salsa on side ...\$20

### **TOGARASHI FRIED FISH TACOS 2 tacos...\$20 4 tacos...\$28**

Panko crusted, fried Cod, corn tortilla street style tacos topped with a Japanese 7 spice (cannot modify) cabbage, cilantro, and Yum Yum sauce with homemade salsa on side

## **NON-ALCOHOL DRINKS:**

Soft Drinks from the fountain (one refill) \$4  
Pepsi, Diet Pepsi, Mt Dew, Dr. Pepper, Lemonade, Lemon Lime, brewed Ice tea

Root Beer Bottle	\$5
Strawberry Lemonade	\$5
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)	\$5
Vietnamese Coffee ( <b>vegan</b> ) (hot or iced)	\$4
Brewed Regular Coffee	\$4
Hot Tea (Black, Green or Herbal Peppermint)	\$4
Juice served over ice (apple, orange, cranberry, pineapple, grapefruit or tomato)	\$5

## **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**

Japanese lager 5% ABV 19 IBU

BREAKSIDE IPA brewing company Portland 6.2% ABV 73 IBU

ROTATING TAP..ask server...DOUBLE MOUNTAIN BREWERY, HOOD RIVER OREGON

**BOTTLE DOMESTIC BEERS:** \$5 12oz Coors Light

12oz **BOTTLE MICRO BEERS:** \$6

Alaskan Amber, Singha Thai Beer (Lager),

Pelican Beak Breaker IPA, Pelican Kiwanda Cream Ale

12oz **CANS:** Buoy IPA, Pfreim IPA, Fort George Short Sand Lager, Astoria Porter

## **HARD CIDERS by the can:**

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** \$9.50

*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** \$9.50

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** \$9.50 *Ginger Beer mixed with Vodka and Fresh Limes*

**LEMON DROP** Served Up \$9 Vodka, Sour Mix, Simple Syrup, Fresh Lemons

**LONG ISLAND ICE TEA** \$9.50

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

**COSMOPOLITAN** Served Up \$9

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 \$9.50

**TEAM CAPTAIN** \$9.50

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)