



**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**6**

WWW.PACIFICITYBEACHWOK.COM

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

APPETIZERS:

BACON KATSU SKEWERS

4 skewers of thick cut cured peppered bacon baked then breaded in egg & panko & fried.
Sweet 'n Sour Sauce on side...\$12

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 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

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)

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) (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) 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

SPECIALTY SANDWICHES (FOR SOME ITEMS SUB GLUTEN FREE BREAD AT NO CHARGE)

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)

GENERAL **OR BUFFALO CHICKEN SANDWICH**

Fried Chicken Tenders tossed in our homemade general OR buffalo sauce served on grilled Ciabatta with mayo, cabbage, tomatoes, jalapeño and cilantro ...\$18

BEACH MELT Oven Roasted thinly sliced Ham

Ham, Bacon, Swiss, Cheddar and tomato on grilled Sourdough bread ...\$18

Sub Roast Beef add...\$2 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 and fresh serrano's with a Spicy Aioli...\$18 Sub Oven Roasted Thinly Sliced Ham add...\$2

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...\$18

CLASSIC FRENCH DIP

Oven Roasted In House 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 In House 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

SPICY KIELBASA

1/3 Pound grilled smoked Kielbasa Sausage served on a grilled Amoroso roll with Stone Ground Mustard, grilled onions and serrano's...\$18

JUST IN CASE...kid friendly items

BLT...Bacon, Lettuce, Tomato & Mayo on toasted multigrain or Sourdough & choice of side...\$14

GRILLED CHEESE...Cheddar cheese on grilled Sourdough & choice of side...\$11

SCOOBY SNACKS...10 mini corndogs with Ketchup & choice of side ...\$11

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

WALK ON...HOUSE SPECIALTIES...

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...\$22

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

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 Extra Egg OR Cornmeal Crusted Fried Tofu OR BBQ Pork (BBQ Pork is **not** gluten free)...\$18

Grilled Steak tenderloin OR Grilled wild Shrimp...\$21 Add Mushrooms...\$1 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)

choose Teriyaki or Sweet' n Sour or General Sauce (cannot leave sauce out)

Stir-fried in our homemade Sweet' n Sour sauce OR Teriyaki sauce OR General Tso sauce (little spicy) with pineapple then topped with toasted sesame seeds and green onions & choice of Fried Chicken OR Grilled Chicken OR Fried Tofu

OR BBQ PORK ...\$19 OR Grilled Steak Tenderloin OR Grilled Wild Shrimp ...\$22

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

(CAN BE VEGAN WITH RICE NOODLES AND TOFU) (optional: No Pineapple Sub Mushrooms)

Homemade VIETNAMESE NOODLE SOUP

(can be gluten free w/rice noodles but no BBQ Pork)(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 OR BBQ Pork ...\$18 Grilled Wild Shrimp OR Steak Tenderloin ...\$21

KOREAN MEATBALL ENTRÉE BOWL: (we may run out)

CHOICE OF YAKISOBA NOODLES OR THAI JASMINE WHITE RICE

little spicy (cannot be less but can be more) Homemade pork meatballs **not** gluten free

(baked with panko & green onion) sauced in our Citrus Chile Glaze & topped with sesame seeds ...\$18

SIMPLE RICE BOWL (VEGAN WITH TOFU)

Jasmine White Rice topped with choice of Grilled Chicken or Fried Tofu or Pineapple tossed in choice of: Teriyaki or Sweet'n Sour or General Sauce (general sauce is a little spicy) & topped with toasted sesame seeds.

small...\$13 large...\$17

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

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

TOGARASHI TACOS (a japanese 7 spice) (not spicy)

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

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

GRILLED WILD CAUGHT SHRIMP TACOS **gluten free

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

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

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 ...\$17

NON-ALCOHOL DRINKS:

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

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

Strawberry Lemonade(ONE REFILL) \$4

Ginger Beer Bottle \$4

Bottled Water \$2

Hot Chocolate \$3

Mexican Coca Cola Bottle \$3

Thai Iced Tea (no refills) \$3
(contains dairy can be left out)

Vietnamese Coffee (**vegan**) (hot or iced) \$3.50

Brewed Coffee \$3

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

WINES BY THE GLASS \$7

WHITES bota vineyards: Chardonnay, Pinot Grigio, Riesling, GEKKEIKAN SAKE
and 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 (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 Reposado*

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 little 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

SCREWDRIVER Vodka & Orange Juice served tall or short \$8.00

GREYHOUND Vodka & Grapefruit Juice served tall or short \$8.00

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)