

LUNCH MENU

APPETIZERS

caprese toast 11
burrata, avocado, basil pistou

charcuterie plate 14
salami, prosciutto, beecher's cheese,
pickled vegetables, jalapeno marmalade

sunrise farms chicken wings 10
korean or buffalo style

beef tataki 14
sirloin, black garlic aioli,
mixed greens

coconut prawns 13
mango chutney, chili, scallions

octopus and shrimp cocktail 12
cilantro, avocado, lime, root vegetable chips

avocado toast 12
soft boiled egg, homemade focaccia,
togarashi, shaved fennel

SOUP + SALAD

roasted beet and goat cheese 9
citrus supremes, toasted pine nuts, dill

chef's seasonal soup 6
inquire for selection

caesar salad 9
heart of romaine, focaccia
croutons, boquerones, parmesan
chicken 4 • **salmon** 7 • **steak** 7

pan chopped salad 13
salami, coppa, ciliegine,
cucumber, radish, olive, onion,
romaine, cilantro vinaigrette

furikake ahi salad 15
avocado, radishes, carrots, citrus,
mixed greens, miso ginger vinaigrette

MAINS

pan pacific burger 15
beecher's cheddar, lettuce,
tomato, onion, sambal aioli, fries

chicken a.b.l.t sandwich 15
avocado, bacon, lettuce, tomato, sam-
bal aioli, fries

garden burger 15
beecher's cheddar, lettuce, tomato,
onion, pickle, cilantro aioli, fregola
tabbouleh

salmon sandwich 16
cajun remoulade, mizuna, pickled shal-
lots, fries

flatbread 13
goat cheese, cherry tomato,
asparagus, thyme honey, peas

SIDES

yucca fries 7
cotija, cilantro aioli

seasonal mixed green salad 5
mixed greens, cilantro vinaigrette

grilled asparagus 7
lemon aioli, cured egg

**seasonal
roasted vegetables** 5

Executive Chef, Paolo Pezzali | Sous Chef, Lilah Souza

*Eating raw or undercooked fish, shellfish, eggs or meat
could be hazardous to your health. 20% gratuity is added to
parties of 6 or more. 100% of all gratuities will be paid to the
service staff.