

BREAKFAST Mon-Fri 6:30-11:00am | Sat+Sun 6:30am-12:00pm

HEALTHY START

Yogurt and Granola greek yogurt, granola, seasonal fruit **10**

Steel Cut Oats macerated blueberries, strawberries, roasted almonds **8**

Salmon and Grand Central Bakery Rye* salmon lox, salmon roe, crème fraiche, avocado, soft boiled egg **18**

MAINS

Pan Pacific Breakfast* two eggs any style, choice of meat, hashed yukon gold potatoes, toast **16**

Eggs Benedict* english muffin, hollandaise, hashed yukon potatoes canadian bacon **17**, salmon lox **24**, dungeness crab **24**

Mushroom Omelet* mushroom, pesto goat cheese, hashed yukon potatoes **18**

Western Omelet* ham, onion, peppers, cheddar cheese, hashed yukon potatoes **18**

French Toast* maple syrup, powder sugar, roasted pecan **14**

Buttermilk Pancakes short stack **12** (2) | tall stack **14** (3)
maple syrup, honey whipped butter

Steak and Eggs* sirloin steak chimichurri, 2 eggs any style, frites **24**

SIDES

Toast 4

Cereal 6

Assorted pastries basket 9

Seasonal fruit cup 6

Mixed Berries 9

Two Eggs* 5

Ham, Bacon, Chicken Apple

Sausage, 6

Yogurt 6

BEVERAGES

Fresh Juice orange, apple, cranberry, grapefruit, pineapple, tomato **5**

Newby Tea english breakfast, earl grey, jasmine green, ginseng oolong, chamomile, rooibos orange, or peppermint mint tisane **6**

Pot of Coffee caffè umbria dark roast small **8** | large **14**

Espresso or Americano caffè umbria gusto crema **4** | double **5**

Latte or Cappuccino whole, non-fat, soy milk **4** | double **5** | mocha, vanilla, almond, hazelnut +.50

Non-Alcoholic Beverages

coke, diet coke, sprite, ginger ale, tonic, club soda, san pellegrino, san pellegrino aranciata **5**



PAN PACIFIC HOTEL
SEATTLE

IN-ROOM DINING MENU

Please touch **Service One** or dial **5200** on the desk telephone to place your order.

A 20% Service Charge + \$5 Delivery Fee will be added to your order.
100% of the Service Charge will be paid to the server.

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ALL DAY Mon-Fri 11am-11pm | Sat+Sun 12pm-11pm

A P P E T I Z E R S

Local Oysters (6) red wine vinegar **18**

Caprese Toast buratta, avocado, basil pistou **15**

Chicken Satay pickled shallots, peanut sauce **12**

Feta Dip taro, yucca, lotus, chips **12**

Beef Tataki top sirloin, black garlic aioli, mixed greens **17**

Flatbread beechers cheese, roasted delicata, prosciutto, caramelized onion, basil pistou **16**

Charcuterie Plate salami, prosciutto, beechers cheese, cornichon, jalapeno marmalade **18**

Sunrise Farms Chicken Wings korean or buffalo style **14**

S A L A D S A N D S A N D W I C H E S

Chef's Seasonal Soup (inquire for selection) **12**

Cobb Salad sunrise farms grilled chicken, avocado, bacon, oregon blue, verjus vinaigrette **18**

Pan Chopped Salad salami, coppa, ciliegine, cucumber, radish, olives, onion, romaine, cilantro vinaigrette **17**

Caesar Salad heart of romaine, focaccia crouton, boquerones, parmesan **13**

add: chicken **+ 4** | salmon* **+ 7** | steak* **+ 7** |

Pan Pacific Burger beechers cheddar, lettuce, tomato, onion, aioli, fries **19**

Grilled Cheese gruyere cheese, tillamook cheddar, fries **16**

Chicken A.B.L.T Sandwich avocado, bacon, lettuce, tomato, fries **17**

*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.

ALL DAY Mon-Fri 11am-11pm | Sat+Sun 12pm-11pm

M A I N S

Grilled Pacific Salmon roasted cauliflower puree, seasonal vegetables, pomegranate **26**

Sunrise Farms Chicken Breast forbidden rice, charred broccolini, togarashi, soy glaze **21**

Seafood Curry rice noodles, phanaeng curry, shrimp, salmon, scallops, shishito peppers, basil **23**

Anderson Farms Lamb Shank southern style creamy polenta, wild mushroom, thyme **27**

10oz. NY Steak painted hills ranch **33**

S I D E S

Yucca Fries cotija, cilantro aioli **9**

Charred Broccolini red miso, bonito flakes, togarashi **9**

Seasonal Roasted Vegetables cilantro oil **9**

Seared Polenta shaved parmesan, thyme **9**

D E S S E R T S

Pan Pacific Flower Pot brownie crumble, caramel, sabayon **9**

Crème Brulee madagascar vanilla **9**

Washington Apple Cobbler strudel crumble, vanilla ice cream **9**

L A T E N I G H T 11pm - 6am

Pan Pizza mozzarella cheese, tomato sauce, pesto oil **16**
add: pepperoni **+ 2**

Cobb Salad sunrise farms grilled chicken, avocado, bacon, oregon blue verjus vinaigrette **21**

BLT Sandwich with fries **18**

Grilled Cheese gruyere cheese, tillamook cheddar, fries **17**

ALL DAY BEVERAGES

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W I N E

BUBBLES

Veuve Clicquot **champagne.** france **24** | **92**

Chloe **prosecco.** italy **10** | **36**

Domaine Ste Michelle **brut rose.**
woodinville, wa **10** | **36**

WHITE

CSM **riesling.** columbia valley, wa **9** | **32**

Hand of God **mendoza.** arg **11** | **40**

Celsius. **pinot grigio.** italy **11** | **40**

Villa Maria **sauvignon blanc.** marlborough,
nzl **10** | **36**

Talbott **chardonnay.** santa lucia, ca **15** | **60**

RED

Hand of God **malbec.** mendoza , arg **11** | **40**

Barnard Griffin **merlot.** columbia valley , wa **10** | **36**

Erath **pinot noir.** willamette valley, or **15** | **56**

Charles Smith **syrah.** columbia valley, wa **15** | **56**

The Convert **red blend.** columbia valley, wa **15** | **56**

Borne of Fire **cabernet sauvignon.** columbia valley,
wa **16** | **60**

ROSE & DESSERT

Chloe **rose.** italy **10** | **36**

Waterbrook late harvest semillon **ice wine.** walla
walla valley, wa **11**

S P I R I T S

vodka

grey goose
ketel one
stoli
tito's

gin

sapphire
gordon's
hendrick's
tanqueray

rum

cruzan
captain morgan
appleton
seal
myers's dark

tequila

don julio añejo
el jimador blanco
patrón silver
sauza hornitos reposado

bourbon

basil hayden's
bulleit
maker's mark
woodford reserve

ryelwhiskey

george dickel
red breast
bulleit
templeton

scotch

glenmorangie
lagavulin
macallan
oban

northwest

burnside bourbon
sun unxld vodka
sun gun club gin
temperance bourbon

BOTTLED BEER 7

elysian immortal **ipa** | scuttlebutt homeport **blonde** | widmer **hefeweizen** |
deschutes obsidian **stout** | tiger **lager** | anthem **apple cider** | corona | stella artois |
heineken | bud light | miller lite | beck's **non-alcoholic**

We have a full bar and can accommodate any mixed drink request during our regular bar hours. An additional "Wines by the Bottle" menu is available upon request.