

## DESSERT

### **vanilla crème brulee *or* vanilla and chocolate crème brulee \$7**

classic vanilla bean *or* the ying and yang of crème brulee, chocolate and vanilla , ebony and ivory together as one. your choice.....

### **chocolate truffles \$11**

a half dozen melt in your mouth truffles, semi-sweet chocolate, orange dark chocolate, bailey's irish cream, cappuccino, hazelnut and chili pepper

### **olympic mountain ice cream or sorbet \$6**

ask your server for today's selections

### **white chocolate coconut cream pie for two \$12**

golden coconut pie crust with thick and rich white chocolate coconut cream filling

## WINES BY THE GLASS

**Pinot Noir** Erath \$13/\$52

**Chardonnay** Chateau St Michelle \$8/\$32

**Syrah** Chateau St. Michelle \$8/\$32

**Riesling** Chateau St Michelle \$7.5/\$30

**Left Bank Blend** Gilbert Cellars \$12/\$48

**Pinot Gris** A to Z \$9/\$35

**Rioja** Campo Viejo \$10/\$40

**Sauvignon Blanc** Southern Right \$11/\$42

**Port** Fonseca Bin 27 \$10/\$40

**Sparkling** Dom St.Michelle \$7.5/\$30

## WINES BY THE BOTTLE

**Sauvignon Blanc** Waterbrook \$28

**Cabernet** CSM Indian Wells \$42

**Sauvignon Blanc** Nobilo Icon \$42

**Cabernet** Benziger \$46

**Pinot Grigio** King Estate \$42

**Cabernet** Heitz Cellars \$109

**Pinot Gris** Lachini \$68

**Red Blend** Col Solare Shining Hill \$90

**Chardonnay** O \$38

**Syrah** David Lake \$60

**White Blend** Conundrum \$60

**Pinot Noir** La Crema \$70

**Merlot** Northstar \$70

**Sparkling** Dom St. Michelle Blanc de Blanc \$7.5/\$30

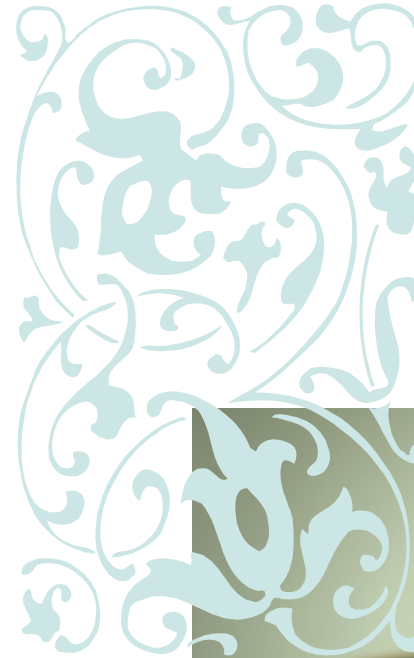
**Champagne** Veuve Clicquot \$80

**Prosecco** Castello Carboncine \$36

**Prosecco** La Marca \$42



PAN PACIFIC HOTEL  
SEATTLE



**The Bar**  
Every Day 4pm-close

## APPETIZERS

### **kal-bi pork medallions \$12**

flash-seared pork medallions with sesame seeds and kal-bi glaze

### **futomaki tempura \$11**

sushi roll filled with fresh local vegetables, tempura battered, deep fried and served with pickled ginger, soy and wasabi

### **grilled & chilled black tiger prawn cocktail \$15**

grilled and chilled, served with shredded daikon, cucumber and spicy wasabi-sambal cocktail sauce

### **dungeness crab cakes \$16**

dungeness crab, sweet cream and vegetables coated with panko bread crumbs, pan-seared with thai sweet chili buerre blanc

### **california roll \$8**

maki style sushi with dungeness crab, avocado, tobikko and cucumber served with pickled ginger, wasabi and soy

### **sesame peppercorn crusted ahi \$16**

seared rare, served atop daikon-carrot salad with wasabi cream and ginger-soy reduction, pickled ginger and daikon sprouts

### **edamame \$4**

salty, crunchy, and delicious soy bean pods

### **artisanal cheese and crackers \$10**

choose from humboldt fog or delice de bourgogne

## SOUPS AND SALADS

### **dungeness crab and sweet corn bisque \$9**

a rich and creamy cup of sweet corn bisque with fresh dungeness crab meat, drizzled with a madeira-port reduction and fresh chives

### **hot and sour soup \$7**

a steaming cup of spicy thai chili broth, white shrimp, tomato, straw mushrooms, lemongrass, kaffir lime leaves, galangal, lime, and cilantro

### **baby greens with lemon-thyme vinaigrette \$9**

with marinated artichoke hearts, kalamata olives, celery, scallions, tomatoes, parmigiano and asiago cheeses and lemon-thyme vinaigrette.

### **romaine heart caesar with parmigiano reggiano \$9**

with grilled chicken	\$11
with shrimp	\$11
with fresh dungeness crab	\$14

Food is prepared in an environment which may contain or come into contact with nuts. Please advise your server of any allergies or special dietary requirements you may have. We will do our best to accommodate your requests.

## SANDWICHES

### **garden burger \$13**

the original garden burger topped with tillamook cheddar, red pepper aioli, lettuce, tomato and red onion served on a whole wheat bun with crispy fries

### **kobe beef burger \$16**

topped with swiss and tillamook cheddar, smoked bacon, lettuce, tomato, and roasted onion spread, served with crispy fries

### **penne pasta with smoked chicken \$18**

penne rigati in a garlic cream sauce with smoked hazelnuts, roasted bell peppers, smoked chicken, and scallions

### **roast turkey club sandwich \$13**

shaved roasted turkey breast, crispy bacon, tomato, dijon mayonnaise, and iceberg lettuce served on toasted nine grain bread with potato chips

### **kobe beef sliders \$11**

with porcini mushroom spread, fontina cheese, cremini mushrooms and baby arugula served with crispy fries

## ENTREES

### **char siu chicken salad \$14**

romaine lettuce and nappa cabbage, bbq chicken breast, scallions, celery, sesame seeds, almonds and crispy won tons tossed in sweet-n-sour vinaigrette

### **fish & chips \$16 (1 piece) \$25 (2 piece)**

local micro-brew battered fresh fish with dill tartar sauce, crispy fries and lemon

### **seasonal vegetarian dish \$22**

ask your server about today's vegetarian selection prepared with only the freshest seasonal ingredients

### **pacific northwest king salmon \$29**

fresh northwest king salmon filet grilled over applewood with lemon, vermouth, and butter served with yukon gold mashed potatoes

### **fire grilled filet mignon \$45**

8oz fire grilled filet mignon served with seasonal vegetables, mashed

## JUST FOR KIDS (ALL SANDWICHES SERVED WITH CRISPY FRIES)

**kobe sliders** (plain, with or without cheese) \$8    **grilled cheese sandwich** \$8

**buttermilk chicken tenders** \$8    **penne pasta alfredo** \$8

Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness.