

SMALL PLATES

Sriracha-Ranch Almonds & Castelvetrano Olives \$9

French Fries \$8
with ketchup
and garlic aioli

Buttermilk Spring Onion Dip \$11
with crème fraîche, chives, and fried shallot served with Ruffles potato chips
add a 1 oz jar of osetra caviar for \$100



OREGON BAY SHRIMP ROLL

with celery, soft herbs, and garlic aioli* served with tobiko on a toasted brioche roll

Hot Sauce Deviled Eggs \$8
four halves with crème fraîche, Tabasco, and chives

Jumbo Prawn Cocktail \$18
four poached gulf shrimp with cocktail sauce and garlic aioli

Warm Ken's Artisan Baguette \$7
with whipped butter and flaky salt

Oregon Mushroom Bisque \$6
with extra virgin olive oil

Pacific Standard

SALEM OREGON



WILLAPA BAY OYSTERS
with horseradish, champagne mignonette, Tabasco, and crackers

LARGE PLATES

Northwest Cioppino \$32
fresh dungeness crab legs with clams, scallops, mussels, and salmon in a tomato and red wine broth Served with grilled herb bread

Bone-In Pork Chop \$28
with garlic mashed potatoes, apple-fennel slaw, and cranberry jus

Northwest Mushroom Carbonara \$22
tagliatelle, seasonal mushrooms, egg, grana padano

Drive-Thru Burger \$16
with American cheese, onions, pickles, lettuce, dijonnaise, soft bun, french fries
substitute an impossible patty for \$2

Steak Frites \$29
grilled hanger steak, demi glace, mixed greens, fries, aioli

Chicken Milanese Sandwich \$19
potato-chip crusted chicken breast, cilantro-poblano slaw, soft bun, pickled jalapeno, french fries

CHILLED PLATES

Dungeness Crab Cocktail \$18
with cocktail sauce and garlic aioli

Cobb Salad Lettuce Wraps \$16
with grilled chicken breast, crisp pork belly, Oregon bleu, cherry tomato, avocado sauce



CASTROVILLE ARTICHOKE

steamed tender and served chilled with umami mayo and garlic butter

Santa Maria Tri-Tip Steak Salad \$26
with romaine lettuce, lime vinaigrette, cherry tomatoes, pickled red onion, fresh mint

Tijuana-Style Whole Leaf Caesar Salad
\$10 half / \$17 full

with lemon garlic dressing, shaved crouton, grana padano
add dungeness crab for \$20 • \$40
add cold grilled chicken for \$5 • \$8
add poached prawns for \$5 • \$9

DRAFT WINES by the GLASS and BOTTLE

RED

House Red (Old Vine Pinot Noir) \$11 \$50
Shaefer Vineyards - Willamette Valley, OR - 2016

Cabernet Sauvignon \$14 \$63
Jackalope Cellars - Willamette Valley, OR - 2021

Gamay \$13 \$58
Timothy Malone Wines - Willamette Valley, OR - 2020

'Wax On, Wax Soif' (Grenache/Syrah) \$12 \$54
Maloof Wines - Willamette Valley, OR - 2022

WHITE

House White (Pinot Blanc/Sauvignon Blanc) \$11 \$50
Coopers Hall - Willamette Valley, OR - 2022

Melon de Bourgogne \$13 \$58
Bow & Arrow - McMinnville, OR - 2020

Pinot Gris \$11 \$50
Eola Hills Winery - Eola-Amity, OR - 2022

Chardonnay \$15 \$67
Walter Scott - Willamette Valley, OR - 2021

CHAMPAGNE AND SPARKLING

Brut (Chardonnay/Pinot Noir/Riesling) \$11 \$50
Varnum - Willamette Valley - 2022

Bruto Rosé (Cabernet Sauvignon) \$11 \$50
Caves São João - Bairrada, Portugal - 2020

Brut Tradition (Pinot Meunier/Chardonnay/Pinot Noir) \$125
LeBeau-Batiste - Champagne, France - NV

Brut Rosé (Pinot Noir/Poulsard/Trousseau) \$80
Domaine Tissot - Jura, France - NV

ROSÉ AND ORANGE

Rosé of Pinot Noir \$11 \$50
Cooper's Hall - Willamette Valley, OR - 2022

'A Frayed Knot' (Rosé of Gewürztraminer) \$12 \$54
Love and Squalor - Willamette Valley, OR - 2022



DESSERTS

Rainier Cherry Skillet Pie

\$10
with vanilla ice cream

Palm Desert Date Shake

\$12
cinnamon-agave date syrup, vanilla ice cream, spanish brandy, pedro ximenez sherry, whipped cream

Bartender's Chocolate Chip Cookies

\$6
three cookies. served warm.
add vanilla ice cream for \$5

ALCOHOL-FREE COCKTAILS



\$14 TIGER BALM

housemade nonalcoholic spirit, wilderton lustre, pineapple, lime
0% ABV



\$10 WANDERING PATH

pathfinder non-alcoholic hemp spirit, grapefruit, lemon, egg whites*
0% ABV

LOW-PROOF COCKTAILS



\$14 STRAWBERRY-RHUBARB APEROL SPRITZ

served venetian style with a side of olives
5% ABV



\$10 RUBY RED RADLER

mexican lager, fresh grapefruit and lemon, sea salt
2.9% ABV

COFFEE COCKTAILS



\$14 KEOKE COFFEE

sacred bond 100 proof brandy, dark crème de cacao, coffee
11.5% ABV



\$15 ESPRESSO MARTINI

potent - please limit two per guest
overproof vodka, spanish brandy, kahlua, cold brew extract
15.6% ABV

Pacific Standard

SALEM OREGON

HOUSE SPECIALTY COCKTAILS



\$13 68 OLYMPIC

tequila, mezcal, grapefruit, agave, cinnamon
16% ABV



\$13 STONE FRUIT SOUR

overproof bourbon, lemon, apricot brandy, egg whites*
17.1% ABV



\$8 FUN-SIZE GIMLET

gin, and house lime cordial served in a three ounce glass
15% ABV



\$17 PASSIONFRUIT RAMOS FIZZ

gin, passionfruit sour mix, egg whites*, cream, bubbly water
8.8% ABV



\$12 THE ALL-DAY BLOODY MARY

a lighter, more refreshing alternative
icelandic vodka, house bloody mary mix, pickle
9.9% ABV



\$13 ROSÉ NEGRONI

gin, bianco bitter, rosé vermouth, sea salt, lemon peel
21.6% ABV



\$14 TERRA FIRMA

suntory whisky, laird's apple brandy, vermouth, benedictine, bitters
24.5% ABV



\$15 HOUSE OLD FASHIONED

with elijah craig bourbon and a large, clear ice cube
39% ABV

ICE COLD BEER ON DRAFT

Ninkasi 'Hazematic' Hazy IPA \$7

Eugene, Oregon 6.9% abv

Pelican 'Pelicano Extra' Cerveza-Style Lager \$7

Pacific City, Oregon 5% abv

Buoy Lager \$7

Astoria, Oregon 5% abv

Breakside Pilsner \$7

Portland, Oregon 5% abv

Fort George 'Three-Way' IPA \$7

Astoria, Oregon 6.9% abv

pFriem Pale Ale \$7

Hood River, Oregon 5.4% abv

Sunriver 'Cocoa Cow' Chocolate Milk Stout \$7

Sunriver, Oregon 6.9% abv

Ancestry Cream Ale (Nitro) \$7

Tualatin, Oregon 5.2% abv

CANNED BEVERAGES

Bourbon Renewal \$8

Ninkasi Brewing & Jeffrey Morgenthaler • Eugene, Oregon
8.4% abv

Non-Alcoholic West Coast IPA \$8

Untitled Art • Waunakee, Wisconsin
0% abv

Raspberry Sparkling Water \$8

WYLD CBD • Oregon
25 mg CBD • 0% abv

SELECT SPIRITS

AMERICAN WHISKEY

Angels Envy Bourbon/Rye	\$16/\$25
Baker's Bourbon	\$25
Basil Hayden Bourbon	\$15
Blanton's Bourbon	\$20
Bulleit Bourbon/Rye	\$10/\$10
Elmer T. Lee Bourbon	\$20
Four Roses Yellow Label Bourbon	\$10
Four Roses Small Batch Bourbon	\$15
Four Roses Single Barrel Bourbon	\$20
George Dickel Rye	\$10
High West Double Rye	\$15
Jack Daniel's	\$9
Jim Beam Bourbon	\$9
Knob Creek Rye	\$12
Larceny Barrel Proof	\$20
Makers Mark	\$11
Michter's Bourbon/Rye	\$15/\$15
Pendleton Whisky	\$12
Rock Hill Farms Bourbon	\$25
Sazerac Rye	\$15
Templeton Rye	\$15
Weller 107 Antique Bourbon	\$20
Weller Special Reserve Bourbon	\$15
Wild Turkey 101 Bourbon	\$9
Woodford Reserve Bourbon	\$15

VODKA

Absolut Citron	\$10
Stoli	\$10
Ketel One	\$12
Grey Goose	\$12
Chopin	\$12
Reyka	\$9
Tito's	\$12
Belvedere	\$12

GIN

Aviation	\$10
Bombay Sapphire	\$10
Ford's Gin	\$12
Hendrick's	\$13
Suntory Roku Gin	\$10
Tanqueray	\$10
The Botanist	\$13

BRANDY

Clear Creek Pear	\$15
Pierre Ferrand 1840	\$15
Courvoisier VS	\$12
Boulard Calvados	\$14

RUM

Cruzan Blackstrap	\$10
Myers's Dark	\$9
Novo Fogo Cachaça	\$12
Sailor Jerry's Spiced Rum	\$9
Appleton Estate Signature	\$10
Zacapa 23	\$15
Smith and Cross	\$13

INTERNATIONAL WHISKEY

Ardbeig 10	\$20
Crown Royal	\$9
Dewar's White Label	\$10
Glenfiddich 12	\$18
Glenlivet 12	\$20
Jameson	\$12
Johnnie Walker Black Label	\$14
Lagavulin 16	\$25
Laphroaig 10	\$20
Nikka Coffey Grain	\$25
Oban 14	\$25
Redbreast Cask Strength	\$30
Suntory Toki	\$15

TEQUILA + MEZCAL

Casamigos Reposado	\$12
Don Julio Blanco	\$15
Don Julio Reposado	\$20
Don Julio Añejo	\$25
El Tesoro Blanco	\$15
El Tesoro Reposado	\$20
El Tesoro Añejo	\$25
Espolon Blanco/Reposado	\$12/\$15
Herradura Blanco/Reposado	\$15/\$20
Patrón Silver	\$15
Teremana Blanco/Reposado	\$12/\$15
Del Maguey Vida Mezcal	\$15
Fidencio Pechuga Mezcal	\$30
Fidencio Único Mezcal	\$18
Unión El Viejo Mezcal	\$18

AMARO + CORDIALS

Amaro Nonino	\$20
Averna	\$12
Braulio	\$12
Cynar	\$12
Fernet Branca	\$15
Jägermeister	\$10
Braulio	\$12