

# SMALL PLATES

**Sriracha-Ranch Almonds & Castelvetroano Olives** \$9

**French Fries** \$8  
with ketchup  
and garlic aioli

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



\$12  
**CASTROVILLE  
ARTICHOKE**  
steamed tender and  
served chilled with  
umami mayo  
and garlic butter

**Hot Sauce Deviled Eggs** \$8  
four halves with crème fraîche,  
hot sauce, and chives

**Warm Portland French Bakery  
Baguette** \$7  
with whipped butter and flaky salt

**Oregon Mushroom Bisque**  
\$8 cup / \$12 bowl  
with extra virgin olive oil

**Oregon Bay Shrimp Roll**  
\$15  
with celery, soft herbs, and garlic aioli\*  
served on a toasted brioche roll

# Pacific Standard

SALEM OREGON

# LARGE PLATES

**Northwest Cioppino** \$32  
market selection of local seafood  
in a tomato, peppers and red wine broth  
served with portland french bakery focaccia

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

**Drive-Thru Burger** \$16  
american cheese, onions, pickles, lettuce,  
dijonnaise, soft bun, fries  
substitute an impossible patty for \$2  
add bacon for \$3

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

**Braised Short Rib with Risotto Milanese** \$31  
tomato, mirepoix, beef stock, grana padano

**Chicken Milanese Sandwich** \$19  
potato chip crusted chicken breast, garlic aioli,  
cilantro-pasilla jalapeño slaw, soft bun, french fries

**Grilled Salmon** \$24  
grilled skin-on salmon filet served with roasted asparagus,  
grilled polenta cakes and salsa verde

**Vegetable Lasagna** \$25  
Hand made pasta, tomato zucchini ragu,  
with house made ricotta and bechamel

# CHILLED PLATES

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

**Cobb Salad Lettuce Wraps** \$16  
grilled chicken breast, crispy pork belly,  
bleu cheese crumbles, cherry tomatoes,  
artisan romaine lettuce, avocado ranch



\$36 / dozen  
**LOCAL RAW  
OYSTERS**  
with horseradish,  
champagne mignonette,  
Tabasco, and crackers

**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  
croustion, grana padano  
add dungeness crab for \$10 • \$20  
add grilled chicken for \$5 • \$8



# DESSERTS

**Oregon Apple  
Hand Pie**  
\$12  
with caramel and  
vanilla ice cream

**Palm Desert  
Date Shake**  
\$10  
agave date syrup,  
vanilla ice cream,  
whipped cream

**Bartender's  
Chocolate  
Chip Cookies**  
\$6  
three cookies. served warm.  
add vanilla ice cream for \$5

**Flourless Chocolate  
Budino Cake**  
\$12  
dark chocolate,  
whipped cream,  
raspberry syrup

## DRAFT WINES by the GLASS and BOTTLE

RED	5oz	750ml
<b>House Red</b> (Pinot Noir) Bryn Mawr Vineyards - Willamette Valley, OR - 2022	\$11	\$50
<b>Cabernet Sauvignon</b> Jackalope Cellars - Willamette Valley, OR - 2021	\$14	\$63
<b>Gamay Noir</b> Hundred Suns - Willamette Valley, OR - 2022	\$15	\$67
<b>'Wax On, Wax Soif'</b> (Grenache/Syrah) Maloof Wines - Willamette Valley, OR - 2022	\$12	\$54

WHITE	5oz	750ml
<b>House White</b> (Pinot Blanc/Sauvignon Blanc) Coopers Hall - Willamette Valley, OR - 2022	\$11	\$50
<b>Melon de Bourgogne</b> Bow & Arrow - McMinnville, OR - 2020	\$13	\$58
<b>Sauvignon Blanc</b> Division Wines - Eola-Amity Hills, OR - 2022	\$12	\$54
<b>Chardonnay</b> Landmass Wines - Willamette Valley, OR - 2022	\$13	\$59

CHAMPAGNE AND SPARKLING	5oz	750ml
<b>Brut Methode Traditionelle</b> La Ferrandiere - Limoux, France - NV	\$11	\$50
<b>Bruto Rosé</b> (Cabernet Sauvignon) Caves São João - Bairrada, Portugal - 2020	\$11	\$50
<b>Brut Tradition</b> (Pinot Meunier/Chardonnay/Pinot Noir) LeBeau-Batiste - Champagne, France - NV	\$125	
<b>Brut Rosé</b> (Pinot Noir/Poulsard/Trousseau) Domaine Tissot - Jura, France - NV	\$80	
<b>Prosecco</b> Bocelli - Veneto, Italy - NV	\$54	
<b>"La Sentinelle" Cremant Extra Brut</b> Parigot - Burgundy, France - NV	\$75	

  

ROSÉ AND ORANGE	5oz	750ml
<b>Rosé of Pinot Noir</b> Cooper's Hall - Willamette Valley, OR - 2022	\$11	\$50
<b>'A Frayed Knot'</b> (Rosé of Gewürztraminer) Love and Squalor - Willamette Valley, OR - 2022	\$12	\$54

## ALCOHOL-FREE COCKTAILS



### \$12 TIGER BALM

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



### \$12 WANDERING PATH

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

## COCKTAILS ON DRAFT



### \$13 THE PACIFIC STANDARD

portland potato vodka, lemon, ginger, honey, sparkling water  
12.6% ABV



### \$13 HOUSE PALOMA

lunazul blanco tequila, 400 conejos mezcal, housemade grapefruit soda, lime, salt  
12.6% ABV

## COFFEE COCKTAILS



### \$14 IRISH COFFEE

jameson irish whiskey, brown sugar, coffee, whipped cream  
11.4% 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



### \$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 CRANBERRY GIMLET

gin, and house cranberry cordial served in a three ounce glass



### \$17 FLANNEL SHIRT

scotch whisky, apple cider, averna, allspice, lemon  
8.8% ABV



### \$14 OUR WORLD-FAMOUS AMARETTO SOUR

amaretto, high-proof bourbon, fresh lemon, egg whites\*  
15% ABV



### \$12 ALL-DAY BLOODY MARY

reyka 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

**Barley Brown's Breakfast Stout (Nitro)** \$8  
Baker City, Oregon 6.5% abv

**Wayfinder 'Party Time' Pilsner** \$8  
Portland, Oregon 5.3% abv

**Little Beast 'Electric Sunshine' Strawberry-Lemon Sour** \$8  
Portland, Oregon 6.9% abv

**pFriem Rotating Ale** \$8  
Hood River, Oregon 5.4% abv

**Breakside 'Unicorns and Rainbows' IPA** \$8  
Portland, Oregon • 5.2% abv

**Silver Falls Brewery 'Oregon Sunshine' Hazy IPA** \$8  
Silverton, Oregon 6.1% abv

**Xicha 'Chela' Mexican Lager** \$8  
Salem, Oregon 5.3% abv

**Tieton Blackberry Cider** \$8  
Yakima, Washington 6.9% abv

## CANNED BEVERAGES

**Bourbon Renewal** \$8

Ninkasi Brewing & Jeffrey Morgenthaler • Eugene, Oregon  
8.4-9% abv

**Non-Alcoholic West Coast IPA** \$8  
Untitled Art • 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
Buffalo Trace Bourbon	\$10
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
Four Roses Small Batch Select	\$22
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
Sazerac Rye	\$15
Stagg Barrel Proof Bourbon	\$45
Templeton Rye	\$15
Weller Special Reserve Bourbon	\$15
Westward Pinot/Rum Cask	\$26/\$27
Wild Turkey 101 Bourbon	\$9
Woodford Reserve Bourbon	\$15

### VODKA

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

### GIN

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

### BRANDY

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

### RUM

Appleton Estate Signature	\$10
Appleton Reserve 8 Year	\$12
Cruzan Blackstrap	\$10
Myers's Dark	\$9
Novo Fogo Cachaça	\$12
Sailor Jerry's Spiced Rum	\$9
Smith and Cross	\$13
Zacapa 23	\$15

### INTERNATIONAL WHISKEY

Ardbeg 10	\$20
Crown Royal	\$9
Dewar's White Label	\$10
Glenfiddich 12	\$18
Glenlivet 12	\$20
Jameson	\$10
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
Del Maguey Vida Mezcal	\$15
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
Fidencio Pechuga Mezcal	\$30
Fidencio Único Mezcal	\$18
Herradura Blanco/Reposado	\$15/\$20
Patrón Silver	\$15
Teremana Blanco/Reposado	\$12/\$15
Unión El Viejo Mezcal	\$18

### AMARO + CORDIALS

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

195 Commercial Street Southeast • Open 11:30am to Midnight • Every Night • Happy Hour from 3pm-6pm and 9pm to close • \$2 Off All Menu Items • #psiloveyou

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.