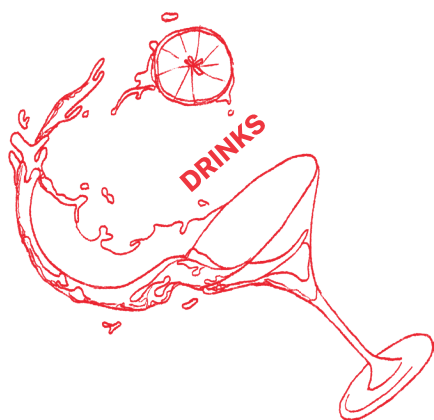




PACIFIC

COFFEE&TEA

COFFEE	3.3
CAPPUCCINO	3.9
CAFFE LATTE	4
ESPRESSO	3.3
DOUBLE ESPRESSO	4.6
ESPRESSO MACCHIATO	3.6
CORTADO	3.6
LATTE MACCHIATO	4.3
FLAT WHITE	4.5
CHAI LATTE	5
DIRTY CHAI LATTE	5.5
HOT CHOCOLAT	4
TEA various flavours	3.8
FRESH TEA mint ginger	3.8

extra's

+ decafé	0.5
+ oat milk	0.5
+ whipped cream	0.5
+ karamelsiroop	0.2

SWEETS

LIME POPPY LOAF v. from Dikke Lepel	5
BANANA BREAD v. from Dikke Lepel	5
APPLE CRUMBLE CAKE v. from patisserie Holtkamp	7
CHEESECAKE vgn. from patisserie Holtkamp	7
+ whipped cream	0.5

COCKTAILS

	glas pitcher
TECÁN PALOMA	12.5 46
Tecán tequila, grapefruit soda and lime juice	
VODKA MULE	11.5 42
Ketel One Vodka, ginger beer, lime juice and bitters	
JOSÉ'S CARAJILLO	13.5
Tecán tequila, licor 43 and espresso	
SPICY MARGARITA	13.5
Don Julio Blanco, Cointreau, jalapeño sirup and lime	
SQUEAKY WHEEL	13.5
Mezcal, Campari, Tia Maria, Disaronno and bitters	
RUBY YUZU SOUR	12.5
Johnnie Walker Black Ruby and Caipi Yuzu	
AMARETTO SOUR	10.5
Disaronno	
BOURBON SOUR	10.5
Bulleit Bourbon	
OLD CUBAN	13.5
Zacapa 23, Cava, mint/lime sirup and bitters	
OLD FASHIONED	10.5
Johnny Walker Black Label and orange bitters	
SEASONAL COCKTAIL	10
Ask our staff about the cocktail of the moment!	

MIXERS

TURBO TONY	11.5
Ketel One Vodka and El Tony Mate	
ONO HARD SELTZER	6.5
Ginger Lime Raspberry	

ALCOHOL-FREE

served with
Fever-Tree tonic

Tanqueray London Dry | Gordon's pink | Tanqueray ten | Bobby's | Hendick's

v.a. 11 | v.a. 37.5

BEERS

draft

HEINEKEN 5% 0.18L 0.25L 0.5L	3.75 4 8
MOKUM750 5.5% Pils Heineken	3.75 4 7.5
23 4% session white Brouwerij 't IJ X Pacific	6.5
NIJPA 6.2% NEIPA Brouwerij 't IJ	6.5
IJWIT 6.5% white Brouwerij 't IJ	6.5
WRENCH 5.5% IPA Moersleutel	6.5
LA CHOUFFE 8% blonde Duvel Moortgat	6.5
ZATTE 8% tripel Brouwerij 't IJ	6.5
LELLEBEL 5.7% blonde De Eeuwige Jeugd	6.5
BRAND WEIZEN 5.1% 0.3L 0.5L	6.5 9.5
FUNKY FALCON 5.1% pale ale Two Chef's Brewing	6.5
LELLEBEL 5.7% blonde De Eeuwige Jeugd	6.5
MANNENLIEFDE 6% Saison Oedipus	6.5
PITCHER HEINEKEN	23.5
PITCHER SPECIAAL	vanaf 28.95

no & low

HEINEKEN 0.0% pils	4.5
VRIJWIT 0.5% white beer Brouwerij 't IJ	6.5
CORONA CERO 0.0% lager	6.5
BRAND WEIZEN 0.0	5.5
FUNKY FALCON 0.2% pale ale Two Chefs Brewing	6.5

allergies? let us know!

v. = vegetarian vgn. = vegan

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bottled & canned

NATTE 6.5% double Brouwerij 't IJ	6.5
IJ IPA 7% Brouwerij 't IJ	6.5
DUVEL 8.5% blonde Duvel Moortgat	6.5
CORONA 4.5% lager	6.5
VEDETTE EXTRA WHITE 4.7%	6.5
ST. BERNARDUS WIT 5% Belgisch wit St. Bernardus	6.5
SINGHA 5% Thaise lager	6.5
BON CHEF 5% NEIPA Two Chef's Brewing	6.5
HAZY JANE 5% NEIPA Brewdog	6.5
THAI THAI 8% tripel Oedipus	6.5
BLOESEMBLOND 6.2% blonde Gebrouwen Door Vrouwen	6.5
TRIPLE TROUBLE 8.5% triple Van Moll	6.5
PUNK IPA GLUTEN FREE 5.4% glutenfree IPA Brewdog	6.5
OESTERSTOUT 8.5% Stout Scheldebrouwerij	6.5

fresh & fruity

AMSTEL RADLER 2%	4.5
LIEFMANS FRUITESSE 4.2%	6.5
APPLE BANDIT CIDER 4.5%	6.5
GALIPETTE CIDRE BRUT 4.5% cider	6.5

FRESH & HOMEMADE

HOMEMADE ICE TEA	5.5
HOMEMADE LEMONADE	5.5
lavender & lemon mandarine & yuzu strawberry & oolong	
COCA-COLA	4
regular zero	
LIPTON ICE TEA	4
sparkling green	
EL TONY MATE	5.5
YÜGEN KOMBUCHA	5.5
passionfruit & elderflower	
SAN PELLEGRINO ACQUA PANNA 0.75L	7.5

ALCOHOL-FREE

GIN&TONIC 0.0	10
Tanqueray 0.0, Fever-Tree tonic and lime	
WERMED SPRITZ 0.0	10
Willems Wermied 0.0, Vina'O sparkling wine and sparkling water	
VINA'O	6.5 32.5
alcoholfree sparkling wine from 100% Airen grapes	

JUICES

APPLE JUICE	4
ORANGE JUICE	4.5
BIG TOM TOMATO JUICE	4.5
MIXED JUICE	5.5
orange, carrot, mango and ginger	

sparkling

WINE

glass | bottle

CAVA

Mas Suau, Ferre Catasus, Penedès, Spain

7 | 35

CHAMPAGNE FLEURY

Pinot noir, Champagne, France (biodynamical)

90

VINA'O

Alcohol-free sparkling wine from 100% Airen grapes

6.5 | 32.5

white

SAUVIGNON BLANC

Amalinda, Alicante, Spain, 2022

6 | 30

PINOT GRIGIO

La Quercia, Veneto, Italy 2022

7 | 35

RIOJA BLANCO

Marques de Garoa, tempranillo, Spain, 2022

8 | 40

CHARDONNAY

Les Domaines Paul Mas, Languedoc, France 2024

9 | 45

GALINETTE natuurwijn

Domaine de Sulaue, grenache blanc blend, Provence, France 2023

50

ALBARIÑO

Castro Brey, Rías Baixas, Spain, 2022

50

POUILLY FUMÉ

Chateau Favray, sauvignon blanc, Loire, France 2022

65

rosé

DOMAINE LES CHARMETTES

Grenache, Languedoc-Roussillon, France, 2023

6 | 30

KÁRMÁN RIOJA ROSADO

Viura, Gómez Cruzado, Rioja Alto, Spain, 2024

37.5

red

SYRAH

Sicily, Italy, 2023

6 | 30

MERLOT

Valmas, Languedoc, France, 2022

7 | 35

BRINDISI RISERVA

Casa Vinicola Botter, Negroamaro, Puglia, Italy 2020

8 | 40

SANGIOVESE vgn.

Boira, Marche, Italië, 2022 (biodynamical)

9 | 45

RIBERA DEL DUERO

Bodegas Neo, Tempranillo, Ribera del Duero, Spain, 2020

55

VALPOLICELLA

Domini Veneti, valpolicella, Veneto, Italy, 2020

65

until 22:00

SNACKS

MUHAMMARA v. 11
baked eggplant, sourdough

STEAK TARTARE 13
pickled mustard seed, chives, croutons and egg yolk

SNACK DOUBLE CHEESE BURGER v. | vgn. optional 14
potato bun, cheddar, pickle, ketchup and mustard

CHEESES FROM "DE KAASHUT" v. 15

until 23:00

OLIVES vgn. 6

SOURDOUGH BREAD v. 6
herb butter and sea salt

IBERIO HAM 13
paleta de bellota of 50gr

BITTERBALLEN 6pcs. - vgn. optional 8
with fine mustard

KIP KARAAGE 13
soy glazed with spring onion and sesame seeds

MINI CHEESE SOUFFLES v. 6pcs. 7
with chili sauce

VLAMMETJES vgn. 6pcs. 8
with chilisaus

GYOZA CHICKEN 6pcs. 8
with sriracha mayonnaise

GYOZA VEGAN 6pcs. - vgn. 8
with sriracha mayonnaise

FRIES v. | vgn. optional 5
with mayonnaise

LOADED FRIES 11
with beef stew

MIXED PLATTER 12pcs. 16
bitterballen, mini cheese souffles and gyoza chicken

MIXED PLATTER 12pcs. vgn. 16
bitterballen (vgn.), gyoza (vgn.) and vlammetjes (vgn.)

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