

Screamin' Starters

Chips & Salsa 3.95

House made chips, roasted tomato salsa

Sweet Potato Fries [G] 6.95

With chipotle ranch dip

Gnarly Garlic Fries [G] 8.95

Fresh garlic, olive oil, herbs, parmesan cheese

Bacon Blue Cheese Fries 9.95

French fries topped with blue cheese sauce, bacon, sautéed onions, peppers and scallions

Chili Cheese Fries 9.95

French fries topped with our chili con carne, cheddar cheese sauce and shredded jack and cheddar cheese

Outrageous Onion Rings 8.95

Thick cut onions breaded with panko

Spicy Chicken Wings 9.95

Plump drumettes coated in buffalo sauce

Crispy Fried Calamari 10.95

House breaded rings, served cocktail sauce

Coconut Fried Shrimp 10.95

Breaded with shredded coconut, served with sweet chili dipping sauce

Honey BBQ Babyback Ribs 11.95

Smoked and grilled with a sweet & sour BBQ sauce

Wipeout Nachos 11.95

A large plate of chips topped with black beans, cheddar and jack cheeses, sour cream, guacamole and pico de gallo
Add grilled chicken - 2.95 Add grilled skirt steak - 3.95

Fried Pickles 8.95

Served with chipotle ranch

Garlic Pizza Bread 6.95

Garlic focaccia, tomato sauce, garlic, and cheese

New England Clam Chowder - or - Chili Con Carne

Cup - 5.75 Bowl - 6.95 Bread Bowl - 8.95

Bread Bowl & Salad Combo 12.95

Shredding Salads

House Salad [G] 6.75

Mixed greens, tomato, cucumber, jicama and croutons tossed with our cilantro-lime vinaigrette

Seared Tuna Salad 17.95

Mixed greens, red peppers, red onions, green onions, crispy wontons, ginger soy vinaigrette and wasabi aioli

BBQ Chicken Salad 15.95

Chopped Romaine, black beans, corn, tomatoes, tortilla chips, jack and cheddar cheeses, tossed with ranch dressing and topped with crispy chicken and BBQ sauce

Caesar [G] 8.95

Chopped romaine hearts tossed with a creamy Caesar dressing and topped with shaved Parmesan cheese and croutons
Add grilled chicken - 3.95 Add grilled shrimp - 4.50

Grilled Salmon Salad [G] 17.95

A fresh filet of salmon grilled on a bed of mixed baby greens, tomatoes, cucumbers, red onions tossed in our house vinaigrette and drizzled with our ranch dressing

Taco Salad (Chicken or Steak) [G] 15.95

Fresh chopped lettuce, black beans, jack & cheddar cheese, salsa, sour cream, guacamole

Thai Style Steak & Noodle Salad 17.95

Organic greens, cabbage, noodles, tomatoes, tossed with a sweet and spicy vinaigrette, topped with marinated steak and toasted coconut

Burritos

Burritos are made fresh to order with black beans, rice, roasted tomato salsa, cheddar & jack cheese.

Grilled Fish 13.95

Grilled Pacific Cod, tomato salsa, red peppers & jalapeño cream

Carnitas 13.95

Tender pulled pork with sweet grilled onions, tomato salsa and jalapeño cream

Carne Asada 13.95

Grilled local Harris Ranch skirt steak, tomato salsa and jalapeño cream

Grilled Chicken 13.95

Fresh marinated and grilled chicken, tomato salsa and jalapeño cream

Baja Tacos

Served on corn tortillas with shredded cabbage, rice and black beans.

12.95 for any 2 taco combination ... + 3.00 for a 3rd taco

Baja Fish

Battered Pacific Cod, jalapeño slaw, chipotle aioli and pico de gallo

Carnitas

Tender pulled pork with sweet grilled onions, tomato salsa and jalapeño cream

Carne Asada [G]

Grilled local Harris Ranch skirt steak, tomato salsa and jalapeño cream

Grilled Chicken [G]

Fresh marinated and grilled chicken, tomato salsa and jalapeño cream

Fried Seafood

All seafood entrees served with our pineapple coleslaw and crispy french fries.

Fish & Chips 16.95

Anchor Steam beer battered Pacific Cod, fried 'til golden and served with tartar sauce

Wipeout Fried Combo 17.95

A combination of battered Pacific Cod, calamari and coconut shrimp

Fried Calamari & Chips 14.95

Tender rings of calamari, house breaded with panko, fried 'til golden

Coconut Shrimp & Chips 16.95

Tender shrimp, breaded with shredded coconut and fried, served with sweet chili sauce

Big Wave Bowls

Grilled Salmon Bowl [G] 17.95

Fresh grilled salmon, teriyaki sautéed veggies, coconut rice

Teriyaki Chicken Bowl [G] 15.95

Teriyaki chicken, coconut rice, sautéed veggies, and grilled pineapple

Chipotle Chicken Penne Pasta 15.95

Chicken breast, mixed veggies in a chipotle cream sauce over penne pasta

Sizzling Shrimp & Steak Bowl [G] 17.95

Wok-seared shrimp & steak with fresh vegetables stir-fried with ginger, garlic, cilantro and basil in a light soy sauce, served with coconut rice

Sesame Tuna Bowl [G] 17.95

Ahi tuna seared rare, stir fried vegetables with ginger, garlic, cilantro and basil, served over coconut rice with wasabi aioli

Paddlin' Pizzas

Our 9" personal pizzas are hand thrown, baked to order in our pizza oven and topped with tomato sauce & cheese.

Build Your Own Pizza 11.95

Each item \$1.00: bacon, black olives, pepperoni, ham, chorizo, chicken, pineapple, red or yellow onions, tomatoes, jalapeños, pesto, mushrooms, blue cheese

Cheese Please 11.95

Pipeline Pepperoni 12.95

BBQ Chicken 13.95

Shredded chicken, tomato-BBQ sauce, red onions, fresh tomatoes

Buffalo Chicken 13.95

Buffalo sauce, grilled chicken breast, blue cheese and green onions

Chorizo & Chicken 13.95

Chorizo sausage, chicken, red onions, tomatoes, cheese, fresh cilantro and basil

Hawaii 5 Ohhhh 13.95

Ham, pineapple, tomato sauce and cheese

Primo Pesto 13.95

Fresh basil pesto, mushrooms

The Veg Head 13.95

Mushrooms, green peppers, onion, olives

Burgers

Burgers served with fresh lettuce, tomato, red onion, pickle on a fresh baked Boudin's egg bun. French fries may be substituted with sweet potato fries, garlic fries or onion rings for an additional cost.

Hamburger 11.95

Add Cheese - 75¢ Add Bacon - 1.50

The Jalapeño Burger 13.95

Topped with pickled jalapeños, jalapeño relish and jack cheese

BBQ Burger 13.95

Topped with tangy BBQ sauce, jack cheese & fried onions

The Wipeout Burger 14.95

Topped with crisp bacon, melted blue cheese & fried onions

Turkey Burger 13.95

Ground turkey patty, topped with jack cheese

The Hawaiian Burger 13.95

Topped with grilled pineapple, teriyaki glaze and jack cheese

The California Burger 14.95

Topped with melted jack cheese, guacamole and bacon

Summer of Love Burger 13.95

A house-made patty of brown rice, black beans, oatmeal, dried plums and seasoning, grilled and topped with pesto aioli

Surfin' Sandwiches

All sandwiches served with crispy french fries.

Salmon B.L.T. 14.95

Fresh filet of salmon on toasted french roll with bacon, lettuce, tomato and a pesto mayo

Teriyaki Pineapple Chicken 13.95

Grilled chicken breast, teriyaki sauce, grilled pineapple and jack cheese served on a toasted bun

Chili Cheese Dog 10.95

A 1/3 lb. Nathan's all beef hot dog smothered with chili, melted cheddar cheese and shredded cheese

Grilled Chicken Breast 11.95

Marinated in garlic and olive oil grilled served on a toasted bun

BBQ Pork 12.95

Tender pulled pork simmered in tangy BBQ sauce served on a toasted bun with coleslaw

The Beach Club 13.95

Sliced turkey, jack and cheddar cheese, bacon, lettuce, tomato, onion served on sliced sourdough with mayo

Fried Fish Sandwich 13.95

Crispy, battered Alaskan Cod served on a toasted bun with tartar sauce, lettuce, tomatoes and onions



SUSTAINABILITY PLEDGE

Wipeout Bar & Grill is committed to the preservation of the ocean and its fisheries, therefore we only purchase sustainable seafood following the guidelines of the Monterey Bay Aquarium's Seafood Watch® program and Aquarium of the Bay.



WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER AND JCB CARDS.
NO PERSONAL CHECKS ACCEPTED. SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS SERVED. A 5% SURCHARGE IS ADDED TO EACH CHECK TO HELP FUND THE SAN FRANCISCO EMPLOYEE BENEFITS ORDINANCES.

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.
SMOKING IN THE DINING ROOM IS PROHIBITED INCLUDING E-CIGARETTES.
NO OUTSIDE FOOD OR DRINKS ALLOWED.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

EATING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

[G] = ITEMS THAT ARE OR CAN BE PREPARED GLUTEN FREE.

Specialty Drinks

Each drink 10.95 (excludes Moscow Mule)

Fireball Cider

"AKA Angry Balls"

Angry Orchard hard spiked apple cider on the rocks with Fireball cinnamon whisky.

Sex on Baker Beach

Vodka, Bols Peach schnapps, cranberry, orange and pineapple juices, served on the rocks.

Moscow Mule 11.95

SVEDKA vodka, Bundaberg ginger beer and fresh lime, served in a traditional copper mug.

Radical Raspberry Cosmo

SVEDKA raspberry vodka, Bols Red Raspberry, fresh lime juice in a sugar-rimmed glass.

Off The Lip Lemondrop

SVEDKA citrus vodka, lemon juice in a sugar-rimmed glass. (available skinny, 166 calories)

Margaritas y Tequilas!

The Wipeout Margarita

14oz. 9.95

23oz. 12.95

100% Agave Monte Alban Reposado Tequila, Bols triple sec, fresh lime and organic agave nectar.

Patron Margarita

14oz. 11.95

23oz. 14.95

Patron Barrel Select Reposado Tequila, Patron Citronge orange liqueur, fresh lime and organic agave nectar.

Jalapeño Patron Margarita

14oz. 11.95

23oz. 14.95

Jalapeño infused Patron Barrel Select Reposado Tequila, Citronge orange liqueur, fresh lime and organic agave nectar.

Patron Mule

Patron Barrel Select Reposado Tequila, Bundaberg ginger beer and fresh lime juice. 11.95

Corona-Rita 23 oz.

Our Wipeout Margarita topped with a bottle of Coronita. 12.95

GIANT 23 oz. Drinks

Each 23 oz. drink 12.95

Maverick Mai Tai

Bacardi coconut rum, orange and pineapple juices, grenadine and a float of dark rum.

Shark Bite

Rum, crème de banana, Bacardi Piña Colada mix, blended and poured over a strawberry wave.

Blueberry Breeze

Blueberry vodka, fresh lime juice, lemonade and lemon-lime soda. (available skinny, 179 calories)

California Dreamin'

SVEDKA vanilla vodka, strawberry and coconut puree, cranberry, pineapple and orange juices, and whipped cream, blended.

Pomegranate Margarita

Monte Alban Reposado tequila, triple sec, pomegranate juice and fresh lime.

Draft Beers

Try it in our GIANT 20 oz. glass

IPA by Anchor Brewing

(San Francisco, CA) ABV: 6.7%

Wipeout Lager (Napa, CA) ABV: 5%

Anchor Steam (San Francisco, CA) ABV: 4.9%

Blue Moon (Golden, CO) ABV: 5.4%

Lagunitas Pilsner (Petaluma, CA) ABV: 6.2%

Modelo Especial (Mexico) ABV: 4.4%

Anchor Pale Ale (San Francisco, CA) ABV: 5.3%

California Lager by Anchor Brewing

(San Francisco, CA) ABV: 4.9%

Magnolia Brut IPA

(San Francisco, CA) ABV: 6.7%

Stella Artois (Belgium) ABV: 5%

805 Blonde by Firestone

(Paso Robles, CA) ABV: 4.7%

Bud Light (Fairfield, CA) ABV: 4.2%

Bottled Beers

Spiked Corona

Bottle of Corona with a shot of tequila poured right in.

Bucket of Coronitas 16.95

6-7oz. Bottles served in a bucket, iced

Kona Big Wave Golden Ale (HI) ABV: 4.2%

Clausthaler (non-alc.) (Germany)

Coors Light (Golden, CO) ABV: 4.2%

Corona (Mexico) ABV: 4.6%

Dos XX Amber (Mexico) ABV: 4.7%

Miller Lite (USA) ABV: 4.2%

Guinness (Ireland) ABV: 4.2%

Pacifico (Mexico) ABV: 4.5%

Sam Adams Boston Lager

(USA) ABV: 5%

Budweiser (Fairfield, CA) ABV: 5%

Michelob Ultra (Fairfield, CA) ABV: 4.2%

Gluten-free Beers

Omission Lager (Portland, OR) ABV: 4.6%

Angry Orchard Apple Cider ABV: 5%

Angry Orchard Rose Cider ABV: 5.5%

White Wine

	gl	btl
House Chardonnay California '16	7.5	28
Pinot Grigio, California '16	7.5	28
White Zinfandel, Coastal Vines, CA	7.5	28
Sauvignon Blanc, Coastal Vines, California '16	8.5	29
Chardonnay, Kendall-Jackson, CA '15	9.5	36

Red Wine

	gl	btl
Cabernet Sauvignon, Coastal Vines, California '14	7.5	28
Pinot Noir, Coastal Vines, CA '16	8.5	28
Cabernet, Sempre Vive, Napa, CA '14	NA	37
Pinot Noir, La Crema, Monterey, CA '15	NA	36
Merlot, Coastal Vines, California '16	7.5	28

Beverages

Root Beer Float

Surfed up traditionally with craft brewed root beer and vanilla ice cream.

Milkshakes

Choice of vanilla, chocolate, strawberry or Oreo, topped with whipped cream.

Pepsi (regular or diet)

Mountain Dew

Mist Twist

Mug Root Beer

Orange Crush

Schweppes Ginger Ale

Tropicana Lemonade

Brisk Raspberry Iced Tea

Dr. Pepper

PROUD PARTNERS:

