

Screamin' Starters

New England Clam Chowder - or - Chili Con Carne
Cup - 5.75 Bowl - 6.95 Bread Bowl - 8.95

Chips & Salsa 3.95
House made chips, roasted tomato salsa

Sweet Potato Fries 6.95
With chipotle ranch dip

Gnarly Garlic Fries 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
Panko 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

Garlic Pizza Bread 6.95
Garlic focaccia, tomato sauce, garlic, and cheese

Shredding Salads

Bread Bowl & Salad Combo 12.95
Choice of House Salad or Caesar

House Salad [GF] 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 [GF] 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 [GF] 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) [GF] 15.95
Fresh chopped lettuce, black beans, jack & cheddar cheese, salsa, sour cream, guacamole, served in a tortilla shell

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
Fresh grilled Pacific Cod, tomato salsa & 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

Al Pastor 13.95
Marinated pork and pineapple, red onions, cilantro and jalapeño cream

Baja Tacos



Served on flour tortillas with rice and black beans.
12.95 for any 2 taco combination ... + 3.00 for a 3rd taco
Corn tortillas available on request.

Baja Fish
Fresh battered Pacific Cod, jalapeño slaw, chipotle aioli and pico de gallo

Carnitas
Tender pulled pork with jalapeno slaw, tomato salsa and jalapeño cream

Carne Asada
Grilled local Harris Ranch skirt steak, jalapeno slaw, tomato salsa and jalapeño cream

Grilled Chicken
Fresh marinated and grilled chicken, jalapeno slaw, tomato salsa and jalapeño cream

Al Pastor
Marinated pork and pineapple, red onions and cilantro

Fried Seafood

Seafood entrees served with pineapple coleslaw & crispy french fries.

Fish & Chips 16.95
Anchor Steam beer battered Fresh Pacific Cod, fried 'til golden and served with tartar sauce

Wipeout Fried Combo 17.95
A combination of battered Fresh Pacific Cod, calamari and coconut shrimp

Fried Calamari & Chips 14.95
Panko breaded rings

Coconut Shrimp & Chips 16.95
Tender shrimp, breaded with shredded coconut and fried, served with sweet chili sauce

Big Wave Bowls

Grilled Salmon Bowl [GF] 17.95
Fresh grilled salmon, teriyaki sautéed veggies, coconut rice

Teriyaki Chicken Bowl [GF] 15.95
Teriyaki chicken, coconut rice, sautéed veggies, and grilled pineapple

Sizzling Shrimp & Steak Bowl [GF] 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*[GF] 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 \$1.75.

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

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

Turkey Burger 13.95
Ground turkey patty, topped with jack cheese

Impossible 2.0 Burger 14.95
Vegan patty made from plant based ingredients, melted cheddar cheese, pesto aioli, on an egg bun

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 11.95
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 13.95
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 Pacific 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.

WARNING

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

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 & PATIO 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.

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



Specialty Cocktails

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)

Draft Beers

Try it in our GIANT 20 oz. glass

Wipeout Lager (Napa, CA) ABV: 5%

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

IPA by Anchor Brewing

(San Francisco, CA) ABV: 6.7%

Anchor San Franpsycho IPA

(San Francisco, CA) ABV: 6.3%

Cali Lager by Anchor

(San Francisco, CA) ABV: 4.9%

Trumer Pilsner (Berkeley, CA) ABV: 4.8%

805 Blonde by Firestone

(Paso Robles, CA) ABV: 4.7%

Modelo Especial (Mexico) ABV: 4.4%

Blue Moon (Golden, CO) ABV: 5.4%

Bud Light (Fairfield, CA) ABV: 4.2%

Stella Artois (Belgium) ABV: 5%

Lagunitas IPA (Petaluma, CA) ABV: 6.2%

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

Clausthaler (non-alc.) (Germany)

Corona (Mexico) ABV: 4.6%

Miller Lite 16oz Aluminum Bottle (USA) ABV: 4.2%

Guinness (Ireland) ABV: 4.2%

Pacifico (Mexico) ABV: 4.5%

Coors Light

16oz Aluminum Bottle (Golden, CO) ABV: 4.2%

Budweiser 16oz Aluminum Bottle (Fairfield, CA)

ABV: 5%

Michelob Ultra (Fairfield, CA) ABV: 4.2%

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Margaritas y Tequilas!

The Wipeout Margarita

14oz. 10.95 23oz. 12.95

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

Patron Margarita

14oz. 12.95 23oz. 14.95

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

Jalapeño Patron Margarita

14oz. 12.95 23oz. 14.95

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

Black Raspberry Margarita

14oz. 12.95 23oz. 14.95

100% agave tequila, Bols Black Raspberry, fresh lime and organic agave nectar.

Pomegranate Margarita

14oz. 12.95 23oz. 14.95

Monte Albon Reposado Tequila, triple sec, pomegranate juice and fresh lime.

Patron Mule

Patron Barrel Select Reposado Tequila, Bundaberg Ginger Beer and fresh lime juice. 12.95

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.

Tasty Wave

Bacardi Coconut Rum, Piña Colada mix, blended and poured over Blue Curacao.

California Dreamin'

SVEDKA Vanilla Vodka, strawberry and coconut puree, cranberry, pineapple and orange juices, and whipped cream, blended.

Gluten-free Beers

Omission Lager (Portland, OR) ABV: 4.6%

Angry Orchard Apple Cider ABV: 5%

Angry Orchard Rose Cider ABV: 5.5%

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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:



WARNING

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

For more information go to www.P65Warnings.ca.gov/alcohol