



Pier 39 • San Francisco

Screamin' Starters

New England Clam Chowder

Cup - 5.95 Bowl - 7.95 Bread Bowl - 9.95

Chips & Salsa 4.75

House made chips, roasted tomato salsa

Sweet Potato Fries 7.95

With chipotle ranch dip

Chili Cheese Fries 10.95

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

Gnarly Garlic Fries 8.95

Fresh garlic, olive oil, herbs, parmesan cheese

Outrageous Onion Rings 9.95

Thick cut onions breaded with panko

Spicy Chicken Wings 10.95

Plump drumettes and wings coated in buffalo sauce

Crispy Fried Calamari 12.95

Panko breaded rings, served cocktail sauce

Coconut Fried Shrimp 13.95

Breaded with shredded coconut, served with sweet chili dipping sauce

Wipeout Nachos 13.95

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

Shredding Salads

Bread Bowl & Salad Combo 14.95

Choice of House Salad or Caesar

House Salad [GF] 7.95

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

BBQ Chicken Salad 17.95

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] 9.95

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] 19.95

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 [GF] 17.95

Choice of chicken or steak
Mixed greens, black beans, jack & cheddar cheese, salsa, sour cream, guacamole, served in a tortilla shell.

Burritos

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

Grilled Chicken 14.95

Fresh marinated and grilled chicken tomato salsa and jalapeño cream

Grilled Fish 15.95

Fresh grilled Pacific Cod, tomato salsa & jalapeño cream

Carnitas 14.95

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

Carne Asada 15.95

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

California Burrito 15.95

A large tortilla filled with carne asada, french fries, melted cheese, guacamole, pico de gallo, chipotle cream

Baja Tacos



Served on flour tortillas with rice and black beans.
14.50 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

Fried Seafood

Seafood entrees served with pineapple coleslaw & crispy french fries.

Fish & Chips 18.95

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

Wipeout Fried Combo 20.95

A combination of battered Fresh Pacific Cod, calamari and coconut shrimp

Fried Calamari & Chips 17.95

Panko breaded rings

Coconut Shrimp & Chips 18.95

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

Big Wave Bowls

Grilled Salmon Bowl [GF] 19.95

Fresh grilled salmon, teriyaki sautéed veggies, coconut rice

Teriyaki Chicken Bowl [GF] 17.95

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

Sizzling Shrimp & Steak Bowl [GF] 19.95

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

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 12.95

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

Cheese Please 12.95

Pipeline Pepperoni 13.95

BBQ Chicken 15.95

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

Buffalo Chicken 15.95

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

Chorizo & Chicken 15.95

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

Hawaii 5 Ohhhh 15.95

Ham, pineapple, tomato sauce and cheese

The Veg Head 14.95

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* 13.95

Add Cheese - 75¢ Add Bacon - 1.50



The Jalapeño Burger* 15.95

Topped with pickled jalapeños, jalapeño relish and jack cheese

BBQ Burger* 15.95

Topped with tangy BBQ sauce, jack cheese & fried onions

The Wipeout Burger* 15.95

Topped with crisp bacon, melted blue cheese & fried onions

The California Burger* 16.95

Topped with melted jack cheese, guacamole and bacon

Impossible Burger 15.95

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. 16.95

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

Chili Cheese Dog 13.95

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

BBQ Pork 14.95

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

Fried Fish Sandwich 14.95

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



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



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 & 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.



Pier 39 · San Francisco

Specialty Cocktails

Sex on Baker Beach 11.95

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

Moscow Mule 11.95

Vodka, ginger beer and fresh lime, served in a traditional copper mug.

Radical Raspberry Cosmo 11.95

Raspberry vodka, red raspberry liqueur, fresh lime juice in a sugar-rimmed glass.

Off The Lip Lemondrop 11.95

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

Jack Peach Mule 11.95

Jack Daniels Whiskey, peach Schnapps, brown sugar and ginger beer.

Draft Beers

Try it in our GIANT 20 oz. glass

Wipeout Lager (Napa, CA) ABV: 5%

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

805 Blonde by Firestone

(Paso Robles, CA) ABV: 4.7%

Michelob Ultra (Fairfield, CA) ABV: 4.2%

Corona (Mexico) ABV: 4.6%

Mystic Haze IPA

(San Francisco, CA) ABV: 7.1%

Modelo Especial (Mexico) ABV: 4.4%

Lost Coast Great White (Eureka, CA) ABV: 4.8%

Bud Light (Fairfield, CA) ABV: 4.2%

Stella Artois (Belgium) ABV: 5%

Coors Light (Golden, CO) ABV: 4.2%

Mind Haze IPA (Paso Robles, CA) ABV: 6.2%

Bottled Beers

Becks (non-alc.) (Germany)

Guinness (Ireland) ABV: 4.2%

Margaritas y Tequilas!

The Wipeout Margarita

14oz. 10.95 23oz. 12.95
Monte Alban Reposado Tequila, triple sec, fresh lime and organic agave nectar.

Patron Margarita

14oz. 13.95 23oz. 15.95
Barrel Select Patron Reposado Tequila, triple sec, fresh lime and organic agave nectar.

Jalapeño Patron Margarita

14oz. 13.95 23oz. 15.95
Jalapeño infused Barrel Select Patron Reposado Tequila, triple sec, fresh lime and organic agave nectar.

Black Raspberry Margarita

14oz. 12.95 23oz. 14.95
Monte Alban Reposado Tequila, black raspberry liqueur, fresh lime and organic agave nectar.

Pomegranate Margarita

14oz. 12.95 23oz. 14.95
Monte Alban Reposado Tequila, triple sec, pomegranate juice and fresh lime.

Patron Mule

Barrel Select Patron Reposado Tequila, ginger beer and fresh lime juice. 13.95

Corona-Rita 23 oz.

Our Wipeout Margarita topped with a bottle of Coronita. 13.95

GIANT 23 oz. Drinks

Each 23 oz. drink 13.95

Maverick Mai Tai

Silver 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

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

California Dreamin'

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

Gluten-free Cider

Angry Orchard Apple Cider

ABV: 5%

White Wine

	gl	btl
House Chardonnay California '16	7.95	28
Pinot Grigio, California '16	7.95	28
White Zinfandel, Coastal Vines, CA	7.95	28
Sauvignon Blanc, Coastal Vines, California '16	8.95	29
Chardonnay, Napa Creek, Napa Valley, CA '14	8.95	29

Red Wine

	gl	btl
Cabernet Sauvignon, Coastal Vines, California '14	7.95	28
Pinot Noir, Coastal Vines, CA '16	8.95	28
Cabernet, Sempre Vive, Napa, CA '14	NA	37
Pinot Noir, La Crema, Monterey, CA '15	NA	36
Merlot, Coastal Vines, California '16	7.95	28

Beverages

Root Beer Float 5.50

Surfed up traditionally with Mug root beer and vanilla ice cream.

Milkshakes 5.50

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

Strawberry Lemonade 5.50

Strawberry puree and lemonade, shaken.

Fruit Splashers 5.50

Fresh fruit juices, soda water, fruit garnish. Choice of orange, pineapple, strawberry, lime or pomegranate.

Soft Drinks Free Refills 4.25

Pepsi (regular or diet) Mountain Dew

Mist Twist Mug Root Beer

Orange Crush Dr. Pepper

Schweppes Ginger Ale

Lemonade

Brisk Raspberry Iced Tea

San Pellegrino Sparkling Water

PROUD PARTNERS:



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YOUR HEALTH IS OUR TOP PRIORITY

The wellbeing of our guests and staff is always our priority. We have implemented heightened sanitary procedures to keep our community as safe as possible during the current situation with Coronavirus (COVID-19).

What we're doing

- Providing single-use menus
- Removing condiment bottles from tables to serve upon request
- Staffing a full-time dedicated employee to sanitize door handles, tables, chairs, bathroom facilities, and other commonly touched areas throughout the day
- Reinforcing our mandate that staff stay home if they show any symptoms of cold or flu
- Implementing heightened staff handwashing procedures and providing extensive education on how to prevent the spread of germs

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