Screamin’ Starters

New England Clam Chowder  
Cup - 5.95  Bowl - 7.95  Bread Bowl - 9.95

Chili con Carne  
Topped with diced onions and cheese  
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

Chili Cheese Fries  
10.95  French fries topped with our chili corn carre, 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  Plum pepperd wings and ringed 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

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

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 tossed 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.

Big Wave Bowls

Grilled Salmon Bowl [GF]  
19.95  Fresh grilled salmon, teriyaki sauted vegetables, coconut rice

Teriyaki Chicken Bowl [GF]  
17.95  Teriyaki chicken, coconut rice, sauted vegetables, and grilled pineapple

Sizzling Shrimp & Steak Bowl [GF]  
19.95  Whk-seared shrimp it steak with fresh vegetables, stir-fried with ginger, garlic, cilantro and basi in a light soy sauce, served with coconut rice

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 jalapeno cream

Grilled Fish  
15.95  Fresh grilled Pacific cod, tomato salsa & jalapeno cream

Carnitas  
14.95  Tender pulled pork with sweet grilled onions, tomato salsa and jalapeno cream

Carne Asada  
15.95  Grilled local Harris Ranch skirt steak, tomato salsa and jalapeno 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-corn tortillas with rice and black beans. 14.50 for any 2 taco combination… + 3.00 for a 3rd taco

Baja Fish

Fresh battered Pacific Cod, jalapeno slaw, chipotle aioli and pico de gallo

Carnitas

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

Carne Asada

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

Grilled Chicken

Fresh marinated and grilled chicken, jalapeno slaw, tomato salsa and jalapeno 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, calamarri 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

Kid’s Menu

For kids 12 & under.

Cheese Quesadilla  
8.95  Choice of steamed broccoli or french fries

Hot Dog  
8.95  Choice of steamed broccoli or french fries

Chicken Tenders  
8.95  Choice of steamed broccoli or french fries

Fish & Chips  
8.95  Choice of steamed broccoli or french fries

Cheese or Pepperoni Pizza  
8.95

Cheeseburger  
9.50  Choice of steamed broccoli or french fries

Surfin’ Sandwiches

All sandwiches served with crispy french fries.

Salmon B.L.T.  
16.95  Fresh filet of salmon on toasted farm roll with bacon, lettuce, tomato and a pesto mayo

Chili Cheese Dog  
13.95  A 1/2 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

Nashville Hot Chicken  
15.95  Crispy, spicy chicken, coleslaw, pickles, red onions, Jack cheese, mayonnaise

Paddlin’ Pizzas

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

Build Your Own Pizza  
12.95  Each item $1.00: bacon, black olives, pepperoni, ham, chorizo, chicken, pineapple, red or yellow onions, tomatoes, jalapenos, pesto, mushrooms, blue cheese

Cheese Please  
12.95

Pipepline 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 Boudoir’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 - $1.5  Add Bacon – 1.50

The Jalapeño Burger*  
15.95  Topped with pickled jalapenos, jalapeno relish and jack cheese

BBQ Burger*  
15.95  Topped with tangy BBQ sauce, jack cheese & fried onions

The Hawaiian Burger*  
15.95  Topped with grilled pineapple, teriyaki glaze and jack cheese

The Wipeout Burger*  
15.95  Topped with crispy 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, pests aioli, on an bun

WARNING

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

*EATING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODPOISONING.
NO OUTSIDE FOOD OR DRINKS ALLOWED.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

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.”

PADDLED ITEMS THAT ARE OR CAN BE PREPARED GLUTEN FREE.

*105X EMPLOYEE BENEFITS ORDINANCES.

ITEMS SERVED. A 5% SURCHARGE IS ADDED TO EACH CHECK TO HELP FUND THE SAN
NO PERSONAL CHECKS ACCEPTED. SALES TAX WILL BE ADDED TO THE PRICE OF ALL
WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER AND JCB CARDS.
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: 5.2%
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%
Drake’s IPA  (San Leandro, CA) ABV: 7%
Bud Light  (Fairfield, CA) ABV: 4.2%
Stella Artois  (Belgium) ABV: 5%
Modelo Especial  (Mexico) ABV: 4.4%
Mind Haze IPA by Firestone  (Paso Robles, CA) ABV: 6.2%
Mango Cart Wheat Ale by Golden Road  (Los Angeles, CA) ABV: 4%

Bottled Beers

Becks  (non-alc.) (Germany)
White Claw Black Cherry 19.2 oz.  (Chicago, IL) ABV: 5%
Golden State Mighty Dry Cider  (Gluten Free) (Sonoma, CA) ABV: 6.9%

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 Corona.  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.

White Wine

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

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)  7.95
Mountain Dew  7.95
Mist Twist  7.95
Mug Root Beer  7.95
Orange Crush  7.95
Dr. Pepper  7.95
Schweppes Ginger Ale  7.95
Lemonade  7.95
Brisk Raspberry Iced Tea  7.95
San Pellegrino Sparkling Water  7.95

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 are doing:

- Providing single-use menus
- Returning complimentary bottles from tables to servers upon request
- Staffing a full-time dedicated employee to sanitize door handles, tables, chairs, bathroom facilities, and other commonly touched areas throughout the day
- Re-inforcing 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

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER AND JOEY CARDS.
NO PERSONAL CHECKS ACCEPTED. SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS SOLD. A 3% 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.
WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

San Francisco Employee Benefits Ordinances.

WARNING:

Carry foods and beverages sold or served here can exposure you to chemicals including acrylamide in many fried or baked foods, and acrylamide, which is known to the State of California to cause cancer and birth defects or other reproductive harms.

PARTNERS:

PROUD PARTNERS: