

## Screamin' Starters

### New England Clam Chowder

Cup - 5.95 Bowl - 7.95 Bread Bowl - 9.95

### Chili con Carne

Topped with 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 con carne, cheddar cheese sauce, shredded jack & cheddar cheeses

### 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 11.95

Plump drumettes and wings coated in buffalo sauce

### Crispy Fried Calamari 13.95

Served cocktail sauce

### Coconut Fried Shrimp 14.95

Breaded with shredded coconut, sweet chili dipping sauce

### Garlic Pizza Bread 8.95

Garlic focaccia, tomato sauce, garlic, and cheese

### Wipeout Nachos 13.95

A large plate of chips topped with black beans, cheddar & 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 & 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

### Seared Tuna Salad\* 19.95

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

### Taco Salad [GF] 17.95

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

## 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, vegetables, ginger, garlic, cilantro, basil in a light soy sauce, over coconut rice

### Sesame Tuna Bowl\*[GF] 19.95

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

## 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 16.95

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

### California Burrito 16.95

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.  
14.95 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

### 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

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 18.95

Served with cocktail sauce

### Coconut Shrimp & Chips 18.95

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

## Kids 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

## 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. 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 Hawaiian Burger\* 15.95

Topped with grilled pineapple, teriyaki glaze and jack cheese

### 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

## 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

### Nashville Hot Chicken 15.95

Crispy, spicy chicken, coleslaw, pickles, red onions, Jack cheese, mayonnaise



## 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](http://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.

## 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%

### Fort Point Single Hop Pale Ale

(San Francisco, CA) ABV: 4.7%

### 805 Blonde by Firestone

(Paso Robles, CA) ABV: 4.7%

### Drake's IPA (San Leandro, CA) ABV: 7%

### Bud Light (Fairfield, CA) ABV: 4.2%

### Stella Artois (Belgium) ABV: 5%

### Corona (Mexico) ABV: 4.6%

### Modelo Especial (Mexico) ABV: 4.4%

### Mind Haze IPA by Firestone

(Paso Robles, CA) ABV: 6.2%

### Modelo Negra (Mexico) ABV: 5.4%

### Elysian Space Dust IPA

(Seattle, WA) ABV: 8.2%

### Blue Moon (Golden, CO) ABV: 5.4%

## Bottled Beers

### Becks (non-alc.) (Germany)

### White Claw Black Cherry

(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 21oz. 12.95

Gold tequila, triple sec, fresh lime and organic agave nectar.

### Jalapeño Margarita

14oz. 12.95 21oz. 14.95

House made jalapeño infused tequila, triple sec, fresh lime and organic agave nectar.

### Black Raspberry Margarita

14oz. 12.95 21oz. 14.95

Gold tequila, black raspberry liqueur, fresh lime and organic agave nectar.

### Pomegranate Margarita

14oz. 12.95 21oz. 14.95

Gold tequila, triple sec, pomegranate juice and fresh lime.

### Corona-Rita 21 oz.

Our Wipeout Margarita topped with a bottle of Coronita. 13.95

## GIANT 21 oz. Drinks

Each 21 oz. drink 13.95

### Maverick Mai Tai

Silver and 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

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

	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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