



Chips & Salsa 3.95

Fresh, house made tortilla chips served with roasted tomato salsa.

G Sweet Potato Fries 6.95 Served with a chipotle ranch dip.

G Gnarly Garlic Fries 8.95

French fries tossed with our blend of lots of fresh garlic, olive oil, fresh herbs and spices and parmesan cheese.

Bacon Blue Cheese Fries 9.95

French fries topped with blue cheese sauce, chopped bacon, sautéed onions, peppers and scallion.

Chili Cheese Fries 9.95

French fries topped with our chili con carne, cheddar cheese sauce and shredded jack and cheddar cheese. Killer Dude!!!!!

Outrageous Onion Rings 7.95

Thick cut onions breaded with panko and fried 'til golden.

Spicy Chicken Wings 8.95

Plump drumettes seasoned and coated with spicy hot wing sauce and served with a cool ranch dip.

Crispy Fried Calamari 10.95

Tender rings of calamari house breaded with panko, fried 'til golden served with our firecracker cocktail sauce.

Coconut Fried Shrimp 10.95

Tender shrimp breaded with shredded coconut and fried, served with our 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 Pickle Spears 8.95

House breaded and served with chipotle ranch.

Garlic Pizza Bread 5.95

Garlic focaccia bread topped with 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



G House Salad 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 14.95

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

G Grilled Salmon Salad 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.

G Caesar 8.95

Chopped romaine hearts tossed with a creamy Caesar dressing and topped with shaved Parmesan cheese and croutons.

> Add grilled chicken - 2.95 Add grilled shrimp - 3.95

G Taco Salad 14.95

Fresh chopped lettuce, black beans, jack and cheddar cheese, salsa, sour cream, guacamole and choice of chicken or steak.

Thai Style Steak &

Noodle Salad 16.95

Organic greens, cabbage, noodles, tomatoes, avocado, tossed with a sweet and spicy vinaigrette, topped with marinated local Harris Ranch steak and toasted coconut.

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER AND JCB CARDS. SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS SERVED. SMOKING IN THE DINING ROOM IS PROHIBITED INCLUDING E-CIGARETTES NO PERSONAL CHECKS ACCEPTED. WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

A 5% SURCHARGE IS ADDED TO EACH CHECK TO HELP FUND THE SAN FRANCISCO EMPLOYEE BENEFITS ORDINANCES. EATING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. G=ITEMS THAT ARE OR CAN BE PREPARED GLUTEN FREE.

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 ${}^{ extsf{B}}$ program and Aquarium of the Bay.





Our 9" personal pizzas are hand thrown and baked to order in our pizza oven and topped with tomato sauce and our 5 cheese blend. (Fontina, Cheddar, Jack, Mozzarella and Parmesan)

Cheese Please 10.95 Cheese and tomato sauce.

Pipeline Pepperoni 1195 Pepperoni, cheese and tomato sauce.

BBQ Chicken 13.95 Shredded chicken, tomato-BBQ sauce, red onions, fresh tomatoes and cheese. **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, tomato sauce topped with cheese.

The Veg Head 12.95 Mushrooms, green peppers, onion, olives, tomato sauce. and cheese.

Build Your Own Pizza 10.95

Start with our cheese blend then add as many toppings as you like for 1.00 each.

Bacon Grilled Chicken Pineapple Black Olives Ham Red Onions

FOO

Fresh Garlic Jalapenos Tomatoes Green Onions Mushrooms Yellow Onion Green Peppers Pepperoni

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.



G Grilled Salmon Bowl 17.95 Fresh grilled salmon, teriyaki sautéed veggies, coconut rice.

G Teriyaki Chicken Bowl 15.95 Teriyaki chicken, coconut rice, sautéed veggies, and grilled pineapple.

^G Sizzling Shrimp & Steak Bowl 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.

G Sesame Tuna Bowl 17.95

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



Fried Calamari & Chips 14.95 Tender rings of calamari, house breaded with panko, fried 'til golden and served with cocktail sauce.

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



Chipotle Chicken Penne Pasta 15.95

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

G Rippin' Skirt Steak 18.95

Local Harris Ranch steak, marinated in herbs and olive oil then grilled served with a blue cheese butter.

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WIPEOUT Burgers



Our flame grilled burgers are made to order from fresh local Harris Ranch beef and served on a fresh Boudin egg bun with lettuce, tomato, onion, pickle and crispy french fries

Hamburger 11.95 Served on a fresh toasted bun. Add Cheese 75¢ Add Bacon 1.25

The Jalapeno Burger 13.95 Topped with pickled jalapenos, jalapeno relish and melted jack cheese on a toasted bun.

BBQ Burger 13.95 Topped with tangy BBQ sauce, jack cheese and fried onions, served on a toasted bun.

The Wipeout Burger 14.95 Topped with crisp bacon, melted blue cheese and fried onions, served on a

toasted bun.

Turkey Burger 13.95 Ground turkey patty topped with jack cheese, served on a toasted bun. **The Hawaiian Burger** 13.95 Topped with grilled pineapple, teriyaki glaze and melted jack cheese, served on a toasted bun.

The California Burger 14.95

Topped with melted jack cheese, guacamole and bacon, served on a toasted bun.

Home Made

Veggie Burger 12.95 A hand made patty of brown rice, black beans, oatmeal, dried plums and seasoning. Grilled and topped with pesto aioli, served on a toasted bun.

All sandwiches served with crispy french fries



Salmon B.L.T. 14.95

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

Teriyaki Pineapple Chicken 12.95

A 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 served on a french roll smothered with chili, melted cheddar cheese and shredded cheese with coleslaw and french fries.



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

11.95 for any 2 taco combination Add a 3rd taco for 3.00 more.

Baja Fish

Battered Pacific Cod, jalapeno slaw, chipotle aioli and pico de gallo.

Carnitas

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

G Carne Asada

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

G Grilled Chicken

Fresh marinated and grilled chicken, tomato salsa and jalapeno cream.

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 12.95

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

BURAITOS

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

> **Grilled Fish** 12.95 Grilled Pacific Cod, tomato salsa, red peppers and jalapeno cream.

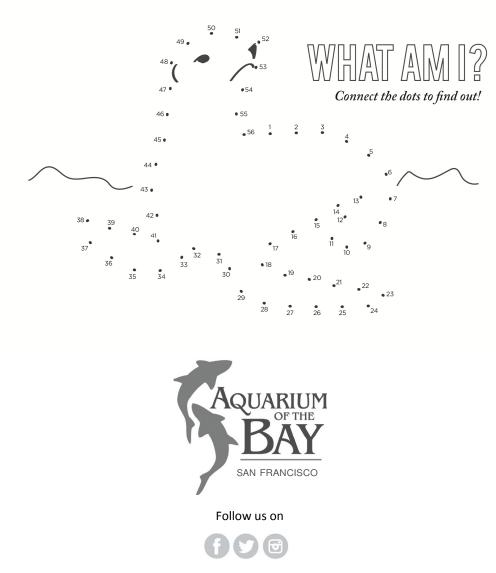
Carnitas 12.95 Tender pulled pork with sweet grilled onions, tomato salsa and jalapeno cream.

Carne Asada 13.95 Grilled local Harris Ranch skirt steak, tomato salsa and jalapeno cream.

Grilled Chicken 12.95

Fresh marinated and grilled chicken, tomato salsa and jalapeno cream.

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aquariumofthebay.org | Located on PIER 39

Bring this menu to an Aquarium ticket booth to receive a discount on general admission tickets: \$2 off an adult ticket \$1 off a child or senior ticket

#470 Simco Menu Limit six per coupon, restrictions apply.



California Kid's Menu

> For kids 12 and under Each Menu Item: \$6.95

Choice of Steamed Broccoli, French Fries, Coconut Rice or Spanish Rice *unless otherwise noted

Hamburger (with cheese, \$.25 extra) Cheese Quesadilla Mac & Cheese Hot Dog Chicken Tenders Fish & Chips *Cheese or Pepperoni Pizza *Grilled Teriyaki Salmon Bowl with Coconut Rice and Veggies (\$7.95)

Beverages

Dessert

Soda... \$1.95 Milk or Kids Juice... \$1.95 (Apple, Orange, Cranberry or Fruit Punch)

Chocolate Sundae... \$1.95 Vanilla Ice Cream... \$1.95

WATERFRONT HOSPITALITY

AFTER DINNER DRINKS



(Each Drink \$7.50)

Irish Coffee

Our version of this timeless classic. Hot coffee made with Irish Whiskey and topped with whipped cream.

Keoki Coffee

This smooth blend of Kahlua, Brandy and coffee topped with whipped cream. A perfect end to any meal.

Mexican Coffee

Ole! This traditional "South of the Border" drink is prepared with Kahlua, Tequila and coffee, topped with whipped cream.

Nutty Irishmen

Baileys & Frangelico compliment each other perfectly in this creamy delight made with Coffee and topped with whipped cream.

The Coffee Wave

Tuaca, Bailey's, coffee and whipped cream.

Each dessert \$6.95

Chocolate Lava Cake

Warm chocolate cake with a rich, creamy chocolate center, served with vanilla ice cream and whipped cream.

Caramel Fudge Cheesecake

Creamy New York cheesecake, rich chocolate fudge filling on a graham cracker crust, covered with pecans and caramel.

Warm Apple Tart

Fresh apples coated with cinnamon and topped with an oat streusel.

Sticky Toffee Pudding

A moist cake made with fresh dates, espresso and vanilla in a buttery pecan toffee sauce.

Chocolate Spoon Cake

Chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.