

SEA WOLF BREAD & WHIPPED BUTTER 6.5

SPICED NUTS, TOASTED COCONUT, SESAME 5

SPANISH GORDAL OLIVES, OLIVE OIL 4.5

HOUSE MADE PICKLED VEGETABLES, ASSORTED 12

CHEESES WITH BOAT STREET PICKLED FIGS 18

*DOMAINE DU VALLAGE, BETHMALE CHEVRE\*, FOURME D'AMBERT*

LETTUCES, HERBS, PISTACHIO, PARMIGIANO 13

BILLY'S TOMATOES, BUTTERED CROUTONS, ANCHOVY, AIOLI, PICKLED ONION, SESAME, CILANTRO\* 15

ROASTED BROCCOLI, CORN AND PEPPER RELISH, AVOCADO YOGURT DRESSING, GREEN BEANS, TOASTED PEANUT, DILL 15

WATERMELON, CANTALOUPE, CUCUMBER, CURRIED APRICOT VINAIGRETTE, TOASTED COCONUT, JALAPENO 14

SMOKED CLAM TARTINE, OVEN ROASTED TOMATOES, SHALLOT, LEMON MAYO, TARRAGON 14

MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL 14

BEEF TONGUE, ALBACORE TONNATO, TOMATO VINAIGRETTE, TOMATILLO, GREEN CORIANDER BERRIES 15

FERMIN PALETA SERRANO HAM, WHIPPED BUTTER 16

HAMA HAMA CLAMS, CREAMED ONIONS, PASTIS, BASIL PISTOU 28

SALT ROASTED HALF CHICKEN, BILLY'S TOMATOES, SMOKY EGGPLANT, ROASTED STRING BEANS, BANANA PEPPERS, ONION OIL 33

CARMEN RANCH CÔTE DE BOEUF, SWEET ITALIAN PEPPERS, SMOKED SHALLOT, SPICY ANCHOVY TOMATO VINAIGRETTE, OLIVES\*

*SERVED MEDIUM RARE, PRICED PER OUNCE*

*ADD A SIDE OF SMOKED POTATOES WITH SHALLOT HERB BUTTER 7*

*BLISTERED SNAP PEAS, LEMON, MINT 8*

*ROASTED CHANTERELLES, ROSEMARY, GREEN ONION, SHALLOT 9*

Our Monday Night Dinner for Two

### Le Grand Aioli

Celebrate summer's bounty with a refreshing feast of farm fresh vegetables and chilled poached tuna!

\$40 for two guests. Add a pichet of Clos Cibonne Tentations Rosé to share, \$20.

Vive l'Été!

*A 20% SERVICE CHARGE IS ADDED TO EACH BILL. 46% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES SERVING GUESTS. 10% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE LIVING WAGES AND BENEFITS TO EMPLOYEES. TIPS IN ADDITION TO THIS SERVICE CHARGE ARE ENTIRELY OPTIONAL. ALL TIPS ARE DISTRIBUTED DIRECTLY TO STAFF.*

*CHEF DE CUISINE, ASH STOCKHAM / SOUS CHEF, ESTEBAN RAMIREZ*

*THANK YOU FOR DINING AT THE WHALE WINS!*

*\*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.*