

## PANTRY

- SEA WOLF BREAD & WHIPPED BUTTER 4.5
- SPICED NUTS PEANUT, HAZELNUT, CASHEW, ALMOND, PISTACHIO, COCONUT 5
- SPANISH GORDAL OLIVES 4.5
- HOUSE MADE PICKLED VEGETABLES, ASSORTED 12
- CHEESES WITH FENNEL APPLE MOSTARDA 18
- CAPRINO SARDO ARESTI\*, TALEGGIO, VALDEON*

## SMALL PLATES

- LETTUCES, HERBS, PISTACHIO, PARMIGIANO 13
- ROASTED BROCCOLI, CURRIED CARROT, SAUERKRAUT, TOASTED PUMPKIN SEED, CALABRIAN CHILI, TAHINI 13
- KING TRUMPET MUSHROOM, SHIITAKE, HARISSA AIOLI, ANCHOVY, PECORINO, GARLIC CRUMBS\* 17
- BEETS, TUNA TONNATO, PICKLED CUCUMBER, JALAPENO, HERB VINAIGRETTE, SUNFLOWER SEED\* 16
- COHO SALMON TARTARE, MUSHROOM CONFIT, CHILI OIL, PEA LEAVES, SORREL, PRESERVED LEMON, CROSTINI\* 16
- CHARRED SQUID, PRESERVED TANGERINE VINAIGRETTE, SMOKED CLAM, RED ONION, LEEK OIL, WALNUT, CILANTRO 17
- BEEF TONGUE ON TOAST, CRISPY LENTILS, PICKLED SUNCHOKE, DIJON MAYO, CHERVIL 11
- BONE MARROW, APPLE, FRESNO CHILI, OLIO VERDE, LIME, SEA WOLF SOURDOUGH 14
- MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL 14
- FERMIN PALETA SERRANO HAM, WHIPPED BUTTER 16

## MAIN PLATES

- HAMA HAMA CLAMS, SMOKED TOMATO BUTTER, FUMET, PICKLED PEPPER, CILANTRO 27
- SALT ROASTED HALF CHICKEN, BRUSSELS SPROUT, MAPLE LIME AIOLI, HAZLENUT, RED ONION, MINT 32
- CARMAN RANCH COTE DE BOEUF, SAVOY CABBAGE, RADICCHIO, RED WINE BRAISED SHALLOT, OLIVE TAPENADE, CHICKPEA, PARMESAN \*
- (32oz, MEDIUM RARE, SERVES TWO) 90*
- ADD A SIDE OF SMOKED POTATOES WITH SHALLOT HERB BUTTER 7*

MONDAY NIGHTS ONLY ! - CASSOULET FOR TWO  
CONFIT DUCK LEGS, ANDOUILLE SAUSAGE, WHITE BEAN RAGOUT, BREADCRUMBS 40  
*Add a bottle of 2015 CHATEAU JALOUSIE BORDEAUX SUPÉRIEUR for 20*

*A 20% SERVICE CHARGE IS ADDED TO EACH BILL. 62.5% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES SERVING GUESTS. 15% 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.*

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

*CHEF DE CUISINE, ASH STOCKHAM / SOUS CHEF JARRYD BAXTER  
THANK YOU FOR DINING AT THE WHALE WINS!*