

PANTRY

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

SMALL PLATES

- FRESH CHEESE, CROSTINI, PICKLED RAISIN, RADISH, WALNUT, THYME, OLIO VERDE 13
- LETTUCES, HERBS, PISTACHIO, PARMIGIANO 13
- ROASTED BROCCOLI, CURRIED CARROT, SAUERKRAUT, TOASTED PUMPKIN SEED, FERMENTED 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
- CHARRED SQUID, TOMATO BUTTER, PICKLED RED ONION, CILANTRO 17
- BEEF TONGUE ON TOAST, CRISPY SPROUTED LENTIL, DIJON MAYO, PICKLED SUNCHOKE, CHERVIL 11
- MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL 14
- FERMIN PALETA SERRANO HAM, WHIPPED BUTTER 16

MAIN PLATES

- HAMA HAMA CLAMS, SWEET PEPPER BROTH, SMOKED LAMB MERGUEZ, FRESNO CHILI, BASIL 28
- SALT ROASTED HALF CHICKEN, STEWED SPINACH, CHICKPEAS, RAS AL HANOUT, MINT, PRESERVED LEMON 33
- JACK MOUNTAIN PORK CHOP, WILTED KALE, APPLE PINE NUT RELISH, SAUERKRAUT PURÉE* (16oz, MEDIUM RARE) 40
- CARMAN RANCH COTE DE BOEUF, BRUSSELS SPROUTS, RADICCHIO, RED WINE BRAISED SHALLOT, OLIVE TAPENADE, PARMESAN *
(32oz, MEDIUM RARE, SERVES TWO) 96
- 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!