

SEA WOLF BREAD & WHIPPED BUTTER	5
SPICED NUTS PEANUT, HAZELNUT, ALMOND, PISTACHIO, CASHEW, COCONUT	5
SPANISH GORDAL OLIVES, OLIVE OIL	4.5
HOUSE MADE PICKLED VEGETABLES, ASSORTED	12
CHEESES WITH PEACH JAM	18
<i>BRILLAT SAVARIN AFFINE, FANTELO FARMSTEAD CREAMERY'S FILOMENA*, FOURME D'AMBERT</i>	
LETTUCES, HERBS, PISTACHIO, PARMIGIANO	13
CHICORIES, ROASTED FENNEL, MINT, PARMESAN PRESERVED LEMON VINAIGRETTE, BUTTERED ALMOND, CRISPY HAM*	15
ROASTED CARROT, CRISPY COCONUT, SESAME, PICKLED FRESNO, GINGER, SCALLION, TURMERIC AIOLI*	13
ROASTED BROCCOLI, CURRIED CARROT, SAUERKRAUT, TOASTED PUMPKIN SEED, PICKLED CHILI, TAHINI	13
KING TRUMPET MUSHROOM, SHIITAKE, HARISSA AIOLI, PECORINO, GARLIC CRUMBS*	16
SMOKED CLAM TARTINE, PRESERVED LEMON MAYO, TURNIP, CELERY, PEA SHOOT, CRISPY SHALLOT, SESAME	12
CHILLED OCTOPUS, CHARRED NAPA CABBAGE, ENGLISH PEAS, BLACK LIME, GRAPEFRUIT, CILANTRO, RED ONION	15
WHOLE SARDINE, SPICY PICKLE RELISH, AIOLI, SWEET SOY*	9
MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL	14
FERMIN PALETA SERRANO HAM, WHIPPED BUTTER	16
HAMA HAMA CLAMS, RED CHILI, GINGER, PEA VINES, CHICKPEA, FUMET, PICKLED RED ONION	28
MAD HATCHER SALT ROASTED HALF CHICKEN, TUNA TONNATO, WILTED CHICORIES, CROUTONS, SHERRY VINEGAR*	33
CARMAN RANCH COTE DE BOEUF, PICKLED RADICCHIO, SPRING ONION, TARRAGON AIOLI, PRESERVED LEMON*	
(32oz, MEDIUM RARE)	96
ADD A SIDE OF SMOKED POTATOES WITH SHALLOT HERB BUTTER	7

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!