

SANTA MONICA WHALER

BEACH BAR & GRILL

SHARED PLATES

- Fresh Guacamole, Chips & Salsa** (V) (GF) \$12.99
- Roasted Garlic Hummus** (V) (GF) \$12.99
crudite, grilled flatbread
- Crispy Calamari** \$17.99
cocktail, tartar, lemon aioli
- Spicy Tuna on Crispy Rice** (GF) (GF) \$18.99
ponzu glaze, sriracha aioli, serrano
- Whaler Wings** (GF) \$17.99
buffalo or barbecue
- Buttermilk Fried Chicken Strips** \$16.99
barbecue, ranch, and hot nashville

West Coast Clam Chowder
roast corn, slab bacon, grilled bread
\$9.99

BURGERS & SANDWICHES

add fries or small salad for \$5 | huge double basket for \$8

- Whaler Smash Burger** (GF) \$14.99
American cheese, awesome sauce, iceberg, onion, pickle, brioche sub falafel for patty... no charge
- Cali Burger** (GF) \$14.99
bacon, avocado, pepper-jack cheese, ranch, iceberg, brioche
- Boardwalk Smash Burger** (GF) \$14.99
white cheddar, charred jalapenos, gem lettuce, garlic aioli, brioche
- Medi Sammy** (GF) (V) \$14.99
falafel, lettuce, cucumber-tomato salad, za'atar, tahini, flatbread
- Lobster Roll** \$25.99
butter poached Maine lobster, brioche roll
- Grilled Chicken Club** (GF) \$14.99
applewood bacon, avocado, pepperjack, tomato, pickles, iceberg, garlic aioli, brioche
- Philly Cheesesteak** (GF) \$17.99
chopped ribeye, caramelized onion, white American, Amoroso's deli roll
- Amber's Fried Chicken** \$14.99
buttermilk-dipped, slaw, pickles, brioche classic or hot nashville

DAILY BRUNCH

served til 2pm
full weekend brunch menu available
saturday & sunday

- Pierview Breakfast** (GF) \$15.99
two eggs any style, applewood bacon or vegan sausage, whole grain toast, breakfast potatoes
- The Surfer Burrito** \$15.99
bacon or vegan sausage, house potatoes, queso, avocado, chipotle, chips & salsa
- Breakfast Smash Burger** \$16.99
bacon, fried egg, avocado, American cheese, mayo, iceberg, tomato, brioche, breakfast potatoes
- Granola-Acai Bowl** (V) (GF) \$15.99
toasted coconut, pistachios, berries, banana, mint

Spicy Avocado-Rice Bowl \$10.99
sushi rice, avocado, iceberg, cucumber salad, ponzu glaze, sriracha aioli (GF) (GF)
add falafel +\$4 | add chicken +\$5
add shrimp +\$7 | add spicy tuna +\$11

SALADS

make any salad a wrap +\$2

- Pier View** (GF) \$11.99
mixed greens, Asian pear, white cheddar, candied pecans, lemon vinaigrette
add chicken +\$5 | add shrimp +\$7
- Venice Caesar** (GF) \$12.99
baby gem, parmesan bread crumbs, fried capers
add white anchovies +\$4 | chicken +\$5 | add shrimp +\$7
- Whaler Cobb** (GF) \$16.99
mixed greens, blue cheese, tomato, avocado, bacon, boiled egg, ranch dressing
add chicken +\$5 | add shrimp +\$7
- Admiralty Tuna-Avocado** (GF) \$18.99
Mediterranean yellowfin, avocado halves, hummus, tomato-cucumber salad, grilled bread

FRESH CATCH

- Fish & Chips**
IPA-battered cod, fries, slaw
\$20.99
- Fish Tacos Trio** (GF)
cabbage, chipotle, pico de gallo, cotija
crispy cod | grilled cod | shrimp
\$18.99

BOARDWALK PIZZA

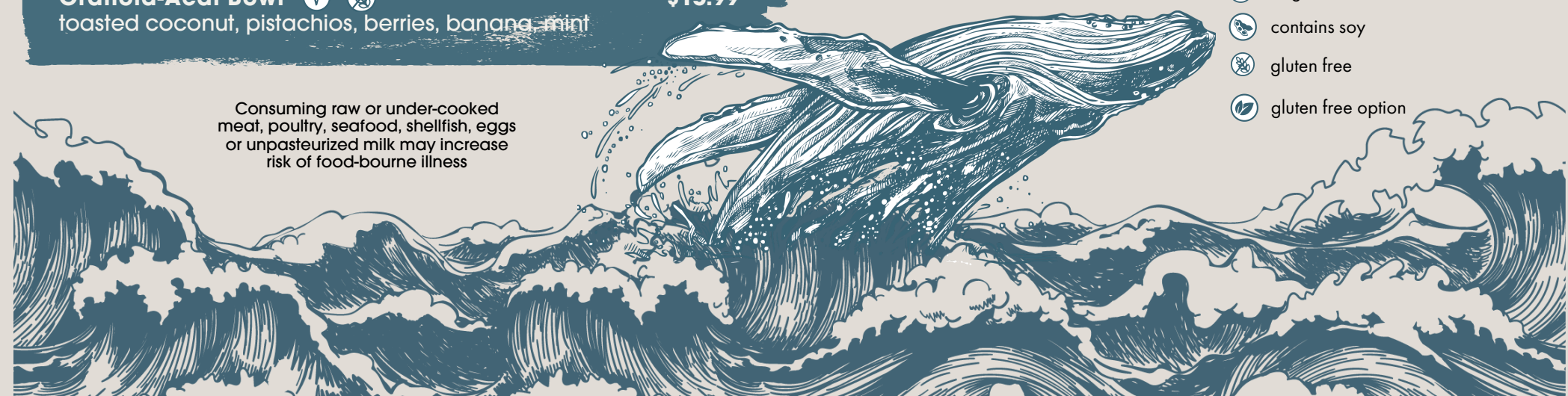
- Margherita** \$17.99
buffalo mozzarella, heirloom tomato, basil
- Calabria** \$18.99
sausage, ricotta, basil, red onion, fresno chile
- The Fun Guy** \$18.99
baby portobello mushrooms, white cheddar, caramelized onion, truffle garlic aioli
- Hawaiian BBQ Chicken** \$18.99
mozzarella, grilled pineapple, red onion, jalapenos
- Spicy Pepperoni** \$17.99
mozzarella, hot honey, crushed red pepper

Chocolate Croissant Bread Pudding
salted caramel, candied nuts
\$8.99

Homemade Oreo Ice Cream | \$5.99

Consuming raw or under-cooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of food-borne illness

- (V) vegan
- (GF) contains soy
- (GF) gluten free
- (GF) gluten free option



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WHALER CLASSICS

WHALER CLASSIC MARGARITA Lunazul Blanco tequila, lime, agave	\$13.00
LIGHT MY FIRE Lunazul Blanco tequila, cucumber, jalapeno	\$14.00
WITCHY WOMAN JaJa Blanco tequila, watermelon, lime, agave	\$14.00
JANE'S ADDICTION Bacardi Superior rum, mango, citrus	\$14.00
DREAM ON (VEGAN ESPRESSO MARTINI) Absolut Vanilla vodka, cold brew, oat milk	\$15.00
CALIFORNICATION gin, lime, cucumber, elderflower, mint	\$15.00
WESTSIDE VIBE hibiscus-watermelon infused Del Maguey mezcal, agave, citrus, elderflower	\$15.00
WASTED SUNSETS pomegranate sangria, peach brandy, fruit	\$13.00
WHALER PALOMA Lunazul Blanco tequila, grapefruit, agave, grapefruit soda	\$15.00
QUEEN OF THE SOUTH Depp Eddy Peach vodka, nonino l'aperitivo, sparkling wine	\$14.00

WINE

CAMPO VIEJO brut spain	\$12 46
MUMM NAPA sparkling rose, napa valley	\$15 56
FERRARI CARANO pinot grigio, sonoma county	\$14 52
BRANCOTT ESTATE sauvignon blanc, sonoma county	\$14 52
SEA SUN (WAGNER FAMILY) chardonnay, coastal california	\$12 46
CHALK HILL chardonnay, sonoma county	\$15 56
HAMPTON WATER rose, france	\$13 48
ANGEL'S INK pinot noir, central coast	\$15 56
JOSH CELLARS cabernet sauvignon, sonoma county	\$13 48
JUSTIN cabernet sauvignon, paso robles	\$16 60

BOTTLES & CANS

CORONA Mexican lager	\$8.00
PACIFICO mexican lager	\$8.00
BUD LIGHT American light lager	\$7.00
FIRESTONE "CALI-SQUEEZE" blood orange hefeweizen	\$8.00
FLYING EMBERS orange-passion mimosa - hard kombucha	\$10.00
LONG DRINK gin, juniper, grapefruit, seltzer	\$8.00
WHITE CLAW HARD SELTZER mango or watermelon	\$8.00

ON TAP

WHALER BREW American-style lager	\$7.00
LAGUNITAS IPA	\$9.00
ELYSIAN "SPACE DUST" IPA	\$9.00
OLD STUMP "MOSEY CAT" hazy IPA	\$9.00
BLUE MOON belgian style white	\$9.00
GOLDEN ROAD "MANGO CART" flavored wheat ale	\$9.00
KONA "BIG WAVE" blonde ale	\$9.00
FIRESTONE "805" blonde ale	\$8.00
STELLA ARTOIS belgian lager	\$8.00
MODELO ESPECIAL mexican lager	\$8.00
BUD LIGHT American light lager	\$7.00
BALLAST POINT "SCULPIN" grapefruit IPA	\$9.00
JUNESHINE P.O.G. passion fruit, orange, guava hard kombucha	\$9.00

