MID DAY
3PM -5PM

½ DOZEN OYSTERS, *hama hama blue pool oysters, shallot mignonette, horseradish, lemon, (FRI-SUN DINE IN ONLY)* 24
SPANISH GORDAL OLIVES 7
HOUSE-MADE PICKLED VEGETABLES, *assorted* 12
FROMAGE DE CHEVRE CENDRÉ, *raw honey*, controne pepper, sea wolf baguette* 19
BOAT STREET CHICKEN LIVER PÂTÉ, *mostarda, sea wolf crostini* 14
SHAVED JAMBON DE BAYONNE *whipped butter, pear butter, sea wolf baguette* 17
OREGON BAY SHRIMP DIP, *aleppo pepper, kennebec potato chips* 18
CHICORY SALAD, *hazelnut pangrattato, preserved lemon, roasted pear, pomegranate, pecorino* 15
LETTUCES, *herbs, pistachio, parmesan* 14
BUTTERNUT SQUASH SOUP, *yoka miso, browned butter, walnuts* 14
MATIZ SARDINES ON TOAST, *curried tomato mayo, shaved fennel* 16
OVEN ROASTED ZUCCHINI BREAD, *crème fraiche, sea salt* 12
TAHINI CHOCOLATE CHIP COOKIE 4

DINNER
5PM – 9PM

½ DOZEN OYSTERS, *hama hama blue pool oysters, shallot mignonette, horseradish, lemon, (FRI-SUN DINE IN ONLY)* 24
SPANISH GORDAL OLIVES 7
HOUSE-MADE PICKLED VEGETABLES, *assorted* 12
FROMAGE DE CHEVRE CENDRÉ, *raw honey*, controne pepper, sea wolf baguette* 19
BOAT STREET CHICKEN LIVER PÂTÉ, *mostarda, sea wolf crostini* 14
SHAVED JAMBON DE BAYONNE *whipped butter, pear butter, sea wolf baguette* 17
OREGON BAY SHRIMP DIP, *aleppo pepper, kennebec potato chips* 18

LETTUCES, *herbs, pistachio, parmesan* 14
CHICORY SALAD, *hazelnut pangrattato, preserved lemon, roasted pear, pomegranate, pecorino* 15
BUTTERNUT SQUASH SOUP, *yoko miso, browned butter, walnuts* 14
ROASTED CARROTS AND FENNEL, *harissa chermoula, smoked yoghurt, sesame seeds, crispy farro* ... 17
BRUSSELS SPROUTS, *caper bagna cauda, salted egg yolk, anchovy aioli, aleppo pepper, sesame seed* ... 16
MATIZ SARDINES ON TOAST, *curried tomato mayo, shaved fennel* 16
BEEF TARTARE*, *oyster aioli, pickled onion, kennebec potato chips* 19
ALASKAN SPOT PRAWNS, *salsa macha, peanut, lime* 28

HAMA HAMA MANILA CLAMS, *vadouvan coconut curry, pickled daikon, lime (DINE IN ONLY)* 29
PARISIENNE GNOCCHI, *foraged mushrooms, leek cream, fresh cheese, pine nuts, crispy sunchoke* 29
ROASTED HALF CHICKEN, *savory pain perdu, dijon beurre blanc, apple, kohlrabi* 36
CARMAN RANCH CÔTE DE BOEUF*, *burnt leek aioli, blue cheese butter* ..... MP
WHIPPED POTATOES, *crème fraiche, chives* 8

ETON MESS, *pistachio meringue, meyer lemon curd, soft cream* 11
OVEN ROASTED ZUCCHINI BREAD, *crème fraiche, sea salt* 12
BREAD PUDDING, *rum caramel, cream* 12
ROASTED MEDJOOL DATES, *sea salt, vanilla olive oil* 8
TAHINI CHOCOLATE CHIP COOKIE 4

THANK YOU FOR DINING AT THE WHALE WINS!

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