

SCREAMIN' STARTERS



Coconut Fried Shrimp

Tender shrimp breaded with coconut, served with a sweet chili dipping sauce.

1 Skewer (3) 3.95 2 Skewers (6) 6.95
3 Skewers (9) 9.50

Mango Glazed Pork Ribs

Tender pork ribs glazed with our secret mango BBQ sauce.

2 Ribs 3.95 4 Ribs 6.95
6 Ribs 9.50

Chips, Guacamole & Salsa 7.75

Fresh, homemade tortilla chips served with homemade guacamole and roasted tomato salsa.

Wicked Wings

Plump drumettes seasoned and glazed with a choice of teriyaki, sweet & sour or buffalo style sauce, served with a cool ranch dip.

6 Wings 6.95 12 Wings 9.95

Crab Cakes 8.95

Two house made cakes served with cajun tartar sauce and mixed greens .

Crispy Calamari 7.95

Dusted with flour, lightly fried and seasoned with lemon, served with a lemon aioli.

Chicken Quesadilla 7.50

A chipotle tortilla packed with our 5 cheese blend, grilled chicken, topped with a jalapeno cream sauce.

Wipeout Nachos

A large plate of chips topped with black beans, cheddar & jack cheeses, sour cream, guacamole and pico de gallo.

1/2 Nachos 5.95 Full Nachos 8.95
Add Chicken 1.95 Add Steak 2.95

Outrageous Onion Rings 5.95

Thick cut onions breaded with panko and fried 'til golden.

Soup of the Day or

Housemade Steak & Black Bean Chili
Cup 3.95 Bowl 5.25

Sliders (mini burgers)

Mini burgers made from Golden Gate Natural angus chuck topped with a tomato slice and a honey mustard sauce.

1 Slider 2.75 2 Sliders 5.25 3 Sliders 7.50
Additional Sliders 2.25 each

BBQ Pork Sliders

Pulled pork, simmered in BBQ sauce on a bun with crispy fried onions.

1 Slider 2.75 2 Sliders 5.25 3 Sliders 7.50

SHREDDING SALADS

House Salad

Organic mixed greens, tomato, cucumber, jicama and croutons tossed with our cilantro-lime vinaigrette.

Small 3.95 Large 5.95

Blue Cheese Wedge 6.95

A wedge of iceberg lettuce topped with creamy blue cheese dressing, bacon and tomatoes.

Gorgonzola Salad 6.95

Organic mixed greens, candied walnuts, apples, tossed with a balsamic vinaigrette and topped with

crumbled gorgonzola cheese.

Add seared tuna for 4.95.

Seared Tuna Salad 12.95

Shredded lettuce and cabbage, tossed with our soy vinaigrette, red and green onions, cucumbers,

fresh tuna seared rare, topped with pickled ginger, sesame seeds and wasabi aioli.

Steak Salad 13.95

Asian Chicken Salad 11.95

Five spice grilled chicken breast, cabbage, crispy noodles, lettuce, bean sprouts, green onions,

tossed with our ginger vinaigrette and topped

Salmon "Club" Salad 12.95

Fresh grilled salmon, organic mixed greens, bacon, tomatoes, red onions with a cilantro-lime vinaigrette and topped with a lemon ranch dressing.

Caesar

Chopped romaine hearts tossed with a creamy caesar dressing and topped with shaved parmesan cheese

and croutons.

Small 4.95 Large 6.95

Add grilled Chicken 2.95

Add grilled Shrimp 3.50

Add blackened Salmon 4.95

Taco Salad

Fresh chopped lettuce, black beans, jack and cheddar cheese, salsa, sour cream, guacamole.

Chicken - 11.95 Steak - 12.95

Grilled Shrimp - 12.95

Cobb Salad 12.95

Organic greens, bacon, blue cheese, tomatoes, avocado, chicken, hard boiled egg and balsamic vinaigrette.

PADDLIN' PIZZAS

All of our 9" personal pizzas are baked to order in our pizza oven and topped with tomato sauce and our 5 cheese blend. (Fontina, Cheddar, Jack, Mozzarella and Parmesan.)

Cheese Please 9.95
5 cheese blend, tomato sauce.

Bruschetta Pizza 10.95
Fresh chopped garlic, fresh diced tomatoes, cheese and fresh basil leaves.

Primo Pesto 10.95
Fresh basil pesto, tomato sauce, cheese and mushrooms.

BBQ Chicken 11.95
Grilled chicken, tomato-BBQ sauce, red onions, fresh tomatoes & cheese.

Buffalo Chicken 11.95
Buffalo sauce, grilled chicken breast, blue cheese and green onions.

Pipeline Pepperoni 10.95
Pepperoni, cheese, tomato sauce.

Hawaii 5 Ohhhh 10.95
Ham, pineapple, tomato sauce and cheese.

Veg Head 10.95
Mushrooms, green peppers, onion, zucchini,



WIPEOUT BURGERS



Our Hamburgers are made with FRESH 1/2 LB. Golden Gate Natural Angus Chuck, grilled to order and served with lettuce, tomato, onion, pickle and choice of side salad or french fries

Hamburger 9.95
Served on a fresh toasted bun.
Add Cheese 55¢
Add Bacon 1.25

Jalapeño Burger 10.95
Topped with pickled jalapeño relish and melted jack cheese and served on a toasted bun.

BBQ Burger 10.95
Topped with tangy BBQ sauce, jack cheese and crispy onions, served on a toasted bun.

Turkey Burger 9.95
Ground turkey patty topped with jack cheese, served on a toasted bun.

Wipeout Burger 10.95
Topped with crisp bacon, blue cheese and crispy onions, served on a toasted bun.

Sub garlic fries or onion rings
75¢
Add bacon 1.25

Hawaiian Burger 10.95
Topped with grilled pineapple, teriyaki glaze and melted jack cheese, served on a toasted bun.

California Burger 10.95
Topped with melted jack cheese, guacamole and bacon, served on a toasted bun.

Summer of Love Burger 9.95
Grilled vegetable patty, pesto aioli served on a toasted bun.

SURFIN' SANDWICHES

All sandwiches served with french fries or side salad

Chili Ahi Tuna Wrap 10.95
Chili seared Ahi tuna, organic mixed greens, cucumbers, pickled ginger and wasabi aioli rolled in a chipotle tortilla.

Grilled Ahi Tuna 10.95
A fresh tuna steak marinated in a ginger soy sauce, grilled rare served on a toasted bun, with pickled ginger and wasabi mayo.

Salmon B.L.T. 10.95
Fresh grilled Salmon on a toasted french roll with bacon, lettuce, tomato and a pesto mayo.

Teriyaki Pineapple Chicken 10.95
A grilled chicken breast, teriyaki sauce, grilled pineapple and jack cheese served on a toasted bun.

Crab Cake Sandwich 10.95
A large cake grilled and served on a toasted bun with cajun tartar sauce and french fries.

Grilled Chicken Breast 10.95
Marinated in garlic and olive oil and grilled, served on a toasted bun.

BBQ Pork 10.95
Tender pulled pork simmered in tangy BBQ sauce topped with crispy onions on a toasted bun served with mango coleslaw.

The Beach Club 10.95
Sliced turkey, jack and cheddar cheese, bacon, lettuce, tomato, onion on toasted sourdough with mayo.

Buffalo Chicken Wrap 10.95
Crispy chicken breast tossed with spicy hot wing sauce, celery, blue cheese dressing, iceberg lettuce, rolled in a chipotle tortilla.

BAJA TACOS Y BURRITOS

1 Taco 5.95 2 Tacos 9.95 3 Tacos 11.95

Tacos served on fresh, warm corn tortillas, jalapeño slaw and roasted tomato salsa.
Served with fresh made tortilla chips.

Regular Burrito 6.95

Made with a chipotle flour tortilla filled with housemade black beans, spanish rice, jack and cheddar cheese, salsa and choice of meat.
Served with fresh made tortilla chips.

Super Burrito 8.95

Made with a large chipotle flour tortilla, housemade black beans, spanish rice, jack and cheddar cheese, salsa, guacamole, sour cream and choice of meat.
Served with fresh made tortilla chips.

Wipeout Burrito 9.95

A super burrito smothered in a red chili sauce with melted jack and cheddar cheese on top.

Choice of the following:

Veggie-Sautéed onions, zucchini, mushrooms and peppers

Carnitas-Shredded pork sautéed with onions and peppers

Grilled Chicken-Grilled and sautéed with onions and peppers

Mango Shrimp-Sautéed with onions, peppers and fresh mango

Carne Asada-Marinated, grilled skirt steak, onions & peppers

Add 1.00 (Burrito Only)

Add 1.00 (Burrito

Only)

Fresh Fish-Fresh grilled or crispy fried Mahi

Add 1.00 (Burrito Only)

**Add a side of Spanish Rice and Black Beans for \$1.95.*



BIG WAVE BOWLS

Bowls served over coconut rice

Teriyaki Chicken Bowl 12.95

Teriyaki chicken, coconut rice, sautéed veggies, and grilled pineapple.

Blackened Mahi Mahi Bowl 13.95

Blackened Mahi, sautéed veggies, coconut rice, topped with an avocado tomatillo sauce.

Surf & Turf Bowl 13.95

Seared shrimp and Golden Gate skirt steak with fresh veggies, ginger, garlic, cilantro, and basil, in a light soy sauce.

Grilled Salmon Bowl 14.95

Fresh filet of salmon grilled and served over teriyaki sautéed fresh veggies.

Ahi Tuna Bowl 14.95

Sesame crusted seared Ahi tuna (rare), sautéed veggies, coconut rice and wasabi aioli.

KILLER ENTREES

Grilled Chicken 10.95

Grilled chicken breast with chili lime sauce, served with steamed broccoli and brown rice.

Grilled Shrimp Primavera 13.95

Sautéed garlic, vegetables, tomatoes in a lemon herb sauce, topped with fresh basil, shaved parmesan and tossed with penne.

Mango Glazed Pork Ribs

Tender pork ribs glazed with mango BBQ sauce.

1/2 Rack 14.95 Full Rack 19.95

Fish & Chips 11.95

Beer battered Mahi Mahi, mango coleslaw, served with tartar sauce.

Seafood Combo 14.95

Beer battered fish, crispy calamari and coconut shrimp with a sweet chili dipping sauce, french fries and mango coleslaw.

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, AND DISCOVER CARDS. NO PERSONAL CHECKS ACCEPTED.

SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS SERVED.

WE ARE NOT RESPONSIBLE FOR LOST

OR STOLEN ARTICLES.

SMOKING ON THE PATIO AND IN THE RESTAURANT IS PROHIBITED BY LAW.

WE RESERVE THE RIGHT TO REFUSE SERVICE

TO ANYONE.

MARTINIS

8.95 each

Secret Spot Pomtini **Pomegranate, Seagram's vodka, Bols triple sec and a touch of lime.**

Wipeout Martini
Bombay Sapphire, onion, and a blue cheese stuffed

Off The Lip
Lemondrop
Seagram's Citrus, lemon juice in a sugar-rimmed

Killer Cosmo
Sauza Hornitos Reposado tequila, Bols triple sec, fresh lime and cranberry

Raspberry Cosmo
Seagram's Raspberry, Chambord, in a sugar rimmed glass.

WIPEOUT CLASSIC COCKTAILS 7.95 each

Maverick Mai Tai
Coconut rum, white rum, orange and pineapple juices, grenadine and a float of Black Strap rum.

Mt. Tam Mojito
A combination of fresh mint and lime juice mixed with white rum and soda wa-

Angel Island Ice Tea
Tequila, rum, vodka, gin and Bols triple sec with a

Stinson Beach Lemonade
Jack Daniels, fresh sweet & sour mix, Bols triple sec

Bolinas Ridge Sunrise
Tequila, Bols triple sec, orange juice and grenadine, served on the rocks.

San Quentin Slammer
Southern Comfort, gin, orange juice and fresh sweet & sour mix, served on the rocks.

Sex on Muir Beach
Vodka, peach Schnapps, cranberry, orange and pineapple juice, served on the

MARGARITAS

We Take Our Margaritas Seriously!

All margaritas are made to order with fresh squeezed lime juice and Organic agave nectar.

Each margarita is made with 2 1/2 oz.* of alcohol and is served in a 14 oz. glass, on the rocks.

House Margarita 6.95
Sauza Giro tequila, Bols triple sec and fresh lime juice.

The Wipeout
Margarita 8.95
Milagro Silver Premium 100% Agave tequila, Bols triple sec, fresh lime juice and a

Top Shelf
Margarita 10.95
Patron Silver tequila, Patron Citronage liqueur, fresh lime juice and a float of Grand Marnier.

*contains 3 oz. of alcohol

Create Your Own Margarita

Choose any of our 50+ tequilas and have it made into a margarita for an additional 2.00.

Cadillac it with Cointreau & Grand Marnier float for 3.95.

Ask your server for a tequila menu.

NON-ALCOHOLIC BEVERAGES

ROOT BEER FLOAT

3.50

Surfed up traditionally with
Henry Weinhard's Premium root beer
and Breyers Vanilla ice cream.



MILKSHAKES

Hand scooped to order using
Breyers ice cream. 4.50 each.

Chocolate	Vanilla Bean
Strawberry	Banana
Oreo Cookie	

FRUIT SPLASHERS

2.75 each

Refreshing non-alcoholic beverage made with fruit juices and soda
water.

Strawberry	Raspberry
Passion Fruit	Mango
Pomegranate	Banana
Blood Orange	Watermelon

DRAFT BEERS

14 oz. 4.50 / 23 oz. 6.50 / 64 oz. Pitcher 15.00

Sierra Nevada Pale Ale	Red Tale Ale
Anchor Steam	Kona Longboard Lager
Coors Light	Widmer Hefeweizen
Blue Moon Belgian White	Newcastle Brown
Lagunitas I.P.A.	Stella Artois

BOTTLED BEERS

Guinness (Ireland)	Budweiser (USA)	
Clausthaler (non-alcoholic) (Germany)	Corona (Mexico)	Hei-
neken (Holland)	Negra Modelo (Mexico)	
Amstel Light (Holland)	Hinano (Tahiti)	
Bud Light (USA)		

Domestic 3.50 Import/Micro 4.25



California