



# DINNER

## TAPAS

<b>Baleen Slider</b> bacon, guacamole, cheddar, crispy onions, spicy mayo, steak sauce dipper	5 (ea)
<b>Lobster Slider</b> crispy jalapeño, chile crema	8 (ea)
<b>Seafood Poke</b> salmon, shrimp, tuna, avocado, cucumber, wakame salad, soy vinaigrette	12
<b>Hamachi Crudo</b> kohlrabi, calabrian chile & hazelnut relish, citrus ponzu	15
<b>Ahi Tuna Taco</b> guacamole, toasted sesame seeds, sriracha aioli	7 (ea)
<b>Asian Lettuce Wraps</b> shrimp, almonds, cabbage, cucumber, tomato, sprouts, ginger-sesame sauce	14
<b>Crispy Calamari</b> roasted tomato marinara	9
<b>Lobster Mac &amp; Cheese</b> aged white cheddar, truffle-parmesan crumbs	18
<b>Duck Carnitas</b> cornmeal crepes, chipotle blackberries, apple slaw	16
<b>Charcuterie &amp; Cheese</b> crostini, fig jam, olives	18/30
<b>Wild Mushroom Bruschetta</b> fontina & ricotta crema, arugula	11
<b>Parmesan &amp; Truffle Fries</b> aioli	9

## SOUP & SALADS

<b>New England-Style Clam Chowder</b>	9
<b>Caesar Salad</b> hearts of romaine, parmigiano reggiano, croutons	11
<b>Noble Garden</b> gem lettuce, quinoa, farro, avocado, braised beets, tomato, cucumber, mint, blue cheese, white balsamic dressing	13
<b>Wedge BLT</b> baby iceberg, brown sugar & herb-roasted bacon, heirloom tomato, smoked blue cheese dressing	12
<b>Chop Chop</b> napa cabbage, radicchio, garbanzo beans, salami, pepperoncini, roasted peppers, artichoke hearts, tomato, olives, lemon vinaigrette	13

add to any salad

chicken skewer 6 | shrimp skewer 6 | salmon 8 | hanger steak 8

## LAND & SEA

<b>Spinach Fettuccine</b> shrimp, artichoke, tomato concasse, kale & cashew pesto, basil crumbs	25
<b>Cioppino</b> shrimp, calamari, fresh catch, clams, mussels, spanish chorizo, saffron-tomato broth	34
<b>Pan-Roasted Diver Scallops</b> corn-truffle purée, pee wee potato, roasted mushrooms, lardons, blistered cherry tomatoes, jalapeño honey	30
<b>Sautéed Snapper</b> grilled asparagus, oven-dried tomato risotto, citrus beurre blanc	29
<b>Miso-Glazed Salmon</b> baby bok choy, soba noodles, summer dashi	28
<b>Brick Chicken</b> yukon gold potato purée, bacon collard greens, braised cipollini onions, whole grain mustard sauce	26
<b>Pork Schnitzel</b> creamy polenta, herb salad, preserved lemon, mushroom-marsala sauce	27
<b>Hanger Steak</b> grilled asparagus, papas bravas, chimichurri, red wine demi-glace	31

## SIMPLY GRILLED

<b>Shrimp</b>	27
<b>Scallops</b>	26
<b>Sea Bass</b>	28
<b>Hanger Steak</b>	26

### saucés

baleen steak sauce | chimichurri | caper remoulade

## SIDE PLATES

<b>Yukon Gold Potato Purée</b>	8
<b>Roasted Wild Mushrooms</b>	9
<b>Baby Bok Choy &amp; Soba Noodles</b> summer dashi	9
<b>Loaded Pee Wee Potatoes</b> bacon, chives, sour cream	8
<b>Seasonal Vegetables</b>	7

## COCKTAILS | 13

### Baleen Bloody Mary

bacon & avocado-infused sobieski vodka, tomato juice, bbq sauce, candied bacon, alder-smoked sea salt

### Cali Love

grey goose pear vodka, marie brizard "apry" apricot liqueur, agave syrup, lime

### Catch Me If You Can

bombay "sapphire" gin, campari, marie brizard "no. 15" pamplemousse rose liqueur, lime

### I'll Be Your Huckleberry

maker's mark bourbon, blackberry, basil, lemon, ginger beer

### Men At Work

angel's envy bourbon, averna amaro, orange bitters

### Still Dreaming...

havana club rum, marie brizard "no. 2" orange curaçao, coconut, orgeat, pineapple

### Wait & See

bacardi coconut rum, mint, lime, pineapple, ginger

### The 1988

el silencio mezcal, passion fruit liqueur, lime, ginger beer

### Daily Breeze

patron sliver tequila, pink peppercorn, lime, guava

### Playing with Fire

don julio blanco tequila, marie brizard "no. 2" orange curaçao, cucumber, agave syrup, fire water

### Rotating Barrel-Aged Cocktail

ask your server for details

## BEER

### On Tap

King Harbor "South Bayern" Hefeweizen	8
Smog City "Little Bo Pils" Pilsner	8
Strand "24th Street" Pale Ale	8
Absolution "Cannonball Run" IPA	8
El Segundo "Station No. 1" Red Ale	8
Rotating Nitro Brew	MP

### Bottled

Coors "Light" Lager	6
Modelo "Especial" Pilsner	6
Stella Artois Pilsner	6
Blue Moon "Belgian-Style" Wheat Ale	6
Ballast Point "Sculpin" Grapefruit IPA	7
North Coast "Red Seal" Red Ale	7
Lost Coast "Downtown Brown" Brown Ale	7
Angry Orchard "Crisp Apple" Hard Cider	8
Bitburger NA	6

## WINE BY THE GLASS

### Bubbles

Champagne, Nicolas Feuillatte Brut   Chouilly, France	18
Prosecco, Mionetto Brut   Treviso, Italy	10
Prosecco, Mionetto Brut Rosé   Treviso, Italy	11
Sparkling, Chandon "Blanc De Noirs" Brut   California	13

### White

Chardonnay, Drumheller   Columbia Valley, WA	10
Chardonnay, Meiomi   Tri-County, CA	13
Pinot Grigio, Livio Felluga "Esperto"   Venezia, Italy	10
Riesling, C. Smith "Kung Fu Girl"   Ancient Lakes, WA	10
Sauvignon Blanc, Kim Crawford   Marlborough, NZ	13
Sauvignon Blanc, Markham   Napa, CA	11

### Pink

Rosé, Whispering Angel   Provence, France	12
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### Red

Cabernet Sauvignon, Robert Mondavi   Napa Valley, CA	16
Cabernet Sauvignon, Seven Falls   Wahluke Slope, WA	12
Malbec, Diseño   Mendoza, Argentina	10
Merlot, Tangle Oaks   Napa Valley, CA	12
Pinot Noir, Böen   Russian River, CA	15
Pinot Noir, Elouan   Oregon	12
Syrah, C. Smith "Boom Boom!"   Columbia Valley, WA	11
Zinfandel, Beran   Sonoma, CA	13

### Sweet

Moscato, Sip   California	10
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## BALEEN KITCHEN DAILY PROGRAMMING

### Monday

Meatloaf Monday  
All-Night Happy Hour

### Tuesday

Taco Tuesday

### Wednesday

Wednesdays On Ice Raw Bar Seafood  
Half-Off Select Wine

### Thursday

Tapas Thursday  
Live Entertainment | 7-10pm

### Friday

Chef's Fresh Catch  
Live Entertainment | 8-11pm

### Saturday

Brunch & Bottomless Mimosas | 7am-2:30pm  
Select Cut Bone-In Protein Dinner Specials  
Live Entertainment | 8-11pm

### Sunday

Brunch & Bottomless Mimosas | 7am-2:30pm  
Sunday Funday at the Fire Pits | 2-5pm  
Family-Style Dinner Night

### Social Hour

Monday - Friday | 3-6pm

