

NEWPORT WHALER

BEACH BAR & GRILL


SHARED PLATES

Spicy Tuna on Crispy Rice 	19.79
soy glaze, macadamia, pineapple, sriracha aioli	
Yellowtail Crudo  	20.49
house vinaigrette, pickled vegetable	
Guacamole, Chips & Salsa  	13.59
Crispy Calamari	18.79
cocktail & tartar sauces	
Coconut Shrimp	19.99
mango-chile glaze, tropical slaw	
Whaler Wings 	16.59
buffalo, barbecue, or hot Nashville, crudite, ranch	
Buttermilk Fried Chicken Strips	16.99
barbecue, ranch, hot Nashville, fries	
Birria Street Nachos 	15.79
braised beef, 4-cheese, beans, pico, fresno chile, sour cream, guacamole, cilantro	
House Made Hummus  	13.29
avocado, chile crunch, arugula, grilled flatbread, crudite	

BOWLS

Port & Starboard Salad 	14.99
burrata, arugula, lemon vinaigrette, avocado, Asian pear, fennel, candied pecans add: chicken +5 blackened shrimp +7 seared ahi +10	
Tuna-Avocado Bowl	18.59
mediterranean yellowfin, sumac salad, hummus, grilled flatbread, olive oil	
Newport Wedge	21.99
chimichurri hanger steak, iceberg, crispy leeks, pickled onion, bacon, blue cheese, tomato	
Grilled Caesar Salad	16.29
romaine hearts, old bay bread crumbs, anchovies add: chicken +5 blackened shrimp +7 seared ahi +10	
Avocado-Rice Bowl  	12.79
sushi rice, avocado, sriracha aioli, soy glaze, pico de gallo, lettuce, cilantro add: chicken +5 blackened shrimp +7 seared ahi +10	
Salmon or Ahi Poke 	21.99
sushi rice, furikake, macadamia, orange, cilantro	

MAINS

Pan-Seared Local Halibut 	30.79
potato-leek puree, sauteed shiitake, market vegetable	
Grilled Hanger Steak	34.59
whiskey-peppercorn sauce, yukon mash, market vegetable	
IPA-Battered Fish & Chips	23.99
fries, slaw, tartar sauce	

West Coast Clam Chowder
roast corn, slab bacon, grilled bread
9.59

TACOS

Birria Street Tacos	14.79
slow-roasted beef, crispy cheese, guacamolito	
Fresh Catch Tacos	19.29
chipotle mayo, cabbage, pico de gallo choice of: crispy fish, grilled fish, grilled shrimp	

STONE-FIRE PIZZA

Margherita	17.29
buffalo mozzarella, heirloom tomato, basil	
Calabria	18.59
sausage, ricotta, basil, red onion, fresno chile, red pepper	
Spicy Pepperoni	17.99
mozzarella, hot honey, crushed red pepper	
Lido Island	19.79
prosciutto, goat cheese, Asian pear, caramelized onions, arugula	
Fun Guy	19.29
baby portobello mushroom, truffled aioli, caramelized onion, mozzarella, ricotta, red pepper flakes	

BURGERS & SANDWICHES

add fries or side salad +5

The Whaler Burger	15.99
American cheese, caramelized bacon jam, iceberg, pickle, awesome sauce, brioche bun	
Amber's Fried Chicken Sandwich 	14.79
slaw, pickles choice: classic, buffalo or nashville (HOT)	
Grilled Chicken Club	14.29
bacon, pepperjack, avocado, lettuce, tomato, garlic aioli	
Philly Cheesesteak	17.99
chopped ribeye, caramelized onions, white American cheese, amoroso's deli roll	
The Newport Dip	17.29
sliced ribeye, fresh baguette, natural jus, creamed horseradish	

SWEETS




Black Cherry & Ricotta Cheesecake	12.99
luxardo cherry sauce	
Vanilla Creme Brulee	9.79
berries, whipped cream	
Homemade Oreo Ice Cream	5.99

bottomless mimosas

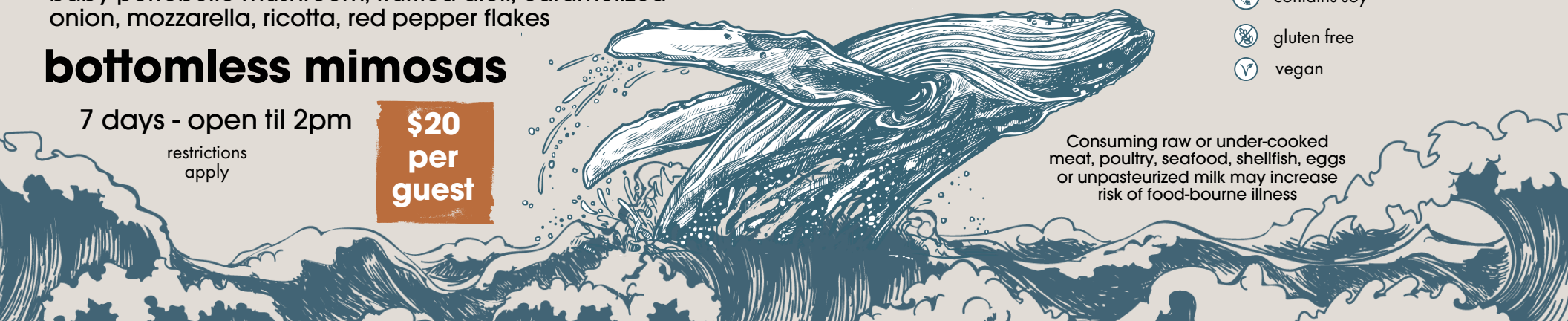
7 days - open til 2pm

restrictions apply

\$20 per guest

-  contains soy
-  gluten free
-  vegan

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



NEWPORT WHALER

BEACH BAR & GRILL

WHALER HOUSE COCKTAILS

WHALER CLASSIC MARGARITA

atlos blanco tequila, lime, agave

SPICY PASSION

don julio blanco, lime, passionfruit, jalapeno

MEZCARITA

la tierra de acre mezcal, lime, agave, orange

LIGHT MY FIRE

codigo blanco tequila, cucumber, jalapeño, lime

SKINNY BEACH

skyy vodka, raspberry, lemon, seltzer

SUNSET SANGRIA

rosé, brandy, citrus, tropical fruits

SPA DAY

gray whale gin, lime, cucumber, mint, elderflower

STRAWBERRY FIELDS

bulleit bourbon, lime, bitters, ginger beer, fresh berries

WATERMELON MOJITO

rum, watermelon, mint, lime

OLD FASHIONED REDEMPTION

redemption bourbon, bitters

MEZCAL OLD FASHIONED

la tierra de acre mezcal

ESPRESSO MARTINI

absolut vanilla, kahlua, cold brew, baileys

WHALER MULE

grey goose vodka, lime, ginger beer

SUMMER LOVE

eden mill love gin, agave, strawberries, basil

FRESH & FIT MARTINI

ketel one vodka, citrus, agave, raspberries

PCH PAINKILLER

santa teresa rum, fresh pineapple & orange juice, cream de coconut

MARINER'S MILE TAI

bacardi white & black rums, pineapple, orange, orgeat

WHAT THE FLAMINGO

jaja blanco tequila, watermelon, citrus | serves 5

DRAFT BEER

WHALER BLONDE american blonde | 5.2%

MODELO mexican lager | 4.4%

STELLA ARTOIS belgian pilsner | 5%

STONE "BUENAVEZA" salt and lime lager | 4.7%

KONA BIG WAVE blonde ale | 4.4%

FIRESTONE "805" blonde ale | 4.7%

PIZZA PORT "CHRONIC" amber ale | 4.7%

STONE "DELICIOUS" IPA | 7.7%

CALI SQUEEZE BLOOD ORANGE wheat beer | 5.4%

VOODOO RANGER "JUICE FORCE" IPA | 7.5%

ELYSIAN SPACE DUST ipa | 8.2%

BOTTLES & CANS

MAUI BREWING COCONUT HIWA porter

MODERN TIMES, ORDERVILLE IPA, 16oz

FREMONT GOLDEN pilsner

COORS LIGHT light american lager

CORONA mexican lager

PACIFICO mexican lager

WHITE CLAW assorted flavors

HEINEKEN 0.0 non-alcoholic

SPARKLING WINE

16 **PROSECCO** mionetto, tervisio 14 | 54

17 **BRUT** mumm | napa valley 15 | 58

17 **CHAMPAGNE** veuve clicquot "yellow label" | reims 22 | 165

17 **CHAMPAGNE** Perrier-Jouët Grand Brut | Epernay 30 | 225

17 **CHAMPAGNE** moët-chandon "dom perignon" | epernay 900

17 **CHAMPAGNE** armand de brignac "ace of spades" | reims 900

15 **CHAMPAGNE** louis roederer "cristal" | reims 950

WHITE WINE

17 **PINOT GRIGIO** terlato | friuli 15 | 58

17 **SAUVIGNON BLANC** rombauer | sonoma county 14 | 54

16 **SAUVIGNON BLANC** cloudy bay | marlborough, nz 18 | 65

17 **CHARDONNAY** tomaresca | puglia 14 | 44

17 **CHARDONNAY** chalk hill | sonoma county 16 | 62

18 **CHARDONNAY** orogeny | napa valley 80

16 **CHARDONNAY** flowers "camp meeting ridge" | sonoma 175

18 **CHARDONNAY** latour | chassagne-montrachet | burgundy 240

ROSE

17 **ROSE** Naughty French | Provence-France 14 | 54

17 **ROSE** Whispering Angel | Provence-France 16 | 62

RED WINE

17 **PINOT NOIR** erath "resplendent" | oregon 14 | 54

17 **PINOT NOIR** Bynum | Russian River Valley 17 | 60

9 **MALBEC** Bodega Tamari | Mendoza 17 | 66

10 **RED BLEND** Prisoner | Central Valley 22 | 75

11 **CABERNET SAUVIGNON** Skyline | California 12 | 54

11 **CABERNET SAUVIGNON** Justin Vineyards | Paso Robles 17 | 62

11 **CABERNET SAUVIGNON** Jordan | Alexander Valley 190

11 **CABERNET SAUVIGNON** Caymus | Napa Valley 280

BEVERAGES

11 **SOFT DRINKS** pepsi, diet pepsi, starry, dr. pepper 3.50

12 **EVIAN (750ML)** sparkling & still 9.25

12 **FRESH BREWED COFFEE** lavazza dark italian roast 4.79

12 **FRESH BREWED ICED TEA** china mist passionfruit 4.25

8 **RED BULL ENERGY** regular, sugar-free, tropical 6.99

9 **HOUSEMADE AGAVE LEMONADE** 4.25

