

# The Whitman<sup>®</sup> Restaurant

## Crispy Rock Shrimp <sup>27</sup>

AJI AMARILLO AIOLI, OVEN ROASTED PINEAPPLE

## Krispy Chicken <sup>18</sup>

GOCHUJANG SAUCE, LIME,  
PICKLED PERSIAN CUCUMBER

## Caramelized Onion & Goat Cheese Tart (V) <sup>18</sup>

PICKLED ONION, SALAD FRISÉE, AGED BALSAMIC

## Honey & Lime Brussels Sprouts (GF, VG) <sup>17</sup>

PICKLED PEARL ONIONS, FRIED GARLIC, FRESNO CHILI

## Lobster Mac & Cheese <sup>26</sup>

MORNAY SAUCE, MAINE LOBSTER, PARMESAN

## Miso Stone Ground Grits & Seasonal Mushroom (GF, VG) <sup>16</sup>

SWEET CHILI GLAZE, HERBS

## Tandoori Smoked Chicken Liver Mousse <sup>18</sup>

SEASONAL PRESERVES, SOURDOUGH

## Sweet & Spicy Chili Glazed Beef Short Rib (GF) <sup>26</sup>

CRISPY GARLIC, FRESNO CHILI

## Ceviche\* (GF) <sup>27</sup>

CATCH OF THE DAY, ROCK SHRIMP, BAY SCALLOPS,  
LECHE DE TIGRE, SALAD MIXTO

## Merguez Lamb Croquetas <sup>25</sup>

BEETROOT TZATZIKI

## Beef Tartare\* <sup>35</sup>

CAVIAR, CHIVES, CORNICHON, CRISPS

## Salt & Malt Vinegar Shoestring Fries (V) <sup>17</sup>

CACIO E PEPE AIOLI, PARMESAN

## Butternut Squash Soup (GF, V) <sup>13</sup>

QUINOA GRANOLA, HERB OIL

## Baby Gem Caesar <sup>18</sup>

GARLIC DRESSING, MARINATED ANCHOVY,

TOASTED HERB PANKO

ADD CHICKEN +6 / ADD SHRIMP +8

## Baby Beet Salad (V, N) <sup>20</sup>

HERB WHIPPED RICOTTA, QUINOA GRANOLA, FRISÉE

ADD CHICKEN +6 / ADD SHRIMP +8

## Whitman Cheeseburger <sup>26</sup>

SMASHED STYLE, CARAMELIZED ONIONS,

PICKLES, BRIOCHE BUN, THE WHITMAN SAUCE,

CHOICE OF HOUSE SALAD OR FRIES

GF BUN AVAILABLE UPON REQUEST

GF - GLUTEN-FREE   V - VEGETARIAN   VG - VEGAN   N - CONTAIN NUTS

Marked items (\*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We apply a gratuity of 20% for parties of six or more.

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## Desserts

Sticky Toffee Pudding <sup>15</sup>

DATES, CARAMEL SAUCE, VANILLA ICE CREAM

Apricot Rum Baba <sup>17</sup>

CHANTILLY CREAM

Café Gourmand <sup>15</sup>

ESPRESSO, MACAROONS, BLACK FOREST TART, CITRUS ECLAIRE

Vanilla Ice Cream <sup>5</sup>

Coconut Sorbet <sup>5</sup>

## Coffee

Drip Coffee <sup>5</sup>

Latte <sup>4.50</sup>

Espresso <sup>3.50</sup>

Macchiato <sup>5</sup>

Cappuccino <sup>5</sup>

Americano <sup>5</sup>

## Hot Tea

Assorted MEM Tea <sup>4</sup>

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## Specialty Cocktails

GUAVA GODDESS | 18  
TEQUILA, APEROL, GUAVA JUICE, ORGEAT, LIME

POM SPRITZ | 17  
POMEGRANATE JUICE, CAMPARI, PROSECCO

MAPLE BOURBON SOUR | 17  
BOURBON, MAPLE SYRUP, LEMON

GINGER ROGERS | 16  
GIN, GRAPEFRUIT JUICE, GINGER SYRUP, LEMON

## Zero-Proof Cocktails

PUT THE LIME IN THE COCONUT | 9  
COCONUT WATER, LIME, SUGAR, CLUB SODA

BLUEBERRY LAVENDER SODA | 9  
BLUEBERRY LAVENDER SYRUP, LEMON, CLUB SODA

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## Non-Alcoholic

LEMONADE | 4

ASSORTED SODA | 3

ASSORTED JUICE | 4

ICED TEA | 4

## Beer

CORONA | 6

STELLA | 6

SIT & STAY SESSION IPA | 7

## Wine

### Sparkling

NICOLAS FEUILLATTE  
CHOUILLY, FRANCE

29 GLASS | 116 BOTTLE

CHARLES LAFITTE  
FRANCE

14 GLASS | 56 BOTTLE

### White

RABBLE SAUVIGNON BLANC  
PASA ROBLES, CALIFORNIA

21 GLASS | 84 BOTTLE

EXCELSIOR, 2017, CHARDONNAY  
WESTERN CAPE, SOUTH AFRICA

15 GLASS | 60 BOTTLE

### Rosé

RABBLE  
PASA ROBLES, CALIFORNIA

15 GLASS | 60 BOTTLE

### Red

CHARLES KRUG, 2020  
CABERNET SAUVIGNON

22 GLASS | 88 BOTTLE

FLOWERS, 2018,  
PINOT NOIR  
SONOMA COAST, CALIFORNIA

26 GLASS | 104 BOTTLE

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