

TEMPTING DESSERTS

The Best Bread Pudding

french bread and chunks of bittersweet chocolate baked in a vanilla custard, served with caramel sauce

Maria's Luscious Lime Tart

creamy lime curd on a shortbread crust with raspberry sauce

Vanilla Rum Flan

creamy vanilla bean custard flavored with Jamaican rum, surrounded in golden caramel... yum!

Double Decker Brownie

moist chocolate brownie atop a shortbread cookie crust, peaked with chocolate sauce and vanilla ice cream

SANGRIA BAR AND MORE!

Housemade Red & White Sangria

glass 5. 1/2 pitcher 14. pitcher 24.

Handcrafted Micro-Beers on Tap

Lagunitas IPA

Moonlight Brewery seasonal beer

Moonlight "Death & Taxes"

Bottled Beers

Red Stripe

Red Tail Ale

Negro Modelo

St. Paulie

Pacifico

Clausthaler

Wines by the glass and bottle

Assorted soft drinks, fresh lemonade, specialty coffees and teas

Whipper Snapper T-Shirts & Hats

8.

JOIN US FOR HAPPY HOUR \$ 3.00 FOOD & DRINK SPECIALS

Tuesday - Friday 5-6 pm in the Bar

8.

Fish Taco, Organic Fingerling Potatoes,
Fried Sweet Plantains and Grilled Chicken Wings
Glass of Sangria ALL FOR \$3.00 EACH

SANGRIA SUNDAYS

8.

A glass of red or white Sangria \$3.00
Half and Full Pitchers \$3.00 OFF



BOOK YOUR PARTIES AT WHIPPER SNAPPER TODAY!

RESERVATIONS FOR PARTIES OF 8 OR MORE

415-256-1818 info@whipsnap.biz

WE DO CATERING TOO!



15.

whipper snapper

restaurant and sangria bar

CAL-CARIBE

VIBRATING VITTLES

OPEN TUESDAY - SUNDAY

LUNCH 11:30 - 3

DINNER

TUES - THURS. 5 - 9:30

FRI. & SAT. 5 - 10:30

SUNDAY 5 - 9:00

SANGRIA SUNDAYS !!

LIVE MUSIC CALENDAR

DAILY VEGETARIAN SPECIALS

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CALL US FOR CARRY-OUT ORDERS
AND TO BOOK YOUR PARTIES

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1613 4TH STREET
BETWEEN "F" & "G"
SAN RAFAEL

LUNCH SANDWICHES

- Grilled Tri-Tip Steak**
with homemade BBQ sauce
- Blackened Mahi-Mahi**
with Cajun spices and lemon aioli
- Cha-Cha Cajun Chicken Breast**
with roasted pasilla chili mayo, roasted gypsy peppers and basil

*All Sandwiches are served on french bread with a choice of mixed greens or plantain fries with chipotle ketchup

SALADS

- Organic Mixed Green Salad**
with coconut vinaigrette
- Caesar Salad** with
lime/anchovy dressing, manchego cheese
- Warm "Full Belly Farm" Spinach Salad**
tossed with bacon and mushrooms

ORGANIC SIDES

- Home Made Guacamole** 6.
- Spanish Rice and Beans** 5.
- Seasonal Vegetables with Fresh Herbs** 6.

DINNER SEASONAL ENTREÉS

10. **Grilled Cuban Cowboy Steak** 17.
served with caramelized onions,
anchovy butter, spanish rice and black beans
10. **Seared Pork Loin** 16.
served with island coleslaw, tamarind-apricot
sauce and organic mashed sweet potatoes
9. **Spicy Jamaican Jerk Chicken** 16.
served with habañeros, ginger, spanish rice
and black beans
- Sesame Crusted Ahi Tuna** 18.
with tropical fruit salsa, jasmine rice and
organic vegetables
- "Bill's Zarzuela"** 16.
shrimp, calamari, mussels and seasonal fish
with pasilla and chipotle chilies, onions and
bell peppers in a tomato-saffron broth
over Jasmine rice

**Daily Soup, Vegetarian & Fish Specials
posted at www.whipsnap.biz**

**WE SUPPORT
LOCAL ORGANIC FARMS,
SUSTAINABLE AGRICULTURE
AND CHOOSE ORGANIC
WHEN POSSIBLE**

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TAPAS

- B.B.Q Chicken Quesadillas** 10.
served with salsa, guacamole and sour cream
- "Russ Hahn" Grilled Fish Tacos** 10.
with cabbage salad, avocados and
cilantro, lemon and cayenne pepper aioli
- Steamed Mussels** 10.
white wine, saffron, leeks, tomatoes
and grilled bread
- Fried Calamari** 9.
with Cajun spices and citrus aioli
- "Cuban Cigars"** 9.
spring rolls filled with Prather Ranch organic
beef, chipotle Ketchup
- "F & G Ceviche"** 10.
snapper, shrimp, scallops in lime juice
with peppers, red onions and cilantro
- Spicy "Laughing Bird" Shrimp** 10.
with cayenne pepper cream sauce
- Fried Sweet Plantains** 9.
with black beans and sour cream
- Grilled Chicken Wings** 9.
with guava-habañero chili glaze
- Organic Fingerling Potatoes** 8.
with rosemary and chili pasilla aioli

**TAPAS AND SALADS SERVED
LUNCH & DINNER**