

THE HAPPY GRAY WHALE RESTAURANTE

THE HAPPY GRAY WHALE uses fresh locally sourced supplies wherever possible. Our chefs and wait staff are local as well. Our mission is to bring to you truly authentic Mexican food with a surprisingly different and pleasing presentation.

Most Baja restaurants tend toward mariscos (seafood) because fresh fish, clams, scallops, octopus, shrimp and lobster are all available just offshore. We share that love of the sea, but you will also find vegetarian, chicken and beef entrees on our menu.

THE HAPPY GRAY WHALE operates a little bit like a cruise ship main dining room in that we have set meals and set times. Like on a cruise ship you can skip the set meal and purchase what you choose from the BALLEENATA GRIS CANTINA MENU anytime until closing. Unlike a cruise ship we do not have assigned seating. As you arrive feel free to choose any available seat.

At the start of your stay we will provide you with a daily menu for the week. Each day you will pre-order for the next day, from the menu. If you have special dietary needs you will review those with the guide at the beginning of your stay and we'll do our best to meet your needs. Sandwiches and salads for lunch are pre-ordered and have a wide range of options to choose from.

Our meals are planned for a normal appetite. Big eaters might need more than what comes in our set meal. If this is your situation, don't be shy, but as you discuss our menu with the guide, be sure and mention you want larger portions.

THE BALLEENATA GRIS CANTINA

THE BALLEENATA GRIS CANTINA is our bar, cafe and espresso lounge. Here you can order an authentic Mexican margarita, enjoy our 9 tequila tasting session, or sip a freshly steamed latte made with premium freshly ground coffee beans. You can even order room service. You might just eat some snacks while you sit and play a game of chess or darts or just grab a quick between meal treat. Everything from popcorn to a nice american style hamburger is on order until 10:00 pm.

Breakfast 7:45 a.m.

Lunch 12:00 noon

Dinner 6:30 p.m.

Margarita happy hour 6:00 p.m.

Games and entertainment in the Big Tent all day until 10:00 p.m.

Breakfast

We have a full espresso bar ready to serve your favorite coffee drink. Serving Peet's best coffee blend and two premium and very tasty specialty coffees. Plus a wide variety of teas.

Organically grown, the Thailand arabica beans come from the Muser Hill Tribe and are perfectly roasted and ground fresh for your cup. Thai coffee is almost impossible to find outside of Thailand. Demand exceeds supply. This is a premium coffee bean with individual coffee plants grown in the forest in the shade beneath the tall tree canopy.

For a robust and rowdy coffee bean try our kape barako, an excelsior coffee bean from the Benguit coffee growing region of the Philippine Islands. Virtually no excelsior or liberica coffee is available anywhere in North America. If you love coffee, you should try this. We buy the beans at the source and carry them in our luggage to Baja. The Philippine's was once the #3 coffee producing region in the world until coffee rust decimated the arabica trees.

Tea drinkers? If you have never had high quality authentic Chinese green tea, you should try some of our hand selected, very fine hot green teas brought especially for our camp in Keith's luggage from the Ya'an district of China's Chengdu Province. This tea comes directly from the mountain source. Green tea freshly brewed from leaves, not from ground processed powder has a distinctive mild flavor world's apart from the green tea bag kind of tea.

All breakfasts include the following:

Drinks - your choice of fresh drip brewed Mexican coffee, tea or juice

Bread - 2 pieces of white or wheat toast with butter & jam or 2 corn tortillas

- **3 pancakes** plain or delicious banana pancakes. Served with syrup and butter
- **Traditional English breakfast** 2 eggs sunny side up (or over easy or scrambled if you want to break tradition), 4 rashers of bacon, hash brown potatoes, 2 slices of toast with jam and margarine, 2 Mexican chorizo sausage links or patties and upon request a serving of Heinz baked beans. Sorry no English newspapers are available.
- **Oatmeal** (You may know this simple meal as porridge or rolled oats). Accompanied by seasonal sliced fresh fruit.
- **Cold cereal** with milk and accompanied by seasonal sliced fruit.
- **Fruit bowl:** A large bowl full of sliced apples, oranges, papaya, banana and other fruit as available.

- **Chilaquillas** are a traditional Mexican breakfast. Corn tortillas in a spicy red chili sauce topped with grated ranch cheese, with an egg, sunny side up as tradition dictates. This meal comes with Mexican beans and rice.

Lunch

Lunch is served based upon the whale watching boat schedule. The scheduled time is 11:30 to 12:00, but the real time is upon your arrival back to shore following your morning of whale watching.

Lunch is served with your choice of iced tea, hot tea or brewed coffee. Your choice of a bag of potato chips, a basket of tortilla chips or a side order of french fries (known as chips to our many UK visitors). A small fruit bowl or a piece of fruit upon request with any lunch.

Cold Sandwiches pre-ordered to your taste from our comprehensive order checklist. Selections change from time to time.

- Bread: Wheat, rye or Mexican torta
- Meat: Sliced ham, bologna, salami, turkey pastrami, tuna salad, egg salad
- Cheese: American, Cheddar, Swiss, Jack, Provolone
- Toppings: Lettuce, Tomato, onion, cucumber, sweet pickles & alfalfa sprouts

Hot sandwiches pre-ordered from check list.

- **Grilled cheese sandwiches** made with a mixture of cheddar, blue and Swiss Cheese.
- **Hamburger** comes with french fries and your choice of cheese. Lettuce and tomato toppings.
- **Soft taco plate with 3** corn or flour tortilla tacos, either beef or chicken filling, lettuce, tomato and cheese plus salsa.
- **Garden salad** main course pre-ordered from the check list:
Lettuce, spinach, tomato, mushrooms, cucumber, sweet pepper, onion, garbanzo beans, grated cheese, almonds, boiled egg and chicken.

Dinner menu

Our dinner menu features 5 to 7 course meals intended to be eaten in a leisurely and relaxed manner. Each meal showcase's some of the finest Mexican cuisine you will ever taste. Our menu mixes absolutely authentic traditional dishes with some new and unexpected twists on traditional dishes. We hope your quest for adventure doesn't end

with the whales. Join us for an adventure of taste, sight and texture as each course is unveiled.

Our dinners are individually served, but prepared as one meal choice. Each day there are two options, one vegetarian and another normal less adventuresome food choice. We can accommodate most special dietary requirements with advance notice.

Dinner day #1

Today enjoy an authentic Mexican sampler. A medley of well known Mexican entrees cooked in the old traditional Baja style, not California or Tex-mex style.

Appetizer - Guacamole with jicama

Albondigas soup - Traditional Mexican meatball soup
Alternate vegetable soup available

Cheese & roast chili sampler for the table

Local Mexican ranch cheese, various mild to spicy chili peppers, Mexican olives and other pickled vegetables. We realize a cheese tray might be expected after the main course, but this is Mexican dining and before the main course is more appropriate for this sampling of Mexican cheese and peppers.

Black bean salad - Light and refreshing

Main course: Combinacion Mexicano

chicken or cheese enchiladas

chili rellano

quesadillas

beans & rice

corn tortillas made fresh at your table

Dessert: Mexican flan

Digestif: Mexican coffee, a tequila & coffee drink from the espresso bar

Alternate main course choices are:

1. Have this exact same Mexican combination meal, but without the beef, chicken or fish. Note: This meal does include egg, cheese and milk.
2. Pasta with marinara sauce, no meat & no dairy. Served with garlic toast. All other courses as above

Try our 9 tequila sampler tray from the BALLANATA GRIS CANTINA.

9 very different types of tequila and mescal. Taste the difference between reposado, anejo and blanco styles of tequila.

Dinner day #2

Appetizer

Seafood cocktails: A lime and tequila infused cocktail sauce featuring shrimp and octopus, plus batter dipped cactus cocktails served in shot glass sized bites.

Sopa de Verdura

Locally sourced fresh vegetables in a light clear vegetable based broth.

Pre-dinner entree

Selección de mariscos de Laguna Ojo de Liebre (Raw bar seafood sampler)

This sampling of seafood fresh from our lagoon usually includes mano de leon scallops, Katerina scallops, chocolate clams, razor clams, oysters and octopus.

Main course

Seafood combination consisting of:

Pescado Veracruzana, a filet of fresh local sea bass nestled in a savory sauce made famous in the city of Veracruz. A mild chili sauce, not spicy with onions and tomato.

Mano de Leon a la planchada means Lions paw scallops butterflied and then gently grilled in butter and garlic sauce. These scallops come from a lion sized shell.

And also shrimp and Katerina scallops combined in a delicate secret sauce that has been passed from mother to daughter for several generations.

All this accompanied by roasted rosemary potatoes and Mexican rice and beans.

Dessert: Tres leches cake

Digestif: Aztec hot chocolate

From the 14th to the 16th century the Aztec culture was dominant through most of Mexico and down into South America. The drink of the Aztec gods was chocolate. We're bringing you the authentic recipe that was uncovered in a temple buried for centuries beneath a tropical forest canopy. Some ancient Aztec scribe laboriously chiseled this recipe into a stone tablet that was mounted on a wall in one chamber of the lost tomb. This ancient recipe combines chocolate, cinnamon, vanilla, chile peppers, coconut milk and some secret ingredients that we swore to never reveal. We believe you probably never tasted such a surprisingly delicious drink. Drinking chocolate was believed to give Aztecs the gift of wisdom from their God of learning - Quetzalcoatl. Chocolate was reserved for the rich and powerful. Imagine 4 chocolate beans could be traded for one human slave. The lesser lower class Aztecs believed in the power of chocolate as an aphrodisiac. That belief continues through today.

Alternate main course choice is

1. Verduras Veracruzana a nice vegetarian dish made with locally sourced fresh vegetables & mushrooms in Veracruz sauce. When available a grilled portabello mushroom is part of this dish.
2. Taco plate featuring 4 corn tortilla tacos either chicken or beef, accompanied by Mexican style rice and beans.

Dinner day #3

Appetizer:

ceviche de pescado (corbina ceviche)

or

ceviche de verduras (vegetable ceviche)

Fresh corvina marinated in a classic lime and cilantro marinade.

Served with saltines & hard corn tortillas to make a tostada

Garden salad:

Mixed greens, tomato, cucumber, Baja ranch cheese and your choice of dressing

Pre-dinner entree:

Burrito sampler

Traditional rolled flour tortilla burritos including fish, chicken, carne asada, machaca and birreria goat. Vegetarian upon request.

Main course:

Mole de pollo (Chicken mole)

The classic Mexican chicken in chocolate sauce.

Alternate: Mole de champignones (Mushroom mole)

accompanied by Mexican style rice and beans

Dessert:

Mexican parfait

Digestif:

Damiano in a shot glass. An after dinner drink with a story to tell.

THE BALLEATA GRIS CANTINA

You may order from THE BALLEATA GRIS CANTINA menu 7:00 am to 10 pm:

Prices in pesos

meals

Grilled Baja style lobster 350

Classic cheeseburger 120

Fish and chips ala Mexican with English malt vinegar & guacamole 160

Strawberry pancakes

snacks & appetizers

Fresh popped popcorn 15 with butter or margarine +10

Bowl of nuts ?

candy bars ?

Ceviche – fish, scallop, octopus or shrimp. Served w/ totopas in a large 24 oz. glass 100

Mexican style 16 oz. seafood Cocktails – fish, octopus, scallop or shrimp 75

Chocolate clams on the half shell 100

Wasabi coated beef bites 100

French fries 60

Cup of soup 15

Big kosher hot dog with your choice of mustard, ketchup, onions and pickle relish 30

sweets & desserts

Blueberry cheesecake 45

Chocolate layer cake 50

Ice cream bar 25

Drinks

Espresso based coffee drinks

espresso shot 1.5 oz., latte & cappuccino 8 oz. or 16 oz.

latte & cappuccino 40 & 60

espresso shot 25

Frappe, smoothie and blended coffee drinks with flavors as available, just ask:

16 oz. 50 & 24 oz. 70

From the Cantina bar

soda 15

beer 25

wine by the glass 35

normal well 65 medium fancy 80 fancy or premium call 100

tequila shots:

top shelf 100

mid shelf 75

lower shelf 50

Champagne & sparkling wine 200 up

wine 200 up

Room Service menu ordered through our cantina

\$15 per (2) room service is available 4:00 pm to 9:00 pm

\$150 per (2) Private candlelight dinner or early morning breakfast on the shore is available 6:30 – 8:30 a.m. and 6:30 - 8:30 p.m. Only one shoreside breakfast and dinner session can be accommodated each day. Maximum 4 people.