



SANTA MONICA

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI

OSCIETRA IMPERIAL GOLD

Exclusive to Wally's

large golden beads with umami flavors of pine nuts, pecans and seafoam brine

250 • 415 • 975

SEVRUGA

small black to light gray beads, soft eggs reminiscent of anchovies

190 • 305 • 700

OSCIETRA ROYAL

large golden amber beads with rich, creamy, bright notes

175 • 280 • 640

SIBERIAN ROYAL

small light gray beads with succulent, savory flavors of cured meat and dried fruit

130 • 190 • 415

TRADITION PRESTIGE

large grey-black caviar with elegant buttery, creamy flavors

115 • 170 • 370

CHEESE & CHARCUTERIE PLATES

3 FOR 28 | 5 FOR 44 • CHOOSE FROM BELOW

CHEESE

CHALLERHOCKER

Switzerland / raw cow - brothy, nutty, hint of cacao

HOOKS 10YR CHEDDAR (ADD 10)

Wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

England / cow - smooth, fruity, tangy

L'AMUSE GOUDA

Holland / cow - caramel crunch, brown butter

JAKE'S GOUDA

New York / raw cow - addictive, caramelized pineapple

ESSEX BRABANDER

Netherlands / goat - sweet, nutty, caramel

TOMME DE MA GRAND MERE

France / goat - bright, tangy, floral

MOLITERNO AL TARTUFO (ADD 5)

Italy / sheep - grassy, nutty, intense truffle

TALEGGIO

Italy / cow - creamy, tangy, mushroom

ROQUEFORT

France / raw sheep - bold, strong, farmy

PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

BREBIS OSSAU IRATY

France / sheep - buttery, nutty, smooth

BOSCHETTO AL TARTUFO (ADD 5)

Italy / sheep & cow - black truffles, opulent

QUICKE'S VINTAGE CHEDDAR

England / raw cow - savory, buttery, roasted onion

MANCHEGO

Spain / raw sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

France / cow - velvety, creamy, buttery

EPOISSES

France / cow - funky, rich, meaty

CHARCUTERIE

"5J" JAMON IBERICO DE BELLOTA (ADD 20)

pork - buttery, nutty, rich, decadent

GIORGIO'S FINOCCHIONA

pork - fennel seed, anise

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI (ADD 5)

pork - black truffle, sea salt

JAMON SERRANO

pork - salty, lean, gamey

SMOKED DUCK BREAST

duck - tender, sweet, gently smoked

ANGEL'S BISON SALAMI (ADD 5)

bison - bourbon, garlic, lean

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO DE BELLOTA (ADD 10)

pork - garlic, smoked paprika

DUCK SALAMI

duck - succulent, rich, nutty

CHARLITO'S SALAMI PICANTE

pork - garlic, cognac, spicy, hot

SAUCISSON SEC

pork - garlic, sea salt, peppercorns

WAGYU BEEF SALAMI (ADD 5)

beef - thyme, black peppercorns, cabernet

PROSCIUTTO SAN DANIELE DOK DALL'AVA

pork - fruity, balanced

LOMO IBERICO DE BELLOTA (ADD 10)

pork - cured loin, smoked paprika

DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

WILD BOAR SOPRESSATA (ADD 5)

boar - sweet, robust, peppery

For additional selections, please inquire