



BEVERLY HILLS

ALL DAY MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS

served with chef's accoutrements, crème fraîche and potato blinis

Please ask your server about our daily selections

- WAGYU STEAK TARTARE • wagyu, truffle tarragon aioli, wild mushroom, shaved bone marrow, toasted baguette 24
MOROCCAN CAULIFLOWER • pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas 21
PURPLE & BLUE SALAD • roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil 19
STEAK SALAD • marinated wagyu flat iron, truffle caesar, baby romaine, crispy shallot and garlic, potato crouton 28
GRILLED CHEESE • aged gruyère, cheddar, brioche 11
TRUFFLE GRILLED CHEESE • Italian truffle cheese, brioche 13
GRILLED TUNA MELT • albacore tuna salad, aged gruyère, brioche 13
WOOD OVEN BAKED BRIE • French baguette, fermier brie, truffle honey, truffle butter, shaved truffle 19
CAPRESE SANDWICH • mozzarella, heirloom tomatoes, pesto, olive oil, balsamic vinegar, ciabatta roll 13
WALLY'S HERO • Genoa salami, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, vinegar, ciabatta roll 14
AMERICAN HERO • ciabatta roll, turkey breast, provolone, tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar, ciabatta roll 14
BLT • bacon, avocado, heirloom tomatoes, gem lettuce, brioche 14
THE WILSHIRE • turkey breast, aged gruyère, bacon avocado, tomato chutney, brioche 15
WALLY BURGER • wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, organic greens, pommes frites 28
GRASS FED PRIME RIB EYE • cipollini onions, béarnaise sauce, pommes frites 45
AU FROMAGE PIZZETTA • mozzarella, tomato sauce 18
TRUFFLE PIZZETTA • porcini truffle purée, truffle oil buffalo mozzarella, wild, arugula 19
BUFALINA PIZZETTA • tomato sauce, buffalo mozzarella, sweet pickled chili, basil 18
PROSCIUTTO PIZZETTA • prosciutto di parma, smoked mozzarella, wild arugula 18
SQUASH BLOSSOM PIZZETTA • zucchini blossom, artichoke pesto, roasted tomato, buffalo mozzarella 19
WALLY'S BREAD • wood oven dough, garlic, rosemary, red chili 14
POMMES FRITES • Wally's ketchup 9

CHARCUTERIE & CHEESE

3 FOR 25 | 5 FOR 40

MEAT

- "5J" JAMON IBERICO BELLOTA (ADD 15) pork - decadent, buttery, nutty, rich
RED TABLE MEAT'S LIL CHET FINOCCHIONA pork - spiced, fennel, garlic
SAUCISSON SEC pork - garlic, sea salt, peppercorns
ANGEL'S BISON SALAMI (ADD 5) bison - bourbon and garlic, lean, umami
SMOKED DUCK BREAST duck - tender, sweet, gently smoked
CHARLITO'S TRUFFLE SALAMI (ADD 5) pork - black truffle, sea salt
JAMON SERRANO pork - savory, lean, gamey
BRESAOLA beef - lean, supple, rich
CHARLITO'S SALAMETTO PICANTE pork - garlic, cognac, spicy, hot
PIO TOSINI PROSCIUTTO DI PARMA pork - nutty, supple, fruity

CHEESE

- BRILLAT SAVARIN France / cow - creamy, buttery, velvety
MOSES SLEEPER Vermont / cow - mushroom, luscious, mildly fragrant
PETIT BASQUE France/ sheep - buttery, nutty, smooth
PRAIRIE BREEZE CHEDDAR Iowa / cow - tangy, sweet, crystalline
EPOISSES France / cow - funky, rich, brothy finish
ESSEX BRABANDER Netherlands / goat - sweet, nutty, caramel
MOLITERNO AL TARTUFO (ADD 5) Italy / sheep - grassy, nutty, intense truffle
MEULE DU JURA "ALPINE" France / raw cow - fruity, buttery, nutty finish
MANCHEGO Spain / raw sheep - nutty, fruity, sweet, bold
HOOKS 12YR CHEDDAR (ADD 15) Wisconsin / cow - intense, rich, tangy
MONTE ENEBRO Spain / goat - bold, dense, ambrosial
SHROPSHIRE BLUE England / cow - British classic, smooth
OLD AMSTERDAM GOUDA Netherlands / cow - nutty, creamy, brown butter

For additional selections, please inquire