



SANTA MONICA

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, 24
toasted baguette, wild mushroom

PURPLE & BLUE SALAD • roasted beets, blueberries, 19
grapes, pickled cucumber, red cabbage, pistachio,
buffalo milk bleu cheese, aged balsamic and olive oil

GRILLED CHEESE • brioche, aged gruyère, emmental 10

TRUFFLE GRILLED CHEESE • brioche, 12
Italian truffle cheese

GRILLED TUNA MELT • brioche, albacore tuna salad, 12
aged gruyère

WOOD OVEN BAKED BRIE • baguette, 19
fermier brie, truffle butter, truffle honey

CAPRESE SANDWICH • ciabatta roll, mozzarella, 12
roasted tomatoes, pesto, olive oil, balsamic vinegar

WALLY'S HERO • ciabatta roll, Genoa salami, 13
capicola, mortadella, prosciutto, provolone, roasted
tomatoes, greens, pepperoncini, mayo, mustard,
olive oil, vinegar

AMERICAN HERO • ciabatta roll, turkey breast, 13
provolone, roasted tomatoes, greens, pepperoncini,
mayo, mustard, oil, vinegar

THE WALLY BURGER • Wagyu beef, brioche bun, 28
aged gouda, organic greens, heirloom tomato,
caramelized onions, Wally's sauce, pickle,
housemade ketchup, pommes frites

PIZZETTA CARBONARA • cotto ham, jalapenos, 18
crème fraîche, scallions, mushrooms, soft egg

PIZZETTA BLACK TRUFFLE • black truffle porcini purée, 19
truffle oil, buffalo mozzarella, arugula

PIZZETTA BUFALINA • tomato sauce, 18
spicy pepperoncini, buffalo mozzarella

BABY GREENS • cherry tomatoes, house dressing 6

POMMES FRITES • Wally's ketchup 9

TRUFFLE POMMES FRITES • grated parmesan, 22
shaved burgundy truffles

TRUFFLE POTATO CHIPS 4

CHOCOLATE BOARD

ASSORTED CHOCOLATES • selection of dark & 29
milk chocolate with fruit and nuts

CHARCUTERIE & CHEESE

3 FOR 25 | 5 FOR 40

MEAT

"51" JAMON IBERICO BELLOTA (ADD 15)
pork - buttery, nutty, rich, decadent

ANGEL'S BISON SALAMI (ADD 5)
bison - bourbon & 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

SAUCISSON SEC
pork - garlic, sea salt, peppercorns

CHARLITO'S SALAMI PICANTE
pork - garlic, cognac, spicy, hot

PIO TOSINI PROSCIUTTO DI PARMA
pork - nutty, supple, fruity, smokey

CHEESE

BRILLAT SAVARIN
France / cow - velvety, creamy, buttery

CAMEMBERT
France / cow - fragrant, mushroomy, rich

COWGIRL CREAMERY MT. TAM
California / cow - organic triple creme, decadent

PRAIRIE BREEZE CHEDDAR
Iowa / cow - tangy, sweet, crystalline

EPOISSES
France / cow - funky, rich, brothy, earthy

ESSEX BRABANDER
Netherlands / goat - sweet, nutty, caramel

MARIN FRENCH PETITE TRUFFLE (ADD 5)
California / cow - creamy, truffle-studded, mushroom

MOLITERNO AL TARTUFO (ADD 5)
Italy / sheep - grassy, nutty, intense truffle

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

HOOKS 12YR CHEDDAR (ADD 15)
Wisconsin / cow - intense, rich, tangy

PETIT BASQUE
France / sheep - buttery, nutty, smooth

SOFIA
Indiana / goat - soft, delicate, milky finish

SHROPSHIRE BLUE
England / cow - British classic, smooth