

PLATTERS

CRUDITÉ

Organic tiny market vegetables

SMALL PLATTER - \$85 (serves 8 - 10 guests)

Served with two artisanal dips

LARGE PLATTER - \$185 (serves 20 - 25 guests)

Served with three artisanal dips

FRUIT

Organic seasonal fruit

FRESH FRUIT PLATTER - \$120 (serves 12 - 14 guests)

CHEESE ONLY | CHEESE & CHARCUTERIE

Assortment of cheese & charcuterie accompanied by dried fruit, crackers, and freshly sliced baguette.

SMALL PLATTER - \$70 (serves 4-6 guests)

MEDIUM PLATTER - \$115 (serves 8-10 guests)

LARGE PLATTER - \$145 (serves 12-15 guests)

CHEESE & CHARCUTERIE INDIVIDUAL PLATES

Selections curated daily by our Cheesemongers (serves 1 -2 guests)

THREE ITEM PLATE: CHEESE ONLY - \$25 or CHEESE & CHARCUTERIE COMBO - \$25

FIVE ITEM PLATE: CHEESE ONLY - \$40 or CHEESE & CHARCUTERIE COMBO - \$40

SANDWICH PLATTERS

All sandwiches cut into thirds (please choose from the following varieties Tuna Salad, Caprese, Wally's Hero or American Hero)

SMALL PLATTER - \$60 (serves 4-6 guests)

MEDIUM PLATTER - \$90 (serves 8-10 guests)

LARGE PLATTER - \$145 (serves 12-15 guests)

FOR CATERING, PLEASE CONTACT 310.475.0606 EXT.202
or EMAIL CATERING@WALLYWINE.COM

FINE WINES & GOURMET FOODS SINCE 1968

Wally's[®]



BEVERLY HILLS: 447 N. CANON DRIVE BEVERLY HILLS, CA 90210
SANTA MONICA: 214 WILSHIRE BLVD SANTA MONICA, CA 90401

WWW.WALLYWINE.COM

PLEASE CHECK ON DOORDASH FOR ALL ADDITIONAL MENU ITEMS



TAKE-OUT MENU

Wally's Beverly Hills & Santa Monica are perfect for weekly office meetings or casual gatherings in your home

MONDAY - SUNDAY

FOR BEVERLY HILLS PICK-UP, CONTACT 310.475.0606 EXT. 306
FOR SANTA MONICA PICK-UP CONTACT 310.475.0606 EXT. 409

MENU IS SUBJECT TO CHANGE. 01/20
PLEASE CHECK WALLYWINE.COM FOR THE MOST UP TO DATE MENU OPTIONS.

SANDWICHES

ALL SANDWICHES SERVED ON BRIOCHE, CIABATTA OR COUNTRY LOAF

TUNA SALAD - \$12

albacore tuna salad, greens, mayo

CAPRESE - \$14

mozzarella, heirloom tomatoes, pesto, basil, oil, balsamic vinegar

WALLY'S HERO - \$14

Genoa salami, capicola, mortadella, Prosciutto di Parma, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil and balsamic vinegar

GRILLED VEGGIE - \$13 *W*

eggplant, artichoke, mama lil & piquillo peppers, chopped olive, tomato, French feta, arugula

AMERICAN HERO - \$14

turkey breast, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil and balsamic vinegar

TURKEY CLUB - \$15

roasted turkey breast, bacon, heirloom tomatoes, avocado, jalapeño aioli

BRIE BAGUETTE - \$20

Fermier brie baguette, truffle butter, truffle honey, shaved truffle

GRILLED TUNA MELT - \$13

albacore tuna salad, aged gruyère, brioche

COMBINATIONS

All sandwiches cut into thirds (please choose from the following varieties Tuna Salad, Caprese, Wally's Hero or American Hero)

PLATE #1 (4-6 GUESTS) - \$115

3 salads, 2 sandwiches, 1 soup

PLATE #2 (8-10 GUESTS) - \$215

5 salads (choice of 2), 5 sandwiches, 2 soups

PLATE #3 (10-14 GUEST) - \$325

8 salads (choice of 3), 7 sandwiches, 3 soups

PLATE #4 (UP TO 20 GUESTS) - \$425

10 salads (choice of 3), 10 sandwiches, 4 soups

SALADS

Add protein to any salad: chicken \$8, salmon \$10

PURPLE & BLUE SALAD - \$20

roasted beets, blueberries, grapes, pickled cucumber, red cabbage, buffalo milk blue cheese, pistachios, balsamic & olive oil

SALMON SALAD - \$29 *W*

grilled king salmon, endive, roasted beets, watercress, mache, horseradish crème fraîche

ROASTED CHICKEN SALAD - \$25 *W*

marinated grilled chicken breast, artisan romaine, bibb lettuce, shaved vegetables, avocado, candied pecans, citrus miso vinaigrette

STEAK SALAD- \$38 *W*

American wagyu, bbq mushroom, confit tomato, shaved parmesan crouton, baby romaine heart, creamy black pepper dressing

LOBSTER SALAD - \$28 *W*

poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

MAIN ENTREE

WALLY BURGER - \$28

wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, organic greens, pommes frites

TRUFFLE PIZZETTA - \$21

porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula

BUFALINA PIZZETTA - \$19

tomato sauce, buffalo mozzarella, sweet pickled chili, basil

SALAMI PICANTE PIZZETTA - \$20

dry cured spicy salami, pamplona chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce

WAGYU STEAK SANDWICH - \$42 *W*

wagyu N.Y. strip, avocado, heirloom tomato, grilled peppers, bordelaise aioli, pommes frites

GRASS FED PRIME RIB EYE - \$45

cipollini onion, béarnaise sauce, pommes frites

ROASTED BONE-IN WHOLE CHICKEN - \$100 *W W*

smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR · AVAILABLE IN 28G, 50G & 125G
ASK ABOUT OUR DAILY SELECTIONS

Fresh accoutrements, including crème fraîche & potato blinis - \$40

OSCIETRA IMPERIAL GOLD - \$250 • \$415 • \$975

SEVRUGA - \$190 • \$305 • \$700

OSCIETRA ROYAL - \$175 • \$280 • \$640

SIBERIAN ROYAL - \$120 • \$180 • \$395

SOUPS

Soup selection changes daily. Please call us to find out which soups are available that day!

PINT - \$9

SIDE DISHES

SEA SALT POTATO CHIPS - \$3

TRUFFLE CHIPS - \$4

TRUFFLE POPCORN - \$9

MARCONA ALMONDS - \$8

ARTISANAL MIXED NUTS - \$7

GLUTEN FREE RICE CRACKERS - \$6

FRESH BURRATA 4OZ - \$10

SEASONAL MARKET VEGETABLES - \$16

FRUIT SALAD - \$8

DESSERTS

CHOCOLATE BOARD - \$29

COOKIE PLATE

(1 DOZEN ASSORTED) - \$12

BERRY BOWL - \$11

YVAN VALENTINE TRUFFLES

6 PC - \$8 1/2 LB - \$30 1 LB- \$50

DRINKS

BADOIT 330ML - \$5

FIJI 330ML- \$3

FRESH ORANGE JUICE 16OZ - \$9

FRESH BREWED ICED TEA 16OZ - \$4

DAILY AGUA FRESCA 16OZ - \$6

COKE, DIET COKE, SPRITE BOTTLES - \$5

SAN PELLEGRINO 11OZ CANS - \$2
(assorted flavors) lemon, orange, grapefruit

W INQUIRE AFTER 3PM
W W ONLY AFTER 6PM