

PLATTERS

**All Platters require 24 hour turn around.*

Orders for next day pick up must be placed by 11am the previous day.

CHEESE PLATTERS

Assortment of cheeses accompanied by dried fruit, crackers, and freshly sliced baguette.

SMALL PLATTER - \$60 (serves 4-5 guests)

MEDIUM PLATTER - \$95 (serves 8-10 guests)

LARGE PLATTER - \$120 (serves 12-15 guests)

CHEESE & CHARCUTERIE PLATTERS

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

SMALL PLATTER - \$70 (serves 4-5 guests)

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

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

CHEESE & CHARCUTERIE 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

CRUDITÉ PLATTERS

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

SANDWICH PLATTERS

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

SMALL PLATTER - \$48 (serves 4-5 guests)

MEDIUM PLATTER - \$72 (serves 8-10 guests)

LARGE PLATTER - \$120 (serves 12-15 guests)

FINE WINE, SPIRITS & GOURMET FOOD MARKET SINCE 1968

SANTA MONICA



214 WILSHIRE BLVD. SANTA MONICA, CA 90401
WWW.WALLYWINE.COM

TAKE-OUT MENU

Wally's Santa Monica is perfect for weekly office meetings or casual gatherings

MONDAY - SUNDAY

FOR PICK-UP, PLEASE CONTACT 424.293.5500 EXT.409

FOR TAKE OUT OR CATERING, PLEASE

CONTACT 310.475.3540 EXT.127

MENU IS SUBJECT TO CHANGE.
PLEASE CHECK WALLYWINE.COM FOR THE MOST UP TO DATE MENU OPTIONS.
07/18

SANDWICHES

TUNA SALAD - \$11

Albacore tuna salad, greens, mayo, ciabatta roll

CAPRESE - \$12

mozzarella, roasted tomatoes, pesto, basil, oil, vinegar, ciabatta roll

WALLY'S HERO - \$13

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

TASTE OF PARMA - \$12

Prosciutto di Parma, aged gruyère, European-style butter, greens, ciabatta roll

AMERICAN HERO - \$13

turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, olive oil and vinegar, ciabatta roll

THE KING - \$15

Manuka smoked King Salmon, yuzu mayo, cucumber, green onions, ciabatta roll

BRIE BAGUETTE - \$18

Fermier Brie baguette sandwich cut, truffle butter and honey

GRILLED TUNA MELT - \$12

Albacore tuna salad, aged gruyère, on brioche

LUNCH COMBINATIONS

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

PLATE #1 (4-5 GUESTS) - \$90 *w*

3 salads, 2 sandwiches, 1 soup

PLATE #2 (8-10 GUESTS) - \$180 *w*

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

PLATE #3 (10-14 GUEST) - \$240 *w*

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

PLATE #4 (UP TO 20 GUESTS) - \$320 *w*

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

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR · AVAILABLE IN 28G, 50G, 125G & 250G · ASK ABOUT OUR DAILY SELECTIONS

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

SOUPS

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

SMALL - \$6 LARGE - \$9

SALADS

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

LOCAL MIXED BABY GREENS (SMALL/LARGE) - \$6/\$12 *w*

mixed greens, cherry tomatoes, house dressing

PURPLE & BLUE SALAD - \$19

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

GRAIN BOWL - \$19 *w*

white quinoa, pinto beans, Fava beans, English peas, baby turnips, baby radish, sprouts, shiso, toasted hemp seeds & dashi vinaigrette

GRILLED CHICKEN SALAD DE LA MANCHA - \$23 *w*

escarole, chorizo, raisins, piquillo, almonds, olives, shaved manchego, quince, toasted garlic dressing

TUNA NIÇOISE SALAD - \$26 *w*

green beans, artichoke heart, fennel, tomatoes, radishes, baby greens, egg, anchovie lemon vinaigrette, cucumber, olives

LOBSTER SALAD - \$27 *w*

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

SEASONAL MARKET SALAD - AQ

FRUIT SALAD - \$8

BERRY BOWL - \$11

FRESH FRUIT PLATTER - \$120 (serves 8 to 10 guests)

SIDE DISHES

SEA SALT POTATO CHIPS - \$3

TRUFFLE CHIPS - \$4

TRUFFLE POPCORN - \$9

MARCONA ALMONDS - \$8

ARTISANAL MIXED NUTS - \$7

ASSORTED LAVASH - \$6

GLUTEN FREE RICE CRACKERS - \$6

FRESH BURRATA 4OZ - \$10

FRESH DIPS - \$3 PER INDIVIDUAL SERVING

hummus, lemon garlic, tomato pesto, beans chili mango, blue cheese crème fraîche, tartar sauce, or chimichurri

DESSERTS

SINGLE CHOCOLATE CHIP COOKIE - \$4

COOKIE PLATE (1 DOZEN ASSORTED) - \$12

ASSORTED CHOCOLATE BOARD - \$29

served with fruit & nuts. Selection of dark, milk & truffles (serves 2 to 4 guests)

DRINKS

BADOIT 330ML - \$3

BADOIT 750ML - \$8

FIJI 1L - \$8

FRESH ORANGE JUICE 16OZ - \$7

FRESH GRAPEFRUIT JUICE 16OZ - \$7

FRESH BREWED ICED TEA 16OZ - \$4

DAILY AGUA FRESCA 16OZ - \$6

COKE, DIET COKE, SPRITE 12OZ CANS - \$2

SAN PELLEGRINO 11OZ CANS - \$2

(assorted flavors) lemon, orange, grapefruit

w NOT AVAILABLE BETWEEN 3PM TO CLOSE