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

TAKE-OUT MENU
Wally’s Beverly Hills & Santa Monica are perfect for weekly office meetings or casual gatherings in your home

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

MENU IS SUBJECT TO CHANGE. 01/20
PLEASE CHECK WALLYWINE.COM FOR THE MOST UP TO DATE MENU OPTIONS.
SANDWICHES
ALL SANDWICHES SERVED ON BRIOCHÉ, 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
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

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, pittaschmace, balsamic & olive oil

SALMON SALAD - $29
grilled long salmon, endive, roasted beets, watercress, mache, horseradish crème fraîche

ROASTED CHICKEN SALAD - $25
marinated grilled chicken breast, artichoke, potato, bibb lettuce, shaved vegetables, avocado, candied pecans, citrus mimo vinaigrette

STEAK SALAD - $38
American wagyu, bbq chicken, confit tomato, shaved parmesan crouton, baby romaine heart, creamy black pepper dressing

LOBSTER SALAD - $28
poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

MAIN ENTRÉE

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, fresh pickled chili, basil

SALAMI PICANTE PIZZETTA - $20
dried spicy salami, pampolina chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce

WAGYU STEAK SANDWICH - $42
wagyu N.Y. strip, avocado, heirloom tomato, grilled peppers, bordelaise aioli, pommes frites

GRASS FED PRIME RIB EYE - $45
French fries, béarnaise, pommes frites

ROASTED BONE-IN WHOLE CHICKEN - $100
smoked fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

Caviar
WE PROUDLY SERVE CALVIUS CAVIAR · AVAILABLE IN 28G, 50G & 125G
ASK ABOUT OUR DAILY SELECTION!
Fresh accoutrements, including crème fraîche & potato blinis - $40

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
GOURMET 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 - $4
COKE, DIET COKE, SPRITE BOTTLES - $5
SAN PELLEGRINO 11OZ CANS - $2
(combined flavors) lemon, orange, grapefruit

INQUIRE AFTER 3PM
ONLY AFTER 6PM