



brunch

sweet

- dough! nuts!** / buttermilk cake donut, vanilla sugar donut holes 5
- wallace granola** / seasonal berries, honey & vanilla yogurt 9
- french toast** / brown sugar honey brioche, salted cream, brown sugar honey syrup 13
- belgian waffle** / peach compote, a whole lot of whipped cream 12

salad

- add grilled chicken or seared wild salmon 6
- little gem caesar** / creamy parmesan, pickled shallot, croutons 13
- heirloom tomatoes** / summer beans, roasted corn, soft egg, pepitas, poblano vinaigrette 13
- market greens** / fennel, nectarines, peaches, feta, croutons, strawberry champagne vinaigrette 12

savory

- salmon gravlax** / horseradish cream cheese, pickled cucumbers, dill, house made seed bagel 14
- two egg classic** / choice of bacon or house sausage, potatoes, toast 12
- pork belly tartine** / poached egg, hollandaise, house made english muffin 14
- chilaquiles** / tortilla, roasted chicken, salsa roja, spiced crema, queso fresco 14
- gravy fries** / cheddar, spicy mayo, chives, sunny side egg 13
- shakshouka** / spicy tomato sauce, lamb sausage, feta, soft eggs 13
- short rib hash** / roasted peppers, potato, sunny side eggs 14
- biscuits n' gravy** / house sausage, country gravy, sage, fried eggs 14
- dirty bird** / turkey sausage, egg, lettuce, tomato, herb aioli, english muffin, cheddar 14
- b.l.t.a.** / neuskies bacon, avocado, herb aioli, house dutch crunch roll 13
- breakfast burrito** / eggs, pastrami, potatoes, cheddar cheese, chives 13
- chicken & waffle** / maple butter, red chile syrup, old bay 17
- a.m. burger** / fried potato, bacon, cheddar, runny egg, garlic aioli, house potato bun 15
- carne asada & eggs** / potatoes o'g, spanish rice, tortilla, carrot salsa 18

sides

- 2 eggs 4
- bacon 4
- house sausage 4
- english muffin 4
- potatoes o'g 4
- seasonal jam 1

bottomless mimosa 14

(1 for \$8)

choice of orange, strawberry, or pomegranate

bottomless brunch punch 16

(1 for \$9)

punch changes every weekend, ask server for details. while supplies last! last call at 2:15pm

we only source local and sustainable products.

20% service charge will be added to parties of 8 or more.

please alert your server to any allergies or dietary restrictions.

A 3% "KITCHEN LOVE" CHARGE IS ADDED TO ALL CHECKS IN EFFORT TO BENEFIT OUR BACK-OF-HOUSE. WE BELIEVE IT IS THE BEST LEGAL WAY TO RAISE THE QUALITY OF LIFE FOR OUR KITCHEN FAMILY. WE WILL REMOVE THE CHARGE PER REQUEST. THANK YOU FOR YOUR SUPPORT!



/@thewallacela

tipples:

// savory:

bloody mary vodka, tomato, celery, fennel, horseradish 12

// citrusy:

green af wray & nephew, green chartreuse, lime, celery juice, seeds, & leaves 14

street candy mezcal ilegal, tequila, tamarind syrup, pineapple juice, sal de gusano 14

not too sweet bourbon, oro blanco grapefruit, good honey, amaro camatti, lemon 14

basic bitch vodka, carrot, pineapple, turmeric, cayenne, orange juice, honey, carrot top 14

// effervescent:

how 'bout them apples clyde mays alabama whiskey, lemon, ginger beer, dehydrated apple 13

what's good here? ford's gin, mango shrub, lime, aperol, tropical gose, buzz button 15

wine

cava / Jane Ventura Brut Reserva / Spain 2013 14/50

brut rose / Scharffenberger / Mendocino County NV 14/50

pét-nat rose / Patton Valley / Willamette Valley 2016 14/50

rose / Patton Valley / Willamette Valley 2015 13/47

albarino / Field Theory / Lodi 2015 13/47

pinot gris / Trimbach / Alsace France 2013 14/50

chenin blanc / Cape Route / South Africa 2016 13/47

sauvignon blanc / St. Supery / Napa Valley 2015 15/53

riesling / Kaseler Dominikanerberg / Mosel Germany 1995 15/53

white blend / Treana / Central Coast / 2014 13/47

chardonnay / Espino William Fevre / Chile 2013 14/50

pinot blanc / Hugel / France 2012 14/50

marsanne / All Saints / Australia 2012 13/47

garnacha / Lo Nuevo / Spain 2013 12/43

pinot noir / Evesham Wood / Willamette Valley 2015 15/53

beaujolais cru / Yohan Lardy / France 2014 14/50

syrah / Stolpman Vineyards / Ballard Canyon 2014 13/47

chianti classico / Volpaia / Italy 2014 13/47

cabernet / Quilt by Joseph Wagner / Napa Valley 2014 18/63

zinfandel / The Prisoner Wine Co. "Saldo" / California 2013 16/57

malbec / Colomé / Argentina 2014 14/50

red blend / Jax Vineyards "Taureau" / Napa Valley 2013 13/47

non-boozy

coke, diet coke, sprite 4

hank's root beer 4

iced tea 3

lemonade 3

arnold palmer 3

orange juice 3.5

flower power hibiscus, pomegranate, fizzy water 5

designated driver carrot, pineapple, turmeric, orange juice, honey 6

coffee

drip 3

espresso 4

americano 4

latte 5

cappuccino 5

mocha 6

beers on tap 8

kolsch style ale

Three Weavers, Seafarer
Inglewood, CA 4.8%, 16oz

ipa

Modern Times, Orderville
San Diego 7.2%, 16oz

amber ale

Pizza Port, Chronic Amber
Carlsbad, CA 4.9 %, 16oz

peanut butter milk stout

Belching Beaver, Peanut Butter
Vista, CA 5.3%, 16oz

bottled beer

american lager 5

House Beer
Venice, 4.8%, 12oz

saigon 8

Modern Times, Lomaland
San Diego 5.5%, 16oz

belgian blonde ale 8

Dubuisson, Cuvee des Trolls
Belgium, 7%, 12oz

ipa 8

Mother Earth, Boo Koo
Vista, CA 6.5%, 12oz

hefeweizen 8

Bootlegger's, Old World Hefe
Fullerton 5%, 12oz

belgian strong ale 10

Unibroue, Maudite
Canada 8%, 12oz

gose/sour 9

Modern Times, Fruitland
San Diego 4.8%, 16oz

cider 11

Reverend Nat's Revival
Portland 6%, 16.9oz

non-boozy 7

Erdinger
Germany 0%, 12oz



/@#thewallacela