



jarred

- parker house rolls** / cajun spice, remoulade butter 6
- chicken liver mousse** / balsamic onions, five spice 10
- tomato & basil** / parmesan cream, confit garlic 9
- duck rillettes** / goat cheese, whole grain mustard, spiced fig 12
- perfect egg & caviar** / cauliflower, smoked ikura, paddlefish roe 17
- flatbread** / bacon marmalade, pimento cheese, avocado hummus 14

vegetable

- butter lettuce** / grilled halloumi, peaches, lemon cucumber, candied pecan 13
- summer squash** / yuzu, tasty paste, garlic, pickled onion, scallion 14
- charred heirloom carrots** / turmeric, chile oil, pepitas, carrot tops 13
- cold asparagus** / togarashi vinaigrette, red onion, thai herbs, smoked peanut 13
- maitake mushrooms** / toasted almond vinaigrette, pickled fresno, chervil 14
- yellow corn** / hominy cream, mirepoix, jalapeno, fried rosemary 13
- fried pee-wee potatoes** / tonnato, pickled daikon, watermelon radish 13
- shishito peppers** / aged sherry, soy, manchego, anchovy powder, dippin' sauce 13
- grilled cauliflower** / confit garlic mash, opal basil salsa verde, a-2 17
- farmers cheese agnolotti** / calabrian chile arrabbiata, basil, lemon zest 17

sea

- cold tiger prawn** / soba noodles, black garlic aioli, ramen vinaigrette 15
- hamachi crudo** / leche de tigre, crema, cilantro, radish, cucumber oil 16
- seared scallops** / sweet corn, bacon vinaigrette, thyme, vegetable ash 19
- baby octopus** / squid ink mole, black kimchi, yucca, avocado mousse 19
- squid & merguez** / harissa, yogurt, farro, charred eggplant puree 18
- striped bass** / celery root, roasted salsify, beurre noisette, sorrel 23
- tasmanian ocean trout** / cold tomatillo broth, summer melon, curried lentils 22
- hamachi collar** / miso-leek glaze, nori, seaweed salad, fresno chili 24

land

- foie gras terrine** / pickled strawberry, ginger-hoisin, wildflower, ritz crackers 19
- wild boar pasta** / cavatelli, white wine, chile flake, fennel pollen 20
- chicken kebab** / turmeric marinade, chermoula oil, zhoug labneh 8
- pork belly** / watermelon mustard, pickled watermelon rind, molasses, peanut 19
- duck breast** / roasted sunchokes, cornichon, caraway mustard vinaigrette 23
- lamb neck** / oat risotto, natural jus, soy, celery leaves, radish 28
- flat iron steak** / adobo mayo, beef tendon, charred onion & pepper, chorizo vinaigrette 22
- 30 day dry aged prime ribeye** / steak sauce, maldon sea salt MP



/@#thewallacela

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.
consuming raw or undercooked foods may increase risk of food-borne illness.
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!

executive chef//joel miller

tipples

not too sweet bourbon, fresh melon juice, good honey, amaro montenegro, lemon 13
avocado is extra capurro torentel pisco, ancho reyes verde, avocado, cilantro, lime 16
back alley treasure denizen merchant's reserve, passion fruit, orgeat, angostura, maraschino 14
street candy mezcal ilegal, tequila, tamarind syrup, pineapple juice, sal de gusano 15
ET foam home gin, st-germain, lemon juice, marjoram, creme de violette foam 15
a/s/l? calivore big sur gin, yuzu, lemon, good runny honey, soy, sesame oil 14
basic bitch vodka, carrot, pineapple, turmeric, cayenne, orange juice, honey, kale 14
green AF jamaican rum, green chartreuse, lime, celery juice 14
how 'bout them apples clyde mays alabama whiskey, lemon, ginger beer, dehydrated apple 13
what's good here? ford's gin, aperol, lime, mango shrub, tropical gose, buzz button 15
cowboy killer* griffs cowboy whiskey, chocolate chili bitters, tobacco, hickory smoke 15

non-boozy

flower power hibiscus, pomegranate, effervescence 5
designated driver carrot, pineapple, turmeric, orange juice, honey 6

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 / ONX Indie / Paso Robles 2016 13/47

albarino / Field Theory / Lodi 2015 13/47
pinot gris / Trimbach / Alsace France 2012 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 2015 14/50
pinot blanc / Hugel / France 2012 14/50
marsanne / All Saints / Australia 2012 13/47

garnacha / Arrels / Spain 2011 13/47
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
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

soft drinks

coke, diet coke, sprite 4
hank's root beer 4
iced tea 3
lemonade 3
arnold palmer 3
orange juice 3.5

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
saison 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%, 16.9 oz
non-boozy 7
 Erdinger
 Germany 0%, 12oz



*contains nicotine, please be advised