



# 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:

**angler's paradise** avua amburana cachaça, 5-spice vanilla, orgeat, lime, peychaud 15:

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

**not too sweet** bourbon, fresh melon juice, good honey, amaro montenegro, lemon 13:

**basic bitch** vodka, pumpkin, some basic spices, maple, orange juice, ginger 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:

### // non-boozy:

**flower power** hibiscus, pomegranate, fizzy water \$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

**rose** / ONX Indie / Paso Robles 2016 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** / Bollig-Lehnert / Mosel Germany 1995 15/53

**white blend** / Treana / Central Coast / 2014 14/50

**chardonnay** / Tank Garage / Napa Valley 2015 15/53

**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

**tempranillo** / "Condado de Haza" / Ribera del Duero 2014 14/50

**syrah** / Stolpman Vineyards/ Ballard Canyon 2014 14/50

**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%, 16.9oz

### non-boozy 7

Erdinger

Germany 0%, 12oz



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