



**lunch**

## starters

- daily cheese** / fig preserve, multigrain bread 7
- fritto misto** / calamari, chile-vadouvan aioli, lemon 9
- crispy pee wee potatoes** / gribiche, smoked onion, chervil 8

## soups & salads

- vegan market soup** cup/4 bowl/8
  - daily market soup** cup/4 bowl/8
  - grilled little gem caesar** / creamy parmesan, pickled shallot, croutons 13
  - farmers market greens** / peaches, feta, croutons, strawberry champagne vinaigrette 12
  - chinese salad** / cabbage, bean sprout, orange, wonton, ginger-plum vinaigrette 12
  - burrata salad** / summer beans, heirloom tomatoes, roasted corn, pepitas, poblano vinaigrette 13
  - brown rice** / carrots, cucumber, sprouts, cabbage, sesame lime vinaigrette 12
- add grilled chicken or slow roasted wild salmon 6
- add seared tofu 4

## wraps & sandwiches

- chicken shawarma wrap** / gem lettuce, tomato, cucumber, labneh, chermoula 13
- veggie wrap** / wild mushroom, spinach, seasonal veggies, red chile, balsamic vinaigrette 13
- fried chicken sandwich** / chowchow, old bay aioli, RD's hot sauce 14
- pork belly banh mi** / pickled vegetables, miso aioli, jalapeño, cilantro 15
- double cheeseburger** / tomato jam, b & b pickles, sharp cheddar, golf sauce 15
- pastrami sandwich** / multigrain bread, thousand island, gruyere, sauerkraut, house dill pickle 15
- cold steak sandwich** / chimichurri aioli, caramelized onion, arugula 14
- b.l.t.a** / applewood bacon, avocado, herb aioli, dutch crunch 13
- fish tacos** / tomatillo-avocado salsa, tomato rice, cabbage, cojita cheese 14

## dessert

- "tiramisu"** / lemon mascarpone cheesecake, espresso granita, almond biscotti 7
- brownie sundae** / milk chocolate ice cream, peanut butter sauce 7



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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!

tipples

// 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 2012 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 1999 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

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
- season 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

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



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