



jarred

- parker house rolls** / cajun spice, remoulade butter 7
- chicken liver mousse** / balsamic onions, five spice 10
- tomato & basil** / parmesan cream, confit garlic 9
- duck rillettes** / goat cheese, whole grain mustard, spiced fig 13
- flatbread** / bacon marmalade, pimento cheese, muhammara 15

vegetable

- little gem lettuce** / olive oil breadcrumb, calabrian chile caesar, grana padano 14
- lollipop kale** / buttermilk vinaigrette, persimmon, stilton, walnuts 14
- roasted sunchokes** / yellow curry, mint chutney, labneh, dehydrated garlic, pistachio 14
- maitake mushrooms** / toasted almond vinaigrette, pickled fresno, chervil 15
- fried pee-wee potatoes** / fresno vadouvan, mezcal, cilantro, lime 15
- chinese long beans** / sambal vinaigrette, furikake, smoked peanuts, lime 14
- shishito peppers** / aged sherry, soy, manchego, anchovy powder, dippin' sauce 14
- grilled cauliflower** / confit garlic mash, opal basil salsa verde, a-2 18
- farmers cheese agnolotti** / brown butter, fig balsamic, sage, butternut squash, almond 19

sea

- hamachi crudo** / leche de tigre, crema, cilantro, radish, cucumber oil 16
- albacore tartare** / sesame-soy, capers, black garlic aioli, sambal, shrimp crackers 15
- seared scallops** / gala apples, bacon vinaigrette, autumn spice, vegetable ash 20
- grilled octopus** / squid ink mole, black kimchi, yucca, avocado mousse 21
- striped bass** / celery root, roasted salsify, beurre noisette, sorrel 24
- garlic shrimp** / purple potato, brandy, chile de arbol, castlevetrano olives 21

land

- warm foie gras terrine** / salmon roe, pamplemousse, ciabatta, lemon 20
- duck leg pasta** / cavatelli, bird jus, white wine, trumpet royale mushroom 21
- farm egg risotto** / farro, chives, parmesan, parsnip chips, perfect egg 18
- bone marrow** / almond breadcrumb, giardiniera, dill, toasted bread 15
- chicken kebab** / turmeric marinade, chermoula oil, zhoug labneh 9
- pork belly** / sweet potato mustard, pomegranate, molasses, peanut 20
- lamb neck** / creamy oats, natural jus, soy, celery leaves, radish 29
- flat iron steak** / braised cabbage, mint, cilantro, red onion, fish sauce "sauce" 22



/@#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
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
angler's paradise avua amburana cachaça, 5-spice vanilla, orgeat, lime, peychaud 15
a/s/l? calwise big sur gin, yuzu, lemon, good runny honey, soy, sesame oil 14
basic bitch vodka, real cranberry, sherry, cinnamon, anise 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* bourbon whiskey, chocolate chili bitters, tobacco, hickory smoke 15
waiting for a friend three sheets spiced rum, lemon, coconut syrup, egg white, soda, cinnamon 15

non-boozy

flower power hibiscus, pomegranate, effervescence 5
designated driver real cranberry, brown sugar, cinnamon, anise 6

wine

cava / Jane Ventura Brut Reserva / Spain 2013 14/50
brut rose / Roederer Estate / Anderson Valley NV 18/63
rose / Izadi "Larrosa" / Rioja, Spain 2016 13/47
albarino / Pazo Señorans / Rías Baixas 2016 14/50
pinot gris / Trimbach / Alsace France 2012 14/50
chenin blanc / Cape Route / South Africa 2016 13/47
sauvignon blanc / Outer Sounds / New Zealand 2016 13/47
riesling / Bollig-Lehnert / Mosel Germany 1999 15/53
white blend / Treana / Central Coast / 2014 14/50
white burgundy 1er cru / Chateau de la Créé/ Montagny 2014 18/63
pinot blanc / Hugel / France 2012 14/50
gruner veltliner / Abbazia Di Novacella / Italy 2016 13/47
garnacha / Arrels / Spain 2011 13/47
pinot noir / Evesham Wood / Willamette Valley 2015 16/57
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 / Tank Garage "All or Nothing" / Napa Valley 2015 16/57

soft drinks

sparkling italian spring water 6
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 9

kolsch style ale
 Three Weavers, Seafarer
 Inglewood, CA 4.8%, 16oz
ipa
 Modern Times, Orderville
 San Diego, CA 7.2%, 16oz
amber ale
 Pizza Port, Chronic
 San Diego, 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

