



brunch

sweet

- cinnamon pecan puff / condensed milk glaze 5
- berry shortcake / cream scone, mixed berries 5
- wallace granola / seasonal berries, honey & vanilla yogurt 9
- french toast sticks / cornflake crust, maple syrup 9
- belgian waffle / blueberry-ginger compote, whipped cream 14

salad

- add grilled chicken or seared wild salmon 6
- little gem lettuce / olive oil breadcrumb, calabrian chile caesar, grana padano 14
- beet salad / poached egg, bloomsdale spinach, cashews, cara cara, strawberry-champagne vinaigrette 13
- market greens / asparagus, sunburst squash, pistachio, feta, cherry vinaigrette 13

savory

- salmon gravlax / horseradish cream cheese, pickled cucumbers, dill, house made bialy 15
- two egg classic / choice of bacon or house sausage, potatoes, toast 13
- pork belly tartine / poached egg, hollandaise, house made english muffin 15
- chilaquiles / tortilla, roasted chicken, salsa roja, spiced crema, queso fresco 15
- gravy fries / cheddar, spicy mayo, chives, sunny side egg 13
- shakshouka / spicy tomato sauce, lamb sausage, feta, soft eggs 14
- 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 15
- b.l.t.a. / neuskies bacon, avocado, herb aioli, house dutch crunch roll 13
- breakfast burrito / eggs, pastrami, potatoes, cheddar cheese, chives 14
- the enforcer / soft scrambled eggs, spicy cheese sauce, adobo mayo, bacon, challah bun 14
- chicken & waffle / maple butter, red chile syrup, old bay 18
- a.m. burger / fried potato, bacon, cheddar, runny egg, garlic aioli, sesame seed bun 15
- carne asada & eggs / potatoes o'g, spanish rice, tortilla, carrot salsa 19

sides

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

bottomless mimosa 16

(1 for \$9)

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 11

// 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 15

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

basic bitch vodka, carrot juice, orange, pineapple, honey, ginger, turmeric 14

// effervescent

american aperol aperol, chamomile, lemon, cava 14

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

// non-boozy

flower power hibiscus, pomegranate, fizzy water 5

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

wine

cava / Jane Ventura Brut Reserva / Spain 2014 14/50

brut rose / Roederer Estate / Anderson Valley NV 18/63

pet-nat rose / Patton Valley / Willamette 2017 15/53

rose / Chateau Gassier / Côtes de Provence 2016 15/53

orange pinot gris / meinklang "graupert" / Austria 2016 17/60

albarino / Pazo Señorans / Rías Baixas 2016 14/50

pinot gris / Trimbach / Alsace France 2014 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 1995 15/53

white blend / E. Guigal Cotes du Rhone / France 2015 13/47

white burgundy 1er cru / Chateau de la Créé / Montagny 2014 18/63

pinot blanc / Hugel / Alsace France 2014 14/50

gruner veltliner / Abbazia Di Novacella / Italy 2016 13/47

garnacha / Arrels / Spain 2011 13/47

pinot noir / Evesham Wood / Willamette Valley 2016 16/57

beaujolais cru / Yohan Lardy / France 2016 14/50

tempranillo reserva / Bodegas 1808 / Rioja 2010 15/53

syrah / Stolpman Vineyards / Ballard Canyon 2016 14/50

cabernet / Quilt by Joseph Wagner / Napa Valley 2015 18/63

zinfandel / The Prisoner Wine Co. "Saldo" / California 2016 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 7.2%, 16oz

amber ale

Pizza Port, Chronic
San Diego, CA 4.95%, 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



/@#thewallacela