

beers on tap \$8

pilsner

Angel City Brewing Co. / Los Angeles

ipa

Ballast Point, Big Eye / San Diego

bottled beer

lager 5

New Belgium Shift / Colorado 5%

belgian blonde ale 8

Uinta, Monkshine / Utah 6.8%

ipa 9

Left Coast, Trestles / San Clemente 6.8%

belgian strong ale 10

Unibroue, Maudite / Canada 8%

stout 10

Mission Brewing, Dark Seas / San Diego 10.5%

cider 8

Woodchuck / Vermont 5%

non-boozy 7

Erdinger / Belgium 0%

cocktails \$12

// shaken

five o'clock shadow cava, rye, amaro  
ciociaro, honey, lemon

early ace damrak gin, earl grey,  
lemon, egg white, pistachio foam,  
angosutra

dream catcher vodka, ginger, yellow  
chartreuse, lemon

grommit mezcal, white rum, velvet  
falernum, blackberry liqueur, lime

morning sex bourbon, chai fennel  
syrup, passion fruit, lemon,  
peychaud bitters

// stirred

roundtrip angel's envy bourbon,  
byrrh, persimmon syrup, sour cherry  
bitters

action sequence tequila blanco, bonal  
gentiane, cynar

wunderkind damrak gin, dry vermouth,  
crème de pamplemousse, yellow  
chartreuse

day rate coffee infused scotch,  
cognac, honey syrup, chocolate chili  
bitters

house sodas \$4

honey-ginger / chai-fennel /  
persimmon

wine

cava / Segura Viudas Brut Reserva / Spain 9 / 30  
brut rose / Scharffenberger / Mendocino County 12 / 48  
brut / Roderer Estate Anderson Valley / Napa 56

rose / Lorenza / Napa 2012 10 / 35

chardonnay / Aviary / Napa Valley 2012 13 / 47

chenin blanc / Daniel Gehrs / Santa Barbara 2010 11 / 39

pinot blanc / J. Wilkes / Santa Maria Valley 2012 11 / 39

pinot gris / Chehalem Three Vineyard / Willamette Valley 2012 13 / 47

riesling / State of the Art SOA / Monterey County 2011 9 / 30

sauvignon blanc / Mulderbosch / South Africa 2011 10 / 35

torrontes / Nomade / Argentina 2009 11 / 39

albarino / Pazo Barrantes / Spain 2012 43

chardonnay / Frog's Leap / Napa Valley 2011 70

pinot blanc / Bethel Heights / Oregon 2011 47

riesling / Love & Squalor / Oregon 2009 42

roter veltliner / Leth / Austria 2011 46

sancerre / Raimbault / Loire Valley 2012 60

sauvignon blanc / The Press / Mendocino County 2012 30

white burgundy / Louis Latour Montagny Pemie Cru / France 2011 56

blaufrankisch / IBY Classic / Austria 2011 12 / 43

cabernet / Cartlidge & Brown Reserve / Anderson Valley 2011 13 / 47

garnacha / Altes Herencia / Spain 2012 8 / 28

malbec / Michael Torino Dan David / Argentina 11 / 39

pinot noir / TestaRossa / Monterey County 2011 14 / 50

red blend / X Winemakers Blend / 2010 10 / 35

syrah.sangiovese / Stolpman 'La Cuadrilla' / Santa Ynez Valley 2012 12 / 43

barbera / Pio Cesare / Italy 2011 50

barolo / Massolino Vigna Rionda / Piedmont 2008 100

cabernet / Gramercy Cellars "Lower East" / Washington 2011 76

cabernet / Faust / Napa 2010 100

cabernet franc / Walla Walla / Washington 2011 66

cote du rhone / Delas Hermitage 'Les Launes' / France 2011 49

merlot / Chelsea Goldschmidt / Alexander Valley 2010 42

merlot.cabernet franc / RUA / Napa 2009 70

pinot noir / Big Table Farm "Pelos" / Washington 2011 100

pinot noir / Rozak / Santa Rita Hills 2008 63

pinot noir / Flowers "Perennial" / Sonoma 2010 70

red blend / COHO Headwaters / Napa 2009 98

red blend / Girard Artistry Meritage / Napa 2010 80

zinfandel / Ridge Three Valleys / Sonoma 2011 66

## jarred

*served with grilled bread*



# the wallace

**chicken liver mousse** 9  
balsamic onions, five spice

**sicilian caponata** 8  
sheep's milk ricotta, evoo, sea salt

**marinated olives** 8  
tapenade, rosemary, chile, orange

**braised white beans** 8  
sofrito, smoked paprika, shaved parmesan

**duck rillettes** 9  
goat cheese, whole grain mustard, spiced fig

**bacon marmalade, romesco, melted greens** 8  
grilled flatbread

**caramelized onion and blue cheese dip** 8  
kennebec potato chips

## cured

**daily cheeses** 16  
preserves, sweet and spicy nuts

**gruyere and black pepper popover** 6  
parmesan, chive butter

**cured meats** 16  
pickles, fig and ginger mostarda

**salt cod fritters** 10  
capers, lemon, roasted garlic aioli

**salmon belly** 11  
horseradish, cucumber, beets, radish, pumpnickel

## vegetable

grilled cauliflower / creamy parmesan almond bread crumb, rosemary 9  
roasted carrots / parsnips, cumin, honey, soy 9

salt roasted beets / grapefruit, avocado, green goddess, sherry 11

sprouting broccoli / tahini, marinated feta, dukkah 10

shishito peppers / edamame, miso, lime, sesame seeds 8

market greens / pumpkin, pomegranate, pistachio vinaigrette 11

roasted delicata squash / curried yogurt, cilantro quinoa, pumpkin seeds 10

wild mushroom ragout / crispy polenta, shaved parmesan 11

crispy tofu / wakame, cucumber, sweet chile sauce 9

little gem lettuces / roasted pear, bacon, pickled shallot, buttermilk vinaigrette 11

crispy sweet potatoes / ginger, curry ketchup 8

## sea

oysters / mignonette, ponzu ½ dozen 18 / dozen 32

local albacore tuna tartare / avocado, capers, dijon, sesame soy 12

lemonfish crudo / fennel, daikon, carrot, togarashi, citrus 14

grilled greek octopus / smoked potato, piquillo pepper, salsa verde 13

carlsbad mussels / linguica, saffron white wine, tomato rice 14

roasted scallops / butternut squash, radicchio, prosciutto, balsamic brown butter 15

shrimp and chickpea pancake / grilled leeks, pickles, harissa aioli 12

skuna bay salmon / parsnips, roasted mushroom, spinach, chorizo 14

pacific rock fish / zucchini, fennel, puttanesca 13

## land

braised pork cheeks / lentils, apple, horseradish, red onion agrodolce 14

grilled hanger steak / sumac and fetta fries, watercress, charmoula 14

charred lamb leg / farro risotto, crispy chickpeas, harissa, yogurt 15

fried mary's chicken / sweet and sour grilled bean, romesco sauce 15

roasted bone marrow / parsley, radish, tarragon, pickled shallots 11

short rib ravioli / braised greens, parmesan butter, vincotto 13

duck confit / hoisin bbq sauce, pan fried noodles, sesame tortilla 15