



BEVERLY HILLS

LATE NIGHT MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS
served with chef's accoutrements, crème fraîche and potato blinis
Please ask your server about our daily selections

- WAGYU STEAK TARTAR • shaved foie gras, truffle-tarragon mayonnaise, toasted baguette 22
- BBQ STEAK SALAD • Tokyo style BBQ marinated steak, wood oven potato salad, sour cream, charred green onions, dandelions 25
- GRILLED CHEESE • brioche, aged gruyère, emmental 9
- TRUFFLE GRILLED CHEESE • brioche, Italian truffle cheese 11
- GRILLED TUNA MELT • brioche, albacore tuna salad, aged gruyère 11
- WOOD OVEN BAKED BRIE • baguette, Fermier Brie, truffle butter, truffle honey 15
- CAPRESE SANDWICH • ciabatta roll, mozzarella, roasted tomatoes, pesto, olive oil, balsamic vinegar 10
- WALLY'S HERO • ciabatta roll, Genoa salami, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, olive oil, vinegar 11
- AMERICAN HERO • ciabatta roll, turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar 11
- THE WALLY BURGER • Wagyu beef, brioche bun, aged gouda, watercress, heirloom tomato, caramelized onions, Wally's sauce, pickle, housemade ketchup, pommes frites 26
- PIZZETTA CARBONARA • cotto, jalapenos, crème fraîche, scallions, mushrooms, soft egg 16
- PIZZETTA BLACK TRUFFLE • black truffle porcini purée, truffle buffalo mozzarella, arugula 18
- PIZZETTA BUFFALINA • tomato sauce, spicy pepperoncini, buffalo mozzarella 16
- MOROCCAN CAULIFLOWER • ras el hanout, raisins, almonds, preserved lemon and date purée 14
- BABY GREENS • cherry tomatoes, house dressing 4
- SKINNY POMMES FRITES • Wally's ketchup 8
- TRUFFLE POMMES FRITES • grated parmesan, shaved burgundy truffles 18
- POTATO CHIPS • pink sea salt 3
- TRUFFLE POTATO CHIPS 4
- BREAD & BUTTER • Rodolphe Le Meunier unsalted butter Clark Street sourdough bread, grey sea salt 5

CHARCUTERIE & CHEESE

3 FOR \$23 | 5 FOR \$39

MEAT

- whole grain mustard, pickled vegetables
- PROSCIUTTO DI PARMA
nutty, buttery, mild
- RED TABLE MEATS BIG CHET
spiced, fennel, garlic
- SAUCISSON SEC
pork salami, garlic, sea salt
- OLYMPIA PROVISIONS ETNA
pistachios, lemon zest, sea salt
- FUET
mild, garlic, white wine, succulent
- CHARLITO'S TRUFFLE SALAMI (ADD \$5)
pork, black truffle, sea salt
- JAMON SERRANO
salty, lean, rustic
- BRESAOLA
lean beef, sweet
- CHARLITO'S SALAMETTO PICANTE
hot, peppery
- "5J" JAMON IBERICO BELLOTA (ADD \$15)
decadent, rich, acorns

CHEESE

- BRILLAT SAVARIN
France / cow - creamy, buttery, velvety
- CAMEMBERT
France / cow - grassy, mushroomy, rich
- ESSEX COMTE
france / raw cow - buttery, nutty, caramelized onion
- REDMOND'S CHEDDAR
New York / raw cow - rich, robust, tart
- EPOISSES
France / cow - pungent, creamy, earthy
- BRABANDER
Holland / goat - sweet, savory, caramel
- SOTTOCENERE AL TARTUFO (ADD \$5)
Italy / raw cow - mild, semi-soft, herbaceous
- QUADRELLO DI BUFALA
Italy / buffalo - creamy, sweet, robust
- MANCHEGO
Spain / raw sheep - zesty, aromatic, semi-firm
- HOOKS 10YR CHEDDAR (ADD \$15)
Wisconsin / cow - sharp, tangy, crumbly
- KUNIK
New York / goat & cow - smooth, triple cream
- SOFIA
Indiana / goat - soft, sweet, delicate
- CHIRIBOGA BLUE
Germany / cow - sweet cream, mushroom, buttery
- BOSCHETTO AL TARTUFO (ADD \$5)
Italy / cow & sheep - bright, salty, truffle-flecked