

Walt's

AMERICAN GRILLE & BAR

STARTERS

- CALIFORNIA STACK**

18

spicy tuna, shrimp, sushi rice, furikake, avocado, cucumber, eel sauce, sesame seeds, scallions, sriracha mayo
- AVOCADO TOAST**

10

texas toast, grilled avocado, over easy egg, pico de gallo, pickled onions, cilantro
- ARTICHOKE & SPINACH DIP**

14.5

served with sour cream, salsa, pretzel bread
- CALAMARI**

16

Hand breaded, lemon pepperoncini aioli dipping sauce
- BANGIN' SHRIMP**

18

crispy shrimp, creamy, spicy dipping sauce, scallions

BREAKFAST PLATES

- 3 EGGS BREAKFAST**

12

3 eggs any style, potato veggie hash, choice of bacon or sausage, toast
- CHEESY SPINACH & TOMATO OMELET**

14

spinach, four cheese blend, tomatoes, potato veggie hash, bacon or sausage
- LEMON RICOTTA PANCAKES**

9

topped with blueberry compote, ricotta whip
- BREAKFAST FLATBREAD**

12

scrambled eggs, chorizo, pepper jack cheese, cilantro, pico de gallo, sliced jalapeños
- BREAKFAST SANDWICH**

16.5

texas toast, walt's blend burger, cheddar cheese, over medium egg, arugula, tomato, fries
- EGGS BENEDICT**

12

canadian bacon, 2 poached eggs, english muffin, hollandaise sauce, grilled asparagus, potato veggie hash
- SALMON EGGS BENEDICT**

16

smoked salmon, 2 poached eggs, crispy potato patty, hollandaise sauce, grilled asparagus, potato veggie hash
- LOBSTER EGGS BENEDICT**

24

butter poached lobster, 2 poached eggs, english muffin, hollandaise sauce, grilled asparagus, potato veggie hash
- STEAK & EGGS**

19.5

6 oz marinated steak, 2 eggs any style, potato veggie hash
- BREAKFAST BOWL**

13

corned beef, 3 scrambled eggs, arugula, potato veggie hash

LUNCH PLATES

- 18TH STREET BURGER**

16.5

fresh mozzarella, roasted red pepper, grilled red onion, arugula, pesto aioli, balsamic drizzle, fries
- BBQ BURGER**

16.5

cheddar cheese, bacon, onion strings, lettuce, tomato, house bbq sauce, fries
- WALT'S CRAFT BURGER**

16.5

gruyere cheese, onion bacon jam, lettuce, tomato, walt's house sauce, fries
- VEGGIE BURGER**

12

gouda cheese, tomato, sweet teriyaki slaw, asian style risotto
- CHICKEN SANDWICH**

14

spiced chicken breast, pepper jack cheese, avocado, lettuce, tomato, zesty aioli, fries
- LOCAL IPA FISH & CHIPS**

14

crispy breaded cod, slaw, fries
- GRILLED MAHI SANDWICH**

18.5

lettuce, tomato, rémoulade, fries
*cajun style on request
- GRILLED MAHI**

21.5

asian style risotto, edamame
*cajun style on request
- NEW CLASSIC COBB SALAD**

14.5

bacon, chicken, tomato, black olives, cheddar cheese, avocado, cucumber, creamy honey balsamic
- ROASTED BEET & CITRUS SALAD**

14

arugula, roasted beets, goat cheese, cashews, florida oranges, avocado, sweet dijon vinaigrette
- BOCA BLT SALAD**

16

bibb lettuce, bacon, cajun shrimp, cherry tomatoes, hearts of palm, avocado, red onion, mango, passion fruit vinaigrette
- SUMMER SPINACH SALAD**

14

strawberries, blueberries, feta cheese, candied pecans, poppyseed vinaigrette
- ADD-INS**

chicken 6 shrimp 6 steak 10
tuna 10 salmon 10

Our skillful and creative culinary team prepares our food from the finest ingredients and the best suppliers. As we are all aware, consuming raw or undercooked meat, seafood or eggs may increase your risk of food bourne illness.

REDS

CABERNET

Austin Hope	Paso Robles	62
Black Stallion	Napa	15/52
BR Cohn	North Coast	48
Cakebread	Napa	143
Canvasback	Walla Walla	62
Caymus Special Selection	Napa	350
Charles Krug	Napa	70
Flying B	by Drew Bledsoe Walla Walla	97
Frog's Leap	Napa	115
Hook & Ladder	Sonoma / Chalk Hill	46
Josh Cellars	North Coast	12/40
Oberon	Napa	50
Paul Hobbs	Napa	160
Provenance	Rutherford	82
Starmont	North Coast	15/52
Stags' Leap Winery	Napa	105

PINOT NOIR

Belle Glos	Las Alturas	60
Chorey-Les-Beaune	Burgundy	64
Crossbarn	Sonoma Coast	60
Etude Fiddlestix	Santa Rita Hills	92
Evolution	Willamette Valley	40
Z Alexander Brown	California	10/32
Meiomi	California	12/42
North Valley	Willamette Valley	50
Patz & Hall	Sonoma Coast	78
The Calling Fox Den	Russian River	132
Walt	Anderson Valley	67

INTERESTING REDS

Malbec	o Bodega Catena Zapata Mendoza	10/32
Zinfandel	o Boneshaker Lodi	12/40
Cab Franc	o Ashes & Diamonds Napa	110
Petite Sirah	o Stags' Leap Winery Napa	76
Bordeaux Blend	o Orin Swift Papillon Napa	126
Blend	o Conundrum California	12/40
Blend	o Intercept	by Charles Woodson Paso Robles 14/48
Blend	o Chappellet Napa	78
Blend	o Prisoner Napa	132

MERLOT

Alexander Valley Vineyards	Alexander Valley	32
H3 Horse Heaven Hills	Horse Heaven Hills	10/32
Robert Hall	Paso Robles	74
Schug	Sonoma	74
Swanson	Oakville	46

WHITES & BUBBLES

CHARDONNAY

Bravium	Russian River	44
Charles Krug	Carneros	40
Diora	Monterey	40
Lafond	Santa Rita Hills	50
Sean Minor	Central Coast	10/32
Stags' Leap Winery	Napa	15/52
Starmount	Carneros	12/40
Walt	Sonoma	75

SAUVIGNON BLANC

Cakebread	Napa	70
Craggy Range	Hawke's Bay	50
Kim Crawford	Marlborough	12/40
Loveblock	Marlborough	52
Matua	Marlborough	10/32
Orin Swift Blank Stare	Russian River	54
St. Supery	Napa	12/40

INTERESTING WHITES

Sancerre	o Jacques Dumont Loire Valley	60
Pinot Grigio	o Ruffino Delle Venezie	10/32
Riesling	o St. Michelle Pfalz	10/32
Rosé	o Fleur de Mer Provence	12/40
Viognier	o Darioush Napa	120

BUBBLES

Zonin Prosecco	Veneto	split 12
Chandon Brut	California	split 14
Chandon Rosé	California	split 14
Taittinger Brut NV	Reims	½ btl 50
Dom Pérignon	Champagne	350
Laurent-Perrier Cuvée Rosé	Champagne	120
Schramsberg Mirabelle Brut	North Coast	60
Schramsberg Mirabelle Rosé	North Coast	64
Veuve Clicquot Brut	Reims	120

SPECIALTY COCKTAILS 12

W'S MANHATTAN

maker's mark bourbon, trincheri sweet vermouth,
yellow chartreuse, angostura bitters, chocolate bitters

CUCUMBER COLLINS

gray whale gin, st. germain elderflower liqueur, mint,
cucumber, lime

BASIL MARTINI

tito's handmade vodka, pink grapefruit juice,
house made basil cordial

BLOOD ORANGE ZESTY MARGARITA

prospero blanco tequila, blood orange liqueur, lime,
pierre ferrand dry curacao, ancho reyes chili liqueur

THE BOOTLEGGER

dewar's white label scotch whiskey, lemon, light honey,
cardamom bitters, orange bitters, pinot noir float

THE "NEW" FASHIONED

martell cognac, four roses small batch bourbon,
angostura bitters, orange bitters

ESPRESSO MARTINI

LIGHT COFFEE LOVER
jameson cold brew, kahlua coffee liqueur, cream
DARK COFFEE LOVER
tito's handmade vodka, kahlua coffee liqueur,
amaro averna, double espresso