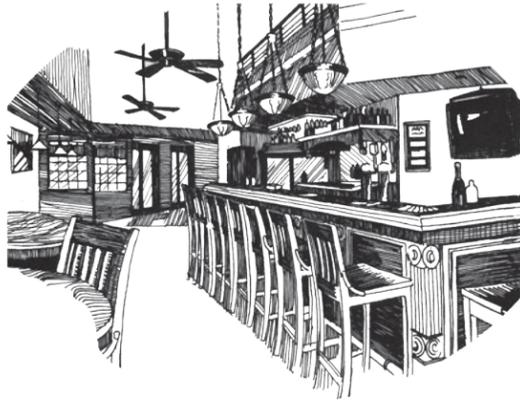


WALLY'S

American Pub 'n Grille



Open 11 a.m. - ? Daily

Happy Hour 3 p.m. - 6 p.m. (Dine-in Only)

Visit us at WallysPub.com

APPETIZERS

WALLY'S JUMBO WINGS lightly battered premium wings covered in spicy buffalo sauce or chipotle bbq with bleu cheese dressing and celery sticks \$12 (*Wally suggests you order them crispy with sauce on the side so you can 'dunk'*)

ROASTED GARLIC & BASIL HUMMUS

a zesty blend of garbanzo beans, sesame tahini, roasted garlic and fresh basil served with toasted pita bread \$10

Add Celery & Carrots - \$2

Add Grilled Blackened Chicken - \$4

BLEU CHEESE ESCARGOT

tasty morsels baked in garlic butter, topped with bleu cheese crumbles and served with bread for soaking \$12

CLASSIC SHRIMP COCKTAIL

served with tangy cocktail sauce \$11

SPINACH, ARTICHOKE & ASIAGO DIP

served piping hot with hand-cut tortilla chips \$12

BBQ MEATBALL SLIDERS

three meatballs tossed in BBQ sauce and served on Kings Hawaiian rolls \$12

CUMIN-SPICED CHICKEN QUESADILLA

cheese trio, vegetable medley, salsa, avocado and cream fresca \$10

GRILLED CALIFORNIA ARTICHOKE

flame-grilled artichokes served with pesto aioli and chipotle mayo \$12

SOUPS

CARAMELIZED VIDALIA ONION & GUINNESS SOUP

baked in the classic french style \$6 / \$8

TODAY'S FRESHLY-PREPARED SOUP

ask your server for today's selection \$6 / \$8



SALADS

CHOP CHOP field greens, bell peppers, cherry tomatoes, carrots, green beans, sugar snap peas, corn, celery, candied walnuts, red onion and dried cranberries tossed in our dijon-honey dressing \$13

CALIFORNIA COBB grilled chicken breasts, diced tomato, hard-boiled egg, bleu cheese crumbles, hickory smoked bacon, avocado and romaine tossed in buttermilk bleu cheese dressing \$14

PEAR & BERRY SALAD field greens with candied walnuts, tomato, fresh mozzarella, bleu cheese crumbles and a 'lite' raspberry-walnut vinaigrette \$13

SOUTHWESTERN SALMON SALAD blackened salmon, mixed greens, tomato, onion, corn, black beans, shredded mixed cheese and tortilla strips served with chipotle ranch \$17

CLASSIC CAESAR hearts of romaine, shredded parmesan, home-made croutons and creamy caesar dressing \$10

CHINESE CHICKEN SALAD greens and cabbages, chicken, rice noodles, crispy wonton strips, roasted peanuts, mandarin oranges, snow peas, carrots, cilantro, green onions & bell peppers tossed in bangkok peanut sauce \$13

BLT ICEBERG WEDGE head of iceberg, cherry tomatoes, red onion, hickory smoked bacon and chunky bleu cheese dressing \$9 / \$13

CUSTOM CREATIONS

+Grilled Chicken Breast \$4

+Grilled Shrimp \$5

+Blackened Salmon \$7

+NY Strip \$8



PANINI

LIL' HAVANA CUBAN SANDWICH braised pork loin, black forest ham, klein's pickle, imported swiss, whole grain mustard and chipotle mayo \$14

BLACKENED CHICKEN & BRIE slices of grilled blackened chicken breast, melted french brie, tomato, basil and chipotle mayo \$14

WALLY'S REUBEN slow roasted corned beef brisket, imported swiss, sauerkraut, 1000 island and dijon mustard \$14

SANDWICHES

Served with mixed fries

ARCADIAN CHICKEN SANDWICH blackened grilled chicken breast, Hatch green chili, melted swiss, cilantro and chipotle mayo on brioche bun \$13

FAMOUS MEATBALL HERO covered in house-marinated, melted mozzarella parmesan on a fresh baked hoagie... so you'll probably need a knife and fork \$14

ALBACORE TUNA MELT served open-faced on toasted parmesan sourdough with sliced tomato and melted sharp cheddar \$13

TURKEY PASTRAMI BLT shaved deli classic served with crisp hickory smoked slab bacon, swiss cheese, lettuce, thick cut tomato and mayo served on toasted parmesan sourdough \$13

PRIME RIB DIP* toasted french baguette, thinly shaved prime rib, melted swiss, crispy onion strips and a touch of mayo served with au jus and creamy horseradish for the ultimate 'dip' \$17

CLASSIC TUNA SALAD generous portion with sweet pickle relish, red onions and spices on locally baked artisan bread \$13

BLUE PLATE SPECIALS

FAVORITES

BANGERS & MASH english recipe sausages, horseradish mashed potatoes (HMP), crispy onion strips and savory button gravy \$17

FISH 'N CHIPS beer battered icelandic cod, tartar sauce, mixed fries and an onion ring \$14

CLASSIC MEATLOAF our own blend of choice beef, veal, hickory smoked bacon and spices, haystack of crispy onions with HMP, seasonal vegetable and home-made mushroom gravy \$17

POT ROAST choice beef cooked all night in spices and red wine until fork tender plus HMP, sautéed fresh vegetables and au jus reduction \$17

STEAK SANDWICH* hand-cut choice loin with mixed fries and au jus served open-faced on a toasted parmesan sourdough \$18
Add Bleu Cheese Crumbles - \$1

BURGERS

1/2 lb. choice ground chuck ... served on a locally baked brioche bun with crisp iceberg, vine-ripen tomato, crunchy red onion. Served with mixed fries
Add Bacon - \$1 | Avocado - \$2

WALLY BURGER* the original served with choice of cheese \$13

WINE BURGER* slowly grilled with red wine sangria, topped with swiss and plenty of sautéed mushrooms \$14

HOME-MADE VEGGIE BURGER our version with a sweet asian honey glaze, avocado, swiss, roasted red peppers and a pesto aioli \$14

BUTTON AND BLEU* sautéed fresh mushrooms and melted bleu cheese \$14

FRISCO BURGER* hand-battered parmesan sourdough grilled with swiss, 1000 island dressing and sweet grilled onions \$14

RODEO BURGER* crispy onion rings, chopped hickory smoked bacon, melted sharp cheddar and bbq sauce \$14

PASTAS

SPINACH & MUSHROOM TOSSED MEATBALLS spaghetti tossed with freshly stewed tomatoes, spinach and diced mushrooms topped with home-made meatballs and parmesan cheese \$15

BACON & THREE CHEESES bleu cheese, whole milk mozzarella and parmesan with hickory smoked bacon in a sherry cream sauce \$14
Add Artichoke Hearts - \$1 | Grilled Chicken - \$4

CHICKEN PARMESAN all natural breast of chicken, melted mozzarella, parmesan and stewed marinara over spaghetti noodles \$16

BOURBON STREET PASTA grilled 'cajun' chicken, spicy andouille sausage, parmesan, tomatoes and bell pepper strips in a 'spicy' chipotle cream \$15

CAPRESE PESTO PASTA vine ripened tomato, fresh spinach, buffalo mozzarella and perfect bread crumbs in a light sauce of wine, herbs and italian pesto \$14

MATTY'S BEEF STROGANOFF tender N.Y. Strip, onions, mushrooms sautéed in a sour cream sauce served over a bed of egg noodles \$15

DINNER SPECIALTIES

served after 5 p.m.

the following entrees are served with horseradish mashed potatoes and sautéed vegetable medley unless otherwise noted

CHICKEN PICCATA tender fillets of chicken sautéed in a white wine reduction, fresh lemon juice and imported capers \$18

DINNER FRESH CATCH* market price

CHICKEN VESUVIUS (WALLY'S FAVORITE) all natural chicken medallions, imported artichoke hearts, kalamata olives, hickory smoked bacon with herbs and spices \$18

MARKET STEAK* market price

LIVER, HICKORY SMOKED BACON & ONIONS* pan seared, lightly floured, calf's liver with caramelized onions and hickory smoked slab bacon \$19

CHICKEN MARSALA natural chicken breast sautéed in imported marsala wine and fresh cremini mushrooms \$18

served after 5 p.m., includes mixed salad and dessert

LIMITED AVAILABILITY

MON DAD'S FRIED CHICKEN \$18

TUES SEAFOOD PAELLA \$19

WED CORNED BEEF & CABBAGE \$18

THURS DOUBLE-CUT PORK CHOP* \$24

FRI SLOW COOKED PRIME RIB* 10oz. / 14oz. market price

SAT BRAISED SHORT RIBS \$24

SUN ROOTS BABY BACK RIBS \$18 / \$24

SIDE ITEMS \$5

- MIXED FRIES
- SWEET POTATO FRIES Add \$1
- CRISPY ONION STRINGS
- THICK ONION RINGS Add \$1
- CREAMY COLE SLAW
- HORSERADISH MASHED POTATOES
- THICK SLICED TOMATO & BASIL
- SAUTÉED SPINACH
- FRUIT & BERRY CUP Add \$1
- MIXED GREEN SALAD Add \$1
- CAESAR SALAD Add \$1

KIDS MENU \$7

- 12 years and under! If you have a driver's license, add \$2
- LIL' CHICKEN FINGERS
 - MAC'N CHEESE
 - SPAGHETTI & MEATBALL
 - KIDDIE CHEESEBURGER
 - GRILLED CHEESE
 - KID'S CHICKEN BREAST

DESSERTS \$8

- PIE SNOB "FLAVOR OF THE DAY" Á LA MODE served with vanilla ice cream
- HOME-MADE FUDGE BROWNIE Ghirardelli chocolate, local vanilla ice cream, caramel & more chocolate sauce
- WHITE CHOCOLATE BREAD PUDDING served with caramel, crunchy cookie crumbs, whip cream & bourbon anglaise
- CRÈME BRULÉE & BERRY PLATE creamy custard with thin caramelized sugar garnished with fresh berries

BEER

DRAFTS

- FEATURED DRAFT \$6
- GUINNESS (IRE) \$6
- SMITHWICKS (IRE) \$6
- STELLA ARTOIS (BEL) \$6
- FOUR PEAK'S HOP KNOT IPA (AZ) \$5
- BUD LIGHT (MO) \$4
- DIRTY HOE (HOEGAARDEN) \$6
- BLACK-SMITH (SMITHWICKS) \$6
- HALF & HALF (HARP) \$6
- BLACK-VELVET (HARD CIDER) \$6
- BLACK & BLUE (BLUE MOON) \$6
- IRISH BREAKFAST (GUINNESS/KOFFEE KOLSCH) \$6

BOTTLES

- BUDWEISER (MO) \$4
- COORS LIGHT (CO) \$4
- MICHELOB ULTRA (MO) \$4
- MILLER LITE (WI) \$4
- ANGRY ORCHARD'S 'HARD' CIDER \$5
- AMSTEL LIGHT (NLD) \$5
- BLUE MOON (CO) \$5
- CORONA (MEX) \$5

- KILTIFTER (AZ) \$5
- HARP (IRE) \$5
- HOEGAARDEN (BEL) \$5
- HUSS KOFFEE KOLSCH (AZ) \$5
- NEGRA MODELO (MEX) \$5
- ST PAULI N/A (GER) \$5
- BELL'S TWO HEARTED ALE (MI) \$5
- BALLAST POINT GRAPEFRUIT SCULPIN IPA (CA) \$6
- DESTIHL "WILD SOUR" \$6

WINE

WHITES

- LA MARCA PROSECCO SPLIT, Italy \$9 / -
- CHANDON 'BRUT' SPLIT SPARKLING WINE, Napa \$10 / -
- DR. LOOSEN, L RIESLING, Germany \$10 / \$36
- DAYOWL ROSE', California \$9 / \$32
- OUTLOT SAUVIGNON BLANC, Sonoma \$10 / \$36
- CHASING VENUS SAUVIGNON BLANC, Marlborough \$12 / \$44
- CA' DEL SARTO PINOT GRIGIO, Italy \$8 / \$28
- LINE 39 CHARDONNAY, California \$7 / \$26
- TRUE MYTH CHARDONNAY, Edna Valley \$10 / \$36
- SONOMA CUTRER CHARDONNAY, Russian River \$12 / \$44

REDS

- BOGLE PINOT NOIR, Russian River Valley \$8 / \$28
- ELOUAN PINOT NOIR, Oregon \$12 / \$44
- SEBASTIANI MERLOT, Sonoma \$10 / \$36
- ALTOCEDRO MALBEC, Argentina \$10 / \$36
- 1000 STORIES ZINFANDEL, California \$12 / \$44
- ANGELS & COWBOYS PROPRIETARY RED BLEND, Sonoma \$12 / \$44
- AVALON CABERNET SAUVIGNON, Central Coast \$8 / \$28
- SEAN MINOR "FOUR BEARS" CABERNET SAUVIGNON, Paso Robles \$10 / \$36
- FORTNIGHT CABERNET SAUVIGNON, Napa Valley \$12 / \$44
- MATT'S PICK, TBD \$Varies



VODKA

Domestic & Imported

- ABSOLUT
- BELVEDERE
- CHOPIN
- DEEP EDDY 'GRAPEFRUIT'
- GREY GOOSE
- KETEL ONE
- TITO'S 'HANDMADE'
- WHEATLEY

PINEAPPLE INFUSION
Fresh Pineapple & Vodka
On the Rocks or Served Up!

HAPPY HOUR

Offered daily from 3 p.m. - 6 p.m.

GREAT DRINKS

- DRAFT BEERS \$4
- WELL DRINKS \$5
- HOUSE COCKTAILS \$6
- MARTINIS \$6
- ANY GLASS OF WINE \$7

GREAT EATS

- MOM'S MEATBALLS (WHY NOT?) \$6
- STREET TACOS (COD OR SHORT RIB) \$6
- ANY APPETIZER \$8
- ANY BURGER & FRIES* \$9

WHISKEY

AMERICAN

- BASIL HAYDEN
- BULLEIT
- GENTLEMAN JACK
- GEORGE REMUS
- JACK DANIELS
- KNOB CREEK 100* 9YR.
- MAKER'S MARK
- SEAGRAMS 7
- TEMPLETON RYE
- WILD TURKEY 101*
- WOODFORD RESERVE

IRISH

- JAMESON
- POWERS
- TULLAMORE DEW

CANADIAN

- CANADIAN CLUB
- CROWN ROYAL

SCOTCH

BLENDED

- CUTTY SARK
- DEWAR'S
- JOHNNY WALKER BLACK

SINGLE MALT

- LAPHROAIG 10YR.
- GLENLIVET 12YR.
- MACALLAN 10YR. 'FINE OAK'
- OBAN 14YR.

TEQUILA

- CASAMIGOS
- HERRADURA REPOSADO
- PATRON 'SILVER'

LIQUEUR & CORDIALS

- AMARETTO DI SARONNO (Italy)
- BAILEY'S (Ireland)
- CAMPARI (Italy)
- COINTREAU (France)
- GRAND MARNIER (France)
- KAHLÚA (Mexico)
- MIDORI (Mexico)
- SAMBUCA (Italy)
- SOUTHERN COMFORT (USA)
- TUACA (Italy)

GINS

- BOMBAY SAPPHIRE
- HENDRICKS
- NOLET'S
- PLYMOUTH
- TANQUERAY

COGNAC & BRANDIES

- HENNESSEY VS
- HENNESSEY VSOP
- REMY MARTIN VSOP
- KORBEL CALIFORNIA BRANDY

SANGRIA

May be an odd specialty for a pub, but here at Wally's we pride ourselves in making a great batch of Spain's favorite everyday!

WALLY'S

American Pub 'n Grille

602-954-2040 | 5029 N. 44th Street, Phoenix, AZ
(N.E. corner 44th St. & Camelback Rd.)



PERRIER SPARKLING WATER (330ML) | FIJI BOTTLED WATER

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.