

WALLY'S

American Pub ‘n Grille

Family-owned since 2002
Started by Wally Collins, continued by Matt Collins!

"Just staying true to what I started — a welcoming place for family and friends." ~ Wally Collins



Appetizers

- Wally's JumboWings 6 / 12

\$12 / \$20
- Lightly battered, tossed in buffalo or BBQ, bleu cheese dressing. *Wally suggests ordering'em crispy with sauce on the side.*
- Pub Pretzel

\$12
- Twisted pretzel, spicy mustard & cheese sauce. *Big enough to share — your call.*
- Fried Mozzarella Sticks (6)

\$10
- Topped with Parmesan, served with warm marinara.
- Spinach, Artichoke & Asiago Dip

\$14
- Piping hot with hand-cut tortilla chips.
- Roasted Garlic & Basil Hummus (V)

\$13
- served with toasted pita.
Add celery & carrots +\$2 ·
grilled or blackened chicken +\$8.
- Chicken Fajita Quesadilla

\$14
- Cheese trio, peppers, onions, grilled chicken, spinach tortilla; salsa, guac & sour cream.
- Grilled California Artichokes

\$13
- Flame-grilled halves, pesto & chipotle aiolis.

Soup

- Caramelized Vidalia Onion & Guinness

8 / 10
- Baked in the classic French style.

Ask about our soup of the day!

Salads

- Chop Chop

\$18
- Field greens, bell peppers, tomatoes, carrots, green beans, corn, celery, red onion, candied walnuts, dried cranberries, dijon-honey mustard dressing.
- California Cobb (GF)

\$18
- Grilled chicken, tomatoes, hard-boiled egg, blue cheese crumbles, bacon, avocado, romaine, buttermilk bleu cheese dressing.
- Classic Caesar

\$15
- Romaine hearts, parmesan, homemade croutons, creamy caesar dressing.
- BLT Iceberg Wedge (GF)

\$13 / \$15
- Iceberg, tomatoes, red onion, bacon, bleu cheese crumbles, bleu cheese dressing.
- Southwestern Salad

\$18
- Mixed greens, tomatoes, red onion, corn, black beans, shredded mixed cheese, spicy tortilla strips, chipotle ranch dressing.
- Chinese Chicken Salad

\$18
- Mixed greens, chicken, cabbage, rice noodles, wonton strips, peanuts, mandarin, snow peas, carrots, cilantro, green onion, bell peppers, bangkok peanut sauce.
- Add: Grilled/Blackened Chicken \$8
- Salmon* \$12 · NY Strip \$13

S'Macs

- Mac'n cheese in a skillet, herb-buttered bread crumbs.*
- Four Cheese

\$17
- Classic Cheeseburger

\$18
- Short Rib Green Chile

\$18
- Hickory Smoked Bacon

\$18

Sandwiches

- Served with fries. Sub sweet potato waffle fries for +\$1. See back of menu for other side options.*
- Arcadian Chicken Sandwich

\$18
- Blackened chicken, hatch chiles, cheddar, cilantro, chipotle mayo, brioche bun.
- Famous Meatball Hero

\$20
- Homemade meatballs, marinara, mozzarella & parmesan on hoagie.
- Classic Tuna

\$18
- Made with sweet pickle relish, red onion, iceberg, & tomato on parmesan sourdough. *Option to make it a tuna melt!*
- American Dip*

MKT
- Thinly sliced NY Strip, Swiss, crispy onion strings, mayo; creamy horseradish on the side.
- Blackened Chicken & Brie Panini

\$18
- French brie, tomato, basil, chipotle mayo, pressed hoagie.
- Wally's Reuben

\$18
- Corned beef brisket, Swiss, sauerkraut, 1000 island, dijon mustard on marbled rye.

Favorites

- Fish'n Chips

\$18
- Fried Icelandic cod on fries, tartar sauce, coleslaw.
- Classic Meatloaf

\$26
- Choice beef & spices, mushroom gravy, crispy onion strings, HMP & seasonal veggies. *Mom's version you might (secretly) love.*
- Pot Roast

\$26
- Choice beef slow-cooked overnight in red wineuntil it falls apart, HMP, sautéed veggies, au jus gravy.
- Steak Sandwich*

MKT
- NY strip open-faced on parmesan sourdough, au jus, creamy horseradish, fries. Add bleu crumbles +\$1.

Kids Menu • \$10

- All served with a side of fries.*
- Lil' Chicken Fingers
- Mac'n Cheese
- Penne & Meatball
- Buttered Noodles
- Kiddie Cheeseburger
- Hamburger
- Kiddie Grilled Cheese
- Chicken Breast

Burgers

- ½lb hand-pressed choice ground chuck on a Noble brioche bun, with lettuce, tomato, & onion. Served with fries.
Add bacon +\$1, Avocado +\$2, Fried Egg +\$2.
- Wally Burger*

\$18
- The Original, with your choice of cheese or without.
- Wine Burger*

\$19
- Fire-grilled in house red sangria, melted Swiss& sautéed mushrooms.
- Homemade Veggie Burger (V)

\$19
- Sweet Asian honey glaze, avocado, roasted red peppers, Swiss, pesto aioli.
- Button and Bleu*

\$19
- Sautéed mushrooms & melted bleu cheese.
- Frisco Burger*

\$19
- Grilled parmesan sourdough, Swiss, 1000 island, sweet grilled onions.
- Rodeo Burger*

\$19
- Onion rings, hickory bacon, sharp cheddar, BBQ sauce.

Pastas

- Add garlic bread for \$4.*
- Spinach & Mushroom Tossed Meatballs

\$22
- Penne, marinara, spinach, mushrooms, homemade meatballs, parmesan.
- Chicken Parmesan

\$26
- Breaded chicken breast, mozzarella & parmesan, marinara over penne.
- Bourbon Street Pasta

\$24
- 'Cajun' chicken, andouille sausage, sun-dried tomatoes, bell peppers, chipotle cream sauce.
- Caprese Pesto Pasta (V)

\$18
- Tomato, spinach, mozzarella, white wine pesto sauce, parmesan, bread crumbs.
- Matty's Beef Stroganoff

\$24
- NY strip, mushrooms & onions in au jus reduction, over egg noodles, topped with sour cream.

★ Dinner Specialties

- Served with horseradish mashed potatoes & a sautéed vegetable medley.*
- Chicken Piccata

\$28
- Breaded tenderloins, white wine reduction, lemon juice, capers.
- Chicken Vesuvius

\$28
- Breaded tenderloins, herbed white wine reduction, artichoke hearts, kalamata olives, bacon.
- Chicken Marsala

\$28
- Breaded tenderloins, marsala cream sauce, cremini mushrooms.
- Liver, Bacon & Onions*

\$28
- Pan-seared calf's liver, caramelized onions, bacon.

Friday Night Special

- ★ 10 oz Grilled New York Strip ★
- Starts with a salad · HMP & spinach included · finish with bread pudding or ice cream.

Happy Hour • 3–6pm • Monday–Saturday

Dine-In Only

Great Drinks

Any Glass of Wine \$4 off *(does not include split bottles)*
Draft Beer \$6 • Infusion \$8
Well Liquor \$6 • Classic Cocktails \$8
(Ask server about our Classics)

Great Eats

Mom's Meatballs \$7
Street Tacos (Cod or Short Rib) \$7
Any Appetizer \$3 off
Any Burger \$3 off

Side Items • \$7
French Fries
Sweet Potato Waffle Fries +\$1
Crispy Onion Strings
Thick Onion Rings +\$1
Thick Sliced Tomato & Basil
Horseradish Mashed Potatoes
Creamy Cole Slaw
Sautéed Spinach
Sautéed Vegetables
Mixed Green Salad +\$1
Caesar Salad +\$1
Cup of French Onion +\$1
Cup of Daily Soup +\$1

Desserts • \$13

Shareable, homemade or locally sourced.

Pie Snob "Flavor of the Day" à la Mode

Vanilla ice cream & whipped cream.

Home-Made Fudge Brownie

Ghirardelli chocolate, vanilla icecream, whipped cream, caramel & chocolate sauce

White Chocolate Bread Pudding

Caramel sauce, crunchy cookie crumbles, whipped cream, bourbon anglaise.

Non-Alcoholic Drinks

Soda / Tea / Juice \$3.50
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, OJ, Grapefruit, Cranberry, Black Iced Tea, Pomegranate Green Tea, Hot Teas
Bottled Beverages \$5
Perrier Sparkling, Fiji Bottled, Root Beer
<i>Free refills on soda & tea only.</i>

Beer — Drafts	
Church Music IPA (AZ)	\$7
Featured Draft	\$8
Guinness (IRE)	\$7
Smithwick's (IRE)	\$7
Stella Artois (BEL)	\$7
Wally's Pub Beer	\$7
Half-Guinness • \$7	
Black & Blue	Blue Moon
Black & Tan	Kiltlifter
Blacksmith	Smithwick's
Black-Velvet	Angry Orchard
Dirty Hoe	Hoegaarden
Dirty Pils	Sierra Nevada
Half & Half	Harp

Beer — Bottled

Angry Orchard Cider \$6 • AthleticN/A \$6 • Blue Moon \$6 • Bud Light \$5 • Budweiser \$5 • Coors Light \$5 • Corona \$6 • Guinness N/A \$8 • Harp \$8 • High Noon Seltzer \$8 • Hoegaarden \$6 • Kiltlifter \$6 • Michelob Ultra \$5 • Miller Lite \$5 • Negra Modelo \$6 • Pacifico \$6

Pineapple Infusion

Our house-made signature cocktail — pineapple steeped in vodka, served up or on the rocks.

\$12

★ **Sangria** — *an odd specialty for a pub, but we make a great batch of Spain's favorite, every day.*

Wine — Whites & Rosé	gl / btl
LaMarca Prosecco , Italy • split bottle	\$13
Chandon 'Brut', Napa • split bottle	\$13
Dr. Loosen Riesling, Germany	12 / 42
Featured Rosé	13 / 45
Le Grand Caillou Sauv. Blanc, France	12 / 42
Featured NZ Sauv. Blanc	14 / 47
Ca' del Sarto Pinot Grigio, Italy	12 / 42
Simply Chardonnay , Washington	12 / 42
Noah River Chardonnay,Monterey, CA	14 / 47
Evan's Pick	13 / 45

Wine — Reds	gl / btl
Spoken West PinotNoir ,Monterey, CA	12 / 42
Jezebel Pinot Noir,Willamette Valley	14 / 47
Altocedro Malbec, Argentina	14 / 47
1000 Stories Zinfandel,Paso Robles	14 / 47
Ghostrunner Red Blend,Lodi, CA	14 / 47
Sterling Cabernet,Carneros, CA	12 / 42
Poppy Cabernet,PasoRobles, CA	14 / 47
Matt's Pick	13 / 45

Spirits

Vodka: Chopin • Deep Eddy Grapefruit • Grey Goose • Ketel One • Ketel One Flavors • Tito's

Rum: Bacardi • Captain Morgan • Rumhaven Coconut

Gin: Bombay Sapphire • Gordon's • Hendrick's • Tanqueray

Tequila: Astral Blanco • Casamigos Blanco • Casamigos Reposado • El Silencio Mezcal

Scotch: Dewar's • JW Black • Ardbeg 10 • Glenlivet 12 • Oban 14

Bourbon & Whiskey: Angels Envy • Basil Hayden • Bulleit Rye • Canadian Club • Crown Royal • Jack Daniels • Maker's Mark • Woodford • Jameson • Redbreast



Buy the gift of Wally's

WALLY'S

NE corner 44th St & Camelback • 5029 N. 44th St, Phoenix, AZ

Open Mon–Sat 11am–close

Happy Hour 3–6pm daily (Dine in only)

WallysPub.com

3% fee for all credit card payments.

Discount for all cash payments!

Book your gathering • 602-954-2040

★

"This is the fun part for us, being a gathering place."

— Matt Collins



@WallysPubAZ

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*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. **Please let your server know if you have any known food allergies.