SOUPS, SALADS & SHAREABLES

SOUP OF THE DAY  12
ASK YOUR SERVER FOR DETAILS

VEGAN BEAN CHILI  15
MIXED BEANS, PEPPERS, ONIONS AND SWEET POTATOES IN A SWEET AND TANGY SAUCE WITH TORTILLA CHIPS ON THE SIDE

LOBSTER AND SHRIMP DIP  16
CHEESY HERB DIP SERVED WITH TOASTED FRENCH BREAD

LOADED WALL BAR CHIPS  17
HOUSE-MADE CHIPS TOPPED WITH BACON AND CRISPY PORK BELLY, BLEU CHEESE SAUCE AND BLEU CHEESE CRUMBLIES

✨ AHI TUNA POKE BOWL  20
AHITUNA DRESSED WITH SOY AND CHILI, SESAME SEEDS, WAKAME SALAD, UDON NOODLES, CUCUMBERS AND TOMATOES

CLASSIC CAESAR  14
CAESAR DRESSING, GARLIC CROUTONS, PARMESAN AND ANCHOVIES

SMOKED GOUDA MAC & CHEESE  14
GARNISHED WITH ARUGULA AND PORK BELLY

GRAINS & GREENS  19
KALE & BRUSSEL SPROUT LEAVES, TOASTED GRAINS, CITRUS FRUIT, ROASTED ROOT VEGETABLES, GOAT CHEESE, WITH HERB CITRUS VINAIGRETTE

SUGAR CANE GRILLED SHRIMP COBB  20
FIELD GREENS, AVOCADO, TOMATOES, BACON, CUCUMBER, BOILED EGG WITH HERB AND BUTTERMILK RANCH DRESSING

ROASTED BRUSSEL SPROUTS  15
ROASTED BRUSSELS SERVED HOT WITH SHAVED PARMESAN, BALSAMIC REDUCTION AND TOPPED WITH TOASTED HAZELNUTS

SANDWICHES

✨ THE WALL BAR BURGER  24
CERTIFIED ANGUS BEEF, APPLEWOOD SMOKED BACON, CHEDDAR, ROASTED TOMATO, LETTUCE, BOURBON ONIONS ON BRIOCH BUN

THE WALL BAR IMPOSSIBLE BURGER  24
PLANT BASED BURGER, ROASTED TOMATOES, SWISS CHEESE, ROASTED TOMATO AIOLI ON BRIOCH BUN

CHICKEN BRUSCHETTA  18
GRILLED CHICKEN BREAST, PESTO, ROASTED RED PEPPERS, MOZZARELLA, FIELD GREENS, BALSAMIC REDUCTION ON SOURDOUGH

✨ RIBEYE STEAK SANDWICH  25
THINLY SLICED MEDIUM RARE RIBEYE, BOURBON ONIONS, ROASTED TOMATOES, SWISS CHEESE, ARUGULA, HORSERADISH MAYONNAISE ON BAGUETTE

PORK BELLY FLATBREAD  19
TENDER PORK BELLY WITH TOMATO-BACON JAM, CREAMY GOAT CHEESE AND ARUGULA

✨ ADD: SALMON 12, CHICKEN 8, SUGAR CANE SKEWERED SHRIMP 10, OR AHI POKE 12

SPLIT PLATE FEE  5

THE WALL BAR & GRILL

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.