



WALLY'S SELECTION CAVIAR

28g · 50g · 125g · 250g

served with fresh accoutrements

RESERVE OSETRA

230 • 390 • 940 • 1800

Wally's Reserve Osetra is a blend of buttery and nutty flavors offering medium-sized grains with a clean, creamy finish. The caviar's colors range from dark to light golden brown, each with a hint of green, providing a delicate softness.

We recommend: Remy Martin Cognac Louis XIII 163 / .5oz · 325 / 1oz · 650 / 2oz

POLISH OSETRA

195 • 325 • 710 • 1410

Wally's Polish Osetra is crafted with centuries-old traditions and meticulous expertise, offering delicate grains delivering a buttery smoothness with a distinct nutty undertone, while the velvety texture adds to the sensory delight.

We recommend: Vincent Joudart Special Club 2018 75 / 260

POLISH SIBERIAN

155 • 245 • 520 • 990

Wally's Polish Siberian Sturgeon Caviar, sourced from the esteemed Acipenser Baerii, offers small grains in dark to olive tones, with a gentle brininess that gives way to a creamy aftertaste. The soft texture makes it ideal for both connoisseurs and those exploring caviar for the first time.

We recommend: Domaine Ott Chateau de Selle Rosé Provence 2021 40 / 120

KALUGA IMPERIAL

150 • 230 • 475 • 930

Wally's Kaluga Imperial Caviar features large, firm grains (3.0mm-3.3mm) that range from brown to olive in color, delivering a satisfying pop with each bite. Its buttery flavor is subtly accented by a hint of brine

We recommend: NV Gosset Grande Reserve 30 / 121

CHEESE + CHARCUTERIE

1 for 11
3 for 33
5 for 48
3 + 3 for 62

CHEESE

HORNBACHER

switzerland / raw cow - brothy, nutty

HOOK'S 10YR CHEDDAR (add 10)

wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

england / cow - smooth, fruity, tangy

MIDNIGHT MOON

holland / goat - nutty, brown butter, caramel finish

LAMB CHOPPER

holland / sheep - sweet, buttery, nutty

MEREDITH FETA

australia / sheep & goat - tangy, herbaceous

BREBIROUSSE

france / sheep - creamy, mushroomy, sweet and tangy

MOLITERNO AL TARTUFO (add 5)

italy / sheep - grassy, nutty, intense truffle

1655 GRUYERE

switzerland / raw cow - bright, fruity, nutty sweetness

ROQUEFORT

france / raw sheep - bold, strong, farmy

PRAIRIE BREEZE CHEDDAR

iowa / cow - tangy, sweet, crystalline

P'TIT BASQUE

france / sheep - creamy, nutty, subtle sweet

CRÉMEUX DES CITEAUX WITH TRUFFLE (add 5)

france / cow - creamy, silky smooth with black truffle

ETORKI

france / sheep - roasted, caramel, sweet

MANCHEGO

spain / sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

france / cow - velvety, creamy, buttery

CANA DE CABRA

spain / goat - lemony, tangy

CHARCUTERIE

"5J" JAMON IBERICO DE BELLOTA (add 20)

pork - buttery, nutty, rich, decadent

BROOKLYN SALAMI

pork - bourbon, sour cherry, sweet, smoky

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI (add 5)

pork - black truffle, sea salt

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

FABRIQUE DELICES SMOKED DUCK BREAST (add 10)

duck - tender, sweet, gently smoked

TRUFFLE MOUSSE PATE (add 5)

chicken - black truffle, rich, fatty

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO (add 5)

pork - garlic, smoked paprika

ANGEL'S DUCK SALAMI

duck - succulent, rich, nutty

SOPRESSATA PICCANTE

pork - garlic, spicy, hot

ETNA

pork - lemon zest with pistachios

TEMPESTA WAGYU BEEF SALAMI (add 5)

beef - thyme, black peppercorns, cabernet

BISON SALAMI (add 5)

bison - tender, savory, whiskey finish

LOMO IBERICO DE BELLOTA (add 10)

pork - cured loin, delicate, smoked paprika

FABRIQUE DELICES DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

SAUCISSON SEC

pork - garlic, sea salt, cracked pepper

WALLY'S LAS VEGAS · JULY 2024

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

\*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock, or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.