

Starters

HOUSEMADE CHIPS & SALSA corn tortilla chips, Maria's salsa *add guacamole 5	\$12
BAKED PRETZEL jalapeno-cheese sauce, yellow mustard	\$14
CHEDDAR JALAPENO POPPERS korean bbq dip	\$14
LOADED NACHO FRIES jalapeno-cheese sauce, black beans, olives, diced avocado, pico de gallo, scallions, sour cream, queso fresco	\$18
AHI TUNA POKE japanese dressing, baked sesame wonton chips, pickled ginger	\$16
FLATBREAD margherita or meat	\$18
BEER-BATTERED ONION RINGS bbq sauce, ranch dressing	\$15

Salads

CLASSIC CAESAR SALAD romaine lettuce, roasted garlic pretzel croutons, grated pecorino, creamy caesar dressing *half salad 9	\$16
ARTISAN LETTUCE SALAD apple, crumbled gorgonzola, watermelon radish, avocado, candied pecans, pomegranate-balsamic vinaigrette *half salad 9	\$17
SEARED AHI TUNA COBB SALAD mixed iceberg and green lettuce, chopped bacon, tomatoes, cucumber, red onions, egg, avocado with jalapeno ranch dressing	\$22
ASIAN GLAZED PRAWN SALAD romaine hearts, mandarin segments, cabbage blend, asian pear, baked chow mein noodles, sesame dressing	\$23
SEASONAL KALE SALAD shaved persimmon, local beets, crispy diced butternut squash, sweet cranberries, goat cheese crumbles, blood orange dressing	\$18
ADD TO YOUR SALAD grilled chicken breast 7 / shrimp 9 salmon 9 / thin sliced peppered beef tip 9	

Consuming raw or undercooked foods may cause foodborne illness

MEATLOAF SLIDERS DUO banana-ketchup glaze, chive boursin cream cheese, coleslaw, mini pretzel buns	\$18
HOUSE BACON-CHEESEBURGER 1/2 lb prime beef patty, green leaf lettuce, tomato, onion, choice of cheese, bacon-habanero jam spread, on a toasted brioche bun	\$24
PASTRAMI BURGER 6 oz burger, smoked pastrami, tomato, melted swiss cheese, thousand island dressing, on marble rye bread	\$26
SMASH BURGER two 6 oz burgers, caramelized onion, smoked mozzarella, shaved iceberg lettuce, horseradish sweet pickles, bbq sauce, on a brioche bun	\$26
CHICKEN CLUB SANDWICH grilled citrus marinated chicken breast, swiss cheese, prosciutto, avocado, tomatoes, whole grain Dijon aioli on toasted artisan wheat bread	\$22
VEGETARIAN BURGER seared portobello mushroom, avocado, tomato, baby spinach, jalapeno-cheddar poppers, balsamic glaze	\$23
THREE LAYER MEAT SANDWICH shaved smoked turkey, black forest ham, peppered tri tip beef, havarti cheese, avocado, pimento aioli, on toasted wheatberry bread	\$25
BLTA smoked bacon, lettuce, beefsteak tomato, avocado, pickled shitake mushroom, on a toasted everything ciabatta roll add grilled prawns 9 / smoked turkey 7 black forest ham 7 / grilled salmon 9	\$22
 TRI TIP SANDWICH sliced hot peppered tri tip, caramelized onions, charred red bell peppers, melted pepperjack cheese, on a toasted hoagie roll with a side of horseradish cream	\$24
SMOKED TURKEY SPINACH WRAP mixed lettuce, cucumber, apple, pepperoni, shredded mozzarella, cranberry mayo, white balsamic dressing	\$19



Signature Items

PGA WEST BACON \$9
applewood smoked bacon, brown sugar,
chili flakes



PGA WEST DOG \$14
chili-candied bacon, jalapeno-ranch dip

SEARED CAJUN SHRIMP TACOS \$19
mango-cabbage slaw, green chili-cilantro
aioli, avocado, queso fresco, pico de gallo

Sides

FRENCH FRIES \$6
SWEET POTATO FRIES \$6
ONION RINGS \$8
POTATO CHIPS \$6
FRUIT \$6
COLESLAW \$6

Beer

MICHELOB ULTRA | 16 OZ. \$8
COORS LIGHT | 16 OZ. \$8
MILLER LIGHT | 16 OZ. \$8
STELLA ARTOIS | BELGIAN PILSNER \$8
ESTRELLA JALISCO \$8
MEXICAN STYLE PILSNER
PACIFICO | MEXICAN STYLE PILSNER \$8
MODELO ESPECIAL | MEXICAN
STYLE PILSNER \$8
FIRESTONE 805 | 12 OZ BLONDE ALE \$8
LA QUINTA EVEN PAR | 16 OZ IPA \$10
HEINEKEN 0.0 NON ALCOHOLIC \$8

Draft

LA QUINTA EVEN PAR IPA \$9.50 / \$11.50
MICHELOB ULTRA \$8 / \$10
MODELO ESPECIAL \$9.50 / \$11.50



Wallaby's Signature Items

Chef D'Cuisine | Marilou Ebilane

Consuming raw or undercooked foods may cause foodborne illness

Signature Cocktails

TRANSFUSION \$14
tito's vodka, owen's transfusion mix

PGA WEST MARGARITA \$16
nosotros reposado tequila, owen's
margarita mix, cointreau, muddled orange,
muddled jalapeño, tajin rim

TEQUILA TIRAMISU \$19
nosotros reposado, baileys, kahlua coffee

JUNGLE BIRD \$16
nosotros reposado, campari, agave
lime juice, pineapple juice

THE LEMON WEDGE \$13
jack daniels whiskey, club soda,
lemonade

Wines By The Glass

6oz. / 9oz. / bottle

RUFFINO, PROSECCO 187 ML \$18
Valdobbiandene, Italy

J ROGET \$10 / \$40
brut, CA champagne

TORRESELLA \$13 / \$17 / \$50
pinot grigio

PROVERB \$9 / \$12 / \$32
chardonnay, CA

PROVERB \$9 / \$12 / \$32
sauvignon blanc, CA

KIM CRAWFORD \$14 / \$18 / \$54
sauvignon blanc, CA

PROVERB \$9 / \$12 / \$32
pinot noir, CA

PROVERB \$9 / \$12 / \$32
cabernet sauvignon, CA

Half Bottles

JOSH CELLARS \$24
pinot noir, central coast, 2021

MEIOMI \$28
pinot noir, CA

BONANZA \$18
cabernet sauvignon, CA

CHATEAU ST MICHELLE \$26
cabernet sauvignon, Woodinville,
Washington, 2017

COTE DES ROSES \$32
rose, Gerard Bertrand, 2021

KIM CRAWFORD \$24
sauvignon blanc, Marlborough,
New Zealand, 2022

MEIOMI \$24
chardonnay, CA, 2018