

# WALTON STREET

KITCHEN + BAR

## GLUTEN FREE

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### STARTERS

**SALMON TARTARE** cucumber, avocado, pickled fresno, ponzu 15

**MUSHROOM + LEEK RISOTTO** parmesan, white truffle oil 15

**MUSSELS PROVENÇAL** garlic, shallot, fennel, tomato, white wine, herbs 17

### SOUP + SALAD

**WALTON STREET GREENS** local greens, shaved vegetables, champagne vinaigrette 11

**CLASSIC CAESAR** bill's dressing, parmesan 12

**BEET + BLOOD ORANGE** radicchio, arugula, fennel, feta, pepitas, chive-citrus vinaigrette 12

**CHOPPED ANTIPASTI** shrimp, salami, red onion, tomato, pickled peppers, olives, buffalo mozzarella, parmesan, basil, red wine vinaigrette 18

**BABY KALE, CHICKEN + APPLE** roasted winter squash, manchego, candied walnuts, apple cider vinaigrette 17

### HOUSE SPECIALTIES

**CHEESEBURGER** lettuce wrap, grilled onion, tomato jam, aioli, cheddar, bacon, hand-cut fries 18

**ROTISSERIE CHICKEN** mushroom + leek ragout, thyme reduction 26

**LINGUINE ALFREDO** chicken sausage, peas, sweet garlic, caramelized onion 25

**KING CRAB LINGUINE** sweet + spicy peppers, mint 28

### MAINS

**ROASTED JUMBO ALASKAN KING CRAB LEG** (also available chilled)  
sherry-garlic butter *1lb* 46 | *2lb* 82

**SUSHI RICE SALMON BOWL** cucumber slaw, avocado, cilantro, sesame chile glaze 28

**CAST-IRON TROUT MEUNIÈRE** capers, brown butter, haricots vert, meyer lemon, potato crisps 28

**SEARED TOMBO TUNA** togarashi, sushi rice, maitake, pickled ginger, coconut-ponzu 32

**SEARED SEA SCALLOPS** butternut squash, spinach, golden raisin-caper vinaigrette, pomegranate 34

**CENTER-CUT BERKSHIRE PORK CHOP** parsnip puree, braised kale, grapes 34

**GRILLED 8oz FILET MIGNON** potato gratin, crispy onion, bordelaise, maître d' butter 45

**BRAISED SHORT RIB** blistered green beans 32

### VEGGIES + SIDES

**ROASTED CAULIFLOWER** 9 | **POTATO GRATIN** 9

**HAND-CUT FRIES** 7 | **BLISTERED GREEN BEANS** 8

Please inform your server of any food allergies as not all ingredients are listed on the menu.

\*These items are cooked to order. Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk for food-borne illness.

## COCKTAILS



**NO. 9 COSMO** 14  
vodka, aronia berry liqueur,  
orange liqueur, lemon



**WALTON 75** 14  
gin, butterfly pea flower,  
lavender mint



**EARL THE CURL** 14  
vodka, fresh cucumber, mint,  
bergamot liqueur, lemon



**AGAVE 'FRESCA Y FUERTE'** 14  
blanco tequila, lemon, honey, star anise



**CHURCHILL'S NEGRONI** 14  
gin, aperol, dolin blanc



**A PHILOSOPHER'S FLASK** 15  
rye, sherry, chocolate bitters,  
luxardo cherry



**OUR FATHER OF BOURBON** 15  
walton street elijah craig barrel bourbon,  
mexican angostura, black cardamom

## DESIGNATED DRIVER

**ORANGE WHIP** 7  
almond syrup, fresh oj, touch of cream

**HIBISCUS SPRITZ** 7  
lavender, mint, lime, soda, apple

**POMEGRANATE-LIMEADE** 7  
fresh lime juice, pomegranate grenadine

add prarie vodka 5, prarie gin 5

## BOTTLED BEERS

**VIRTUE HARD APPLE CIDER** 8  
crisp, tart, refreshing hard cider, 5.50%

**STELLA ARTOIS** 7  
belgian pilsner, 5.0%

**HOPEWELL FIRST LAGER** 7  
crisp, crushable lager, 5.1%

**GOOSE ISLAND NEXT COAST IPA** 7  
hoppy, pine, tropical fruit 7%

**FOUNDER'S PORTER** 7  
smooth, roasty, balanced porter, 6.5%

**O'DOUL'S N/A** 7  
non-alcoholic, 0.5%



## NEIGHBORHOOD *nights*

**SUNDAY - FRIED CHICKEN**

**MONDAY - HAPPY HOUR** *our night*

**TUESDAY - BURGERS+BURGUNDY**

**WEDNESDAY - 50% OFF**

**WINE BOTTLES**

**THURSDAY - WHOLE CHICKEN**

**+ 2 SIDES**

**ASK YOUR SERVER  
FOR MORE DETAILS!**

## SPARKLING

**MAS FI CAVA** 12  
NV, Penedes, Spain

**CHATEAU MONCONTOUR  
ROSÉ DE CRÉMANT BRUT** 14  
NV, Loire, France

## ROSÉ

**MONT GRAVET ROSÉ** 13  
2018, Languedoc, France

## WHITE

**J. HOFSTÄTTER PINOT GRIGIO** 14  
2017, Alto Adige, Italy

**MARINE DUBARD "LE MONT"  
SAUVIGNON BLANC** 15  
2018, Bordeaux, France

**CAN FEIXES WHITE BLEND\*** 13  
2017, Penedes, Spain

**REMO FARINA, SOAVE CLASSICO\*** 14  
2018, Veneto, Italy

**HIGHWAY 12  
CARNEROS CHARDONNAY** 16  
2017, Carneros, California

## RED

**MARTINEZ CORTA TEMPRANILLO** 13  
2017, Rioja, Spain

**VINI FANTINI MONTEPULCIANO** 12  
2017, Abruzzo, Italy

**CALISTA PINOT NOIR** 16  
2017, The Coast Range, California

**BECKMEN "CUVEE LE BEC"  
RED BLEND** 15  
2017, Santa Ynez Valley, California

**ARMIDA ZINFANDEL\*** 15  
2016, California

**BONANNO CABERNET SAUVIGNON** 17  
2016, Napa, California

\*Staff Favorites!!