

WALTER’S SIGNATURE DRINKS

-16 each-

• Walter’s Mai Tai •

The iconic cocktail made fruity and funky, the way we love it. Copalli rum blanco, orgeat, pineapple, lime, and your choice of Herbstura or dark rum.

• Walter’s Manhattan •

The whiskey classic made perfect, and then some. Rye, Meletti Amaro, Carpano Dry vermouth, and Angostura bitters.

• Walter’s Margarita •

The classic cocktail, refined. Fresh lime juice, Magdala orange liqueur, and your choice of Lunazul tequila blanco or Los Cuerudos mezcal.

• Walter’s Old Fashioned •

Made the way only we can make it. House blended whiskeys, turbinado, Angostura and cardamom bitters.

• Walter’s Vesper •

Shaken, not stirred. Gunpowder gin, vodka, and Carpano Bianco.

• Negroni Noir •

Gunpowder gin, Cynar, Campari, and Carpano Classico. Perfect for any time and any occasion.

• Bitter Angel •

For the people who inspire us, a drink to keep you going.. Elijah Craig Straight Rye, Cynar, lavender, lemon, and Aperol.

• Brown Flower •

A juicy and succulent Claremont classic. Figenza fig vodka, lemon, lavender, and Zucca Rabarbaro amaro.

• Dancing Bear •

Copalli rum blanco, mezcal, lemon, and lavender. Dangerously delicious or deliciously dangerous: you decide.

• Flowers for Fiona •

A floral sipper to brighten your day...or night. Gunpowder gin, Zucca Rabarbaro, lemon, lavender, and Combiar rose liqueur.

• The Pickleball •

Spicy, pickly, and silky. Gin, vodka, pickle juice, olive juice, lemon, and Walter’s housemade red chutney, all milk-washed.

• Feliz Davidad •

La Luna Cupreata mezcal, Alma Tepec chile liqueur, lemon, and honey, topped with sparkling wine. Add some spicy to your bubbles.

• Red Sangria •
(13.5/gls)

Bodega Sangria Tradicional mixed with brandy and fresh fruit purée

SEASONAL COCKTAILS

VODKA

“Peach, Please”

A fruity refresher and a clap back at the haters. Neft vodka, Combiar Pêche de Vigne liqueur, lemon, honey, and cucumber bitters, topped with sparkling wine.

14.5

RUM

“Broomstick”

Take a flight of fancy on something new. Gustoso 98 proof Oaxacan rum, Strega Liquore, Kleos mastiha liquor, and lemon.

15.5

WHISKEY

“Pink Street”

A summertime aperitivo for the sophisticated boulevardier. Powers rye whiskey, Carpano Botanic Bitter, Kleos mastiha liqueur, and plum bitters.

14.5

GIN

“Pastèque Pastiche”

This refreshing watermelon mashup is the perfect way to end the workday and start the night. Hendrick’s Gin, Combiar Liqueur de Pastèque, lemon, honey, and cucumber bitters.

14.5

TEQUILA

“Smoky Glen”

A cool and mysterious herbal sipper made with Ojo de Tigre mezcal, basil liqueur, lemon, honey, and celery bitters

14.5

ALCOHOL FREE COCKTAIL

“Sunset Spritzer”

Get all the flavor and fun of a summer cocktail without any of the alcohol. Lyre’s Aperitivo Rosso N/A spirit, lemon, honey, and muddled basil leaves, topped with Fever Tree Blood Orange Ginger Beer.

12.5

FOOD MENU

STARTERS

Hummus bi Tahini 14

Our homemade blend of hummus bi tahini and garbanzo beans topped with fresh basil, finely chopped roma tomatoes and thin avocado slices. **Add veggies \$3**
Add steak \$9 Add Chicken \$5

Crab Tacos 18.5

Two soft corn tortillas filled with snow crab, crispy lettuce, fresh guacamole, and our spicy salsa.

Asparagus Fries 11.5

Coated in parmesan and deep fried.

Afghan Fries 12

Potato rounds dipped in a beer batter and deep fried.
Served with Walter's green chutney.

Tandoori Wings 13.5

Bone-in wings tossed in smoky tandoori masala.

Bolawnies 13.5

Sauteed ground beef and onions with potatoes stuffed in a thin dough and deep fried. Served with garlic yogurt and Walter's green chutney.

Gandana Bolawnies 13.5

Mild onions and potatoes wrapped in thin dough, deep fried with garlic yogurt and green chutney.

Steak Tacos 23.5

Thinly sliced choice steak with grilled onions in olive oil grilled tortillas. Topped with crispy lettuce, cilantro, avocado, and our spicy salsa.

Combination Platter 19.5

Bolawnies, gandana bolawnies, dolma and Afghan naan served with grilled eggplant, hummus, cilantro yogurt and Walter's green chutney.

Nachos Especial 15.5

Crispy tortilla chips, refried or black beans and jalapenos with diced green onions and tomatoes and our spicy salsa. **Add Chicken \$5 Add Steak slices \$9.5**
Add Guacamole \$2.5

SALADS

Arugula Salad 13.5

Arugula tossed in lemon and olive oil and coated with toasted almonds and shredded parmesan.

Dinner Salad 11.5

Mixed greens, garbanzo & kidney beans, and finely chopped tomatoes with choice of dressing.

Corn and Feta Salad 17.5

Assorted greens, roasted bell peppers, corn and feta cheese tossed in balsamic vinaigrette.

Ahi Tuna Salad 25.5

A bed of mixed greens tossed with bell peppers and tossed in raspberry vinaigrette and topped with slices of seared Ahi.

Caesar Salad 15.5

Romaine or kale tossed in our Caesar dressing with French baguette croutons.

Cobb Salad 19.5

Mixed greens, bacon, finely chopped tomatoes, avocado slices, crumbled blue cheese, scallions, hardboiled egg, shredded chicken breast and your choice of dressing.

Lentil Salad 15.5

Lentil and lima beans with chopped bell peppers and red onions tossed

Ceviche 16.5

White shrimp and Atlantic salmon combined with finely diced onions, roma tomatoes and cilantro tossed in our spicy salsa. Served over two mini tostada shells.

Veggie Eggrolls 11.5

Baby bok choy, shredded carrots, napa cabbage, mushrooms, water chestnut, bamboo shoots and bean sprouts rolled in a wonton and deep-fried with a sesame and green onion plum sauce.

Chicken Salad 18.5

Shredded, boiled breast of chicken mixed with whole grain mustard mayonnaise and capers over a bed of lettuce with a julienne of carrots and tomatoes with tarragon vinaigrette.

d in lime vinaigrette and coated with fresh dill.

Gorgonzola

Salad 17.5

Gorgonzola cheese, romaine lettuce, walnuts, French green beans, chopped red onions and

mushrooms tossed in balsamic vinaigrette.

Greek Salad 17.5

Crisp romaine, feta cheese, finely chopped tomatoes, black olives, red onions, and cucumbers tossed in lime vinaigrette.

Nicoise Salad 18.5

Fresh tuna, red onions, potatoes, olives, and egg tossed in balsamic vinaigrette over romaine.

Beet Salad 18.5

Mixed greens with goat cheese and French green beans tossed in raspberry vinaigrette and coated with walnuts.

Salata 18.5

Diced tomatoes, red onions, cucumbers and cilantro tossed in lime vinaigrette and topped with diced chicken breast.

Wedge Salad 13

Wedge of romaine or iceberg with teardrop tomatoes, bacon, blue cheese crumbles and your choice of dressing.

SOUPS

Aash Soup 12.5 Angel hair, garbanzo and kidney beans and ground beef in yogurt broth with mint.

Turkey Vegetable Soup 13.5 Carrots, cauliflower, cabbage, broccoli, and turkey in a tomato-based broth.

STEAK

New York Steak 43.5
8-10oz prime New York topped with cabernet sauce and served with shoestring fries.

Ribeye Steak 49.5
8-10oz tender ribeye steak topped with red wine sauce and served with mashed potatoes.

Beef Short Ribs 36.5
Boneless, slow-cooked ribs with creamy mashed potatoes and grilled onions.

Steak Tacos 23.5
Three tacos made of thinly sliced choice steak, cilantro, avocado, lime and our fresh spicy salsa.

Beef Stroganoff 25.5
Thinly cut strips of beef cooked with onions and sour cream. Served with long grain basmati rice.

LAMB

Lamb Burrito 22.5
Chunks of tender lamb cooked with refried beans and a three-cheese blend inside a flour tortilla topped with sour cream served with Afghan fries.

Lamb Chops 40.5
Frenched lollipop lamb chops seasoned and served with rice pilaf or mashed potatoes.

Kabuli Pilaf 25.5
Bite sized portions of lamb with sauce topped with rice pilaf, carrots and raisins and sided by grilled eggplant and tomato topped with garlic yogurt and fresh mint.

Lamb Shank 31.5
Oven roasted shank with garlic, tomato and onions over boiled potatoes and sauteed spinach.

Sabzee Chalau 24.5
New Zealand lamb slow cooked with caramelized onions, braised spinach and served with basmati rice.

Roast e Barra 26.5
Roast leg of lamb topped with rice pilaf, carrots, and raisins sided by grilled vegetables.

Lamb Stew 22.5
Diced, boneless leg of lamb potatoes, peas, and carrots.

Lamb Fajita 22.5
Roast lamb sauteed with bell peppers and onions. Served with black beans, sour cream, guacamole and our spicy salsa with fresh flour or corn tortillas.

SEAFOOD

Fresh Fried Branzino 30.5
Mediterranean whole fried fish with sliced boiled potatoes, fresh herbs and lemon caper sauce.

Grilled Fresh Salmon 31.5
Fresh salmon filet grilled with olive oil. Served with rice pilaf or mashed potatoes.

Seared Ahi Tuna 42.5
Fresh Ahi seared rare with scallions, fresh ginger and soy sauce. Served with Basmati rice.

Tandoori Salmon 34.5
Broiled salmon filet in tandoori masala sided with peach chutney, mint yogurt and basmati rice.

Shrimp Tandoori 30.5
Thailand shrimp marinated in tandoori masala and grilled with assorted bell peppers, tomatoes, mushrooms and onions. Served with Basmati rice.

POULTRY

Chicken Fajita 22.5
Chicken breast tenderloins sauteed with bell peppers and onions and served with black beans, sour cream, guacamole and our spicy salsa with fresh tortillas.

Lemon Chicken 26.5
Half of organic free-range chicken roasted with lemon & parsley with rice pilaf or mashed potatoes.

Chicken Picatta 23.5
Bell peppers, poached eggs, salsa, onions, and chicken breast tenderloins on a bed of corn tortillas.

Lawand Morgh 24.5
Boneless free range chicken breast cooked with onions, turmeric, mushrooms and infused in garlic yogurt and served with basmati rice.

Chicken with Ginger 24.5
Boneless, organic chicken breast medallions boiled with ginger, soy sauce, scallions & served with basmati rice.

Narenj Pilaf 24.5
Chicken on bone cooked with tomatoes, cardamom and onion sauce and topped with Basmati rice, caramelized orange peel, slivered almonds and pistachios.

Chicken Kabob 28.5
Boneless, skinless chicken breast broiled and marinated, then topped with sauteed mushrooms, grilled onions, tomatoes, and Basmati rice.

Fried Chicken 23.5
Bone-in fried chicken served with mashed potatoes, homemade gravy, and grilled vegetables.

KABOBS

Ashraf Kabob 24.5

Chunks of turkey breast marinated in lemon juice, coriander, garlic, soy sauce and chicken stock. Served over Afghan Naan.

Lamb Kabob 31.5

Choice marinated boneless lamb grilled on a skewer with grilled tomatoes and onions. Served over basmati rice.

Chicken Kabob 28.5

Boneless, skinless chicken breast broiled and marinated, then topped with sauteed mushrooms, grilled onions, tomatoes, and Basmati rice.

Shish Kabob 31.5

Marinated, choice meat, broiled and served over rice pilaf then topped with grilled onions and tomatoes.

Lola Kabob 25.5

Lean ground beef mixed with green peppers, onions and spices and topped with grilled onions and tomatoes over rice pilaf.

Combo Kabob Platter 33.5

Your choice of two half kabobs – Lamb; Shish; Chicken. Served with grilled onions and tomatoes over rice pilaf.

VEGETARIAN

(These are vegetarian items that are not already listed in other categories)

Walter's Vegetarian 15.5

Rice pilaf, black beans and salata (chopped cucumbers, tomatoes, and onions in lime vinaigrette). (V)

Badenjan Boranie 17.5

Eggplant topped with tomato, yogurt sauce and dried mint atop rice pilaf with cooked carrots and raisins. (V)

Veggie Chili 15.5

Beans, peppers, corn, rice, tomatoes, and spices served with homemade corn bread. (V)

PASTA AND PIZZA

Spicy Pasta 27.5

Strips of stir-fried chicken breast with chili peppers, ginger, soy sauce scallions with fettucine pasta.

Wild Mushroom Fettucine 22.5

Wild mushroom essence, asparagus, touch of cream. (V)

Angel Hair Pasta 17.5

With fresh garlic, basil, tomatoes, and olive oil. (V)

Vegetarian Pasta 18.5 (V)

Shiitake mushrooms, sun-dried tomatoes, zucchini, and penne noodles in pesto cream sauce.

Fettucine with Shrimp 29.5

Large shrimp steamed with asparagus and fettucine in light cream sauce.

Goat Cheese Pizza 19.5

Topped with sun-dried tomatoes and pesto sauce. (V)

Tandoori Chicken Pizza 23.5

Shredded chicken, cilantro and onions marinated in tandoori masala.

Gravlax Pizza 23.5

Cured salmon, crème fraiche, onions, and capers.

Margherita Pizza 17.5

Fresh basil, tomatoes, and olive oil. (V)

Combination Burger 23.5

Half-pound of fresh lean ground beef topped with sauteed mushrooms, melted jack cheese and avocado with Afghan fries.

Afghan Burger 17.5

Lean ground beef patty mixed with green onions & Afghan fries.

Chicken Breast Burger 22.5

Sun-dried tomatoes, fresh spinach, and pesto mayo with French fries.

Tandoori Lamb Burger 20.5

Ground lamb patty with garlic, onions, tandoori masala with spicy coleslaw and sweet potato fries.

The Stuffed Burger 20.5

Double beef patty stuffed with sauteed mushrooms and jack cheese on a brioche bun with lettuce, tomatoes, and onions. Served with tandoori fries.

Classic Burger Plate 16.5

With French fries. Add cheese \$1.

BURGERS

SANDWICHES

Tuna Melt Sandwich 18.5

Tuna salad cheddar cheese on sourdough with French fries.

Tuna Salad Sandwich 17.5

Fresh tuna salad with your choice of soup or salad.

BLT 15.5

Bacon, lettuce, tomato on your choice of bread with fries.

Hot Turkey Sandwich 19.5

Hot turkey with mashed potatoes and chicken gravy served on white bread with cranberry sauce.

Club Sandwich 19.5

Choice of turkey, burger patty, roast lamb or chicken breast with bacon, lettuce, tomato, and mayo with French fries.

Quiche Lorraine \$18.5

Made with bacon, cheese, onion, sour cream and eggs. Served with soup or dinner salad.

Spinach and Cheese Quiche 18.5

Cooked spinach mixed with melted cheddar cheese. Served with a soup or dinner salad. (V)

Veggie Chili 15.5

Beans, peppers, corn, rice, tomatoes and assorted spices. Served with our homemade cornbread. (V)

Chili and Beans 13.5

Homemade chili and beans topped with shredded cheddar and served with our homemade cornbread.

CHILIS AND QUICHES

COMBINATION BREAKFASTS

Eggs Benedict 21.5
Canadian bacon, poached eggs, and fresh hollandaise sauce on a toasted English muffin. Served with hashbrowns, pancakes or Afghan fries.

Eggs Benedict w/ Gravlax 23.5
With your choice of fresh or cooked spinach. Served with hashbrowns, pancakes or Afghan fries.

Breakfast Burrito 16.5
Scrambled eggs, refried beans, scallions, and cheese rolled in a flour tortilla. Served with sour cream and our spicy salsa.

Huevos Rancheros 14.5
Two eggs sunny side up on corn tortillas topped with Mexican tomato sauce, avocado, and sour cream.

Gravlax Breakfast 22.5
Home cured salmon, red onions, fresh dill, and capers. Served with Naan and hard-boiled eggs.

Lamb Sausage & Eggs 19.5
Served with hash browns, pancakes, or Afghan fries.

Chicken Sausage & Eggs 18.5
Served with hash browns, pancakes, or Afghan fries.

Sausage and Eggs 18.5
Served with hashbrowns, pancakes or Afghan fries.

Afghan Patty & Eggs 18.5
Lean Ground beef mixed with bell peppers and green onions. Served with hashbrowns, pancakes, or Afghan fries.

Bacon & Eggs 16.5
Served with hashbrowns, pancakes or Afghan fries.

One Egg Breakfast 11.5
With hashbrowns, bread, butter, and jelly.

Two Egg Breakfast 13.5
With hashbrowns, bread, butter, and jelly.

Oatmeal 11.5
Served with a mixture of raisins, nuts, spices, brown sugar, alongside homemade coffee cake.

Fresh Fruit Plate 12.5
Served with low-fat yogurt and French bread.

Currant Scone 7.5
Served with cream cheese and jelly.

Corncake & Black Beans 13.5
Homemade corn cake topped with two poached eggs and a side of spicy salsa.

Fried Chicken & Waffles 25.5
Belgian Waffles topped with fried chicken.

Steak and Eggs 34.5
New York Steak served with hash browns, pancakes, or Afghan fries.

Substitute Fresh Fruit 3.5
Swap out hashbrowns for fruit

OMELETS

All omelets served with your choice of hashbrowns, pancakes, Afghan fries or fruit (\$3.5 extra)

Avocado and Swiss 16.5

Fresh Garden 16.5
Mixed vegetables (broccoli, cauliflower, green beans, and carrots), avocado and fresh spinach. Choose yogurt or sour cream.

Claremont Omelet 16.5
Onions, green peppers, mushrooms, and tomatoes.

Spinach Omelet 17.5
Cooked spinach with sauteed mushrooms or lamb.

Special Omelet 17.5
Three cheese and fresh mushrooms.

Sun-Dried Tomato & Goat Chs 18.5
Fresh spinach, mushrooms, green bell peppers and onions mixed with sundried tomatoes and goat cheese.

Mexican Omelet 15.5
Chicken, mozzarella cheese, and red Mexican sauce.

Feta Cheese Omelet 16.5
Served with eggplant or lamb.

Ratatouille Omelet 17.5
Italian sausage, fresh mushrooms, bell peppers and onions with pomodoro and mozzarella cheese.

WAFFLES, PANCAKES & FRENCH TOAST

Belgian Waffle 12.5
French Toast 13.5

French Toast Combo 16.5
Served with two slices of bacon and one egg.

Pancake Sandwich 15.5
3 Pancakes, two bacon strips and one egg.

Saturdays and Sundays until 2pm - \$25 UNLIMITED MIMOSAS

Classic Mimosa – orange, grapefruit or pineapple juice and champagne
Peach, Strawberry, or Mango Mimosa - fruit puree and champagne
Cherry Bomb Mimosa – pineapple juice, maraschino cherry juice and champagne

KIDS MENU

Grilled Cheese – with French fries
Kids Pasta – Fettucine, penne or Angel hair noodles with pan butter

Cheese Pizza
Cheese Burger – with French Fries
Cheese Quesadilla

Chocolate Chip Pancakes
Chicken Tenders – with French fries



NON-ALCOHOLIC BEVERAGES
COFFEE

Coffee 5.5

Peet’s

Shot of Espresso 5
Café Latte 7.5
Café Americano 7.5
Café Mocha 7.5
Cappuccino 7.5

Milk
Almond / Soy / Oat / Coconut

FLAVORED SYRUPS
Hazelnut
Caramel
Vanilla
All Come in sugar free as well

TEA

Iced Tea 5.5
Passion Fruit
Arnold Palmer \$5.5

Black Tea 5.5
Earl Grey / English Breakfast
Green Tea 5.5

Herbal Tea 5.5
Lemon Ginger / Peppermint /
Chamomile

JUICE

Orange Juice 8
Fresh Squeezed

Apple Juice 6
Cranberry Juice 6

Pineapple Juice 6
Tomato Juice 6

SODA

Coke 5.5
Diet Coke 5.5
Sprite 5.5
Rootbeer 5.5

Ginger Beer 5.75
Gingerale 5.5
Shirley Temple 5.5
Strawberry Lemonade 7.25

WATER

Fiji Bottled Water 7.25
1 Liter

San Pelligreno Sparkling 7.25
1 Liter

MILK

Whole Milk 5.25
Almond Milk 6.25
Oat Milk 6.25

Soy Milk 6.25
Chocolate Milk 5.25