

WALTER STUDIOS

MUNCHABLES

FALAFEL LETTUCE WRAPS (V, GF) 14

3 falafel in bibb lettuce topped with tzatziki, cucumber, pickled red onion, micro greens & a side of hummus

CHEESE MAKI (V) 10

sharp cheddar, wonton wrapper, tonkatsu sauce

FRIED PLANTAINS (VG, GF) 9

fried sweet plantains, Maldon salt, charred serrano chimichurri

ARGENTINE EMPANADAS 10

ground beef, boiled egg, achiote, cheddar-jack inside puff pastry with a side of charred serrano chimichurri

KOREAN CAULIFLOWER (V) 12

green onion, sesame, roasted garlic yogurt (*sub sweet jalapeño for VG)
*sub buffalo toss with ranch

WHIP'D LEMON FETA (V) 18

charred crudite veggies, heirloom tomato salad, veggie chips

SALADS

Try it wrapped in a spinach tortilla!

+ 3 falafel \$7
+ chicken \$7
+ bacon \$3
+ anchovies \$3

CAESAR* (V) 12

romaine, kale, jammy egg, parmesan, brioche croutons, Caesar dressing

THE MEDI (VG) 14

house hummus, avocado, cucumber, cherry tomato, arugula, chickpeas, red wine vinaigrette

ANTIPASTI CHOP 16

greens, giardiniera, salami, capicola, smoked mozzarella, heirloom tomato, roasted red bell pepper, red onion, peppadew peppers, maple balsamic vinaigrette

GOLDEN BEET (V) 15

mixed greens, arugula, goat cheese, red onion, micro greens, toasted pine nuts, mixed berry vinaigrette

PLATES

CRISPY CHICKEN & FRIES 15

3 boneless breaded tenders served with seasoned waffle fries, ketchup & your choice of 2 sauces:

- Walter sauce
- Buffalo
- sweet jalapeño
- blue cheese
- smoked chile ranch
- BBQ

CHICKEN QUESADILLA 14

cheddar-jack, fire-roasted poblano, grilled chicken, green chile with CICI's homemade salsa + sour cream
*sub Ropa \$6

AVAILABLE AFTER 5 PM.

STUFFED POBLANOS (V) 16

quinoa, brown rice, black beans, charred corn, roasted red pepper, queso fresco, cilantro
*make it vegan

ROPA VIEJA 18

traditional Cuban stew with skirt steak, bell peppers, olives, capers, served over saffron rice and topped with cilantro, pickled onion & plantain

HANDHELDS

Served with a choice of fruit, coleslaw, waffle fries or a house side salad (ranch or VG herbed vinaigrette)

WALTER CHICKEN SAMMY* 14

crispy chicken, lettuce, tomato, swiss, house aioli on a toasted bun + bacon \$3 (sub GF bun)

CUBANO SANDO 14

slow roasted mojo pork, ham, house dill pickle, gruyere cheese, mustard, pressed on a telera roll

THE VEG HEAD (V) 14

roasted red pepper, portobellos, caramelized onion, goat cheese, arugula, basil oil, balsamic, panini bread (sub house hummus for VG)

SOME LIKE IT HOT 14

Nashville-style crispy chicken, house coleslaw, sweet-hot pickles, house aioli on a toasted bun (sub GF bun)

THE 141* 16

2- 3oz smash patties, lettuce, tomato, red onion, dill pickles, American cheese, 141 sauce on a toasted bun (sub GF bun) + bacon \$3 (sub veggie patty for VG)

VEGAN (VG) 15

veggie & brown rice patty, house hummus, lettuce, tomato, cucumber, herby aioli on a toasted bun (sub GF bun) served with your choice of side

SIDES

CUP 'O CHILI (VG) 6

chickpea chorizo chili

WAFFLE FRIES (GF) 7

house seasoning blend, ketchup

SIDE SALAD 5

mixed greens, cucumber, tomato, herbed vinaigrette or ranch

COLESLAW (VG) 4

shredded cabbage & carrots, black pepper, sweet jalapeño dressing

FRUIT CUP 5

assorted fresh fruit... in a cup!

MORE IN THE WALTER FAMILY!



CHECK OUT OUR UPCOMING PARTIES!



SWEETS

GUAVATONS 10

6 guava & cream cheese wontons with sweet guava dipping sauce

CINNAMINI CHURROS 7

cajeta caramel

AFFOGATO 7

creamy vanilla bean gelato, local almond biscotti & a shot of espresso

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DRINKS

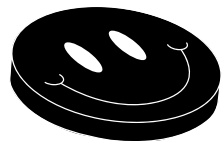
COCKTAILS 12

PINEAPPLE EXPRESS
vodka, montenegro, falernum, citrus, caribbean spices

AGAVE RENEWAL
tequila, mezcal, blackberry

OOLONG TIME AGO
bourbon, oolong simple, mole & angostura bitters

MEAN STREETS
bourbon, aperol, honey, citrus, ipa



HAPPY HOUR

WEDNESDAY - SATURDAY
3 - 7 PM

\$8 SIGNATURE COCKTAILS
\$4 WALTER STATION BEERS
\$2 OFF ALL MUNCHABLES
\$10 141 BURGER

NON-ALCOHOLIC

PEPSI PRODUCTS 3

HIBISCUS LEMONADE 6
one complimentary refill

ICED TEA 4
green or black

DE LA CALLE TEPACHE 5
Mango Chili or rotating flavor

RED BULL 5
regular & sugar free

HEINEKEN 0.0 5
non-alcoholic beer

BOTTLED WATER 4

DRAFT

WALTER STATION BREWERY 7

GRAB A FLIGHT 10

STUDIO SESSION LIGHT ALE
Blonde Ale 4.8%
ultra-light bodied pale ale that's smooth, crisp and refreshing for an ultra-easy drinking experience

BAJA GIRL BLONDE
American Blonde Ale 5.6%
light, crisp and refreshing with slight bready and toasty notes - a great all-around beer for any occasion

HAZING ARIZONA
New England / Hazy IPA 6.7%
brewed with select malts & hops for a smooth and juicy citrus experience

ROTATING SEASONAL
Seasonal WSB offerings!

CALIDAD AGUA FRESCA 7
Hibiscus Watermelon 5.0% (12 oz)

LOCAL ROOTS KOMBUCHA 7
Mai Tai 6.0% (12 oz)

DOS XX 5
Mexican Lager 4.2%
light, crisp and well-balanced with a mild malt flavor

WINE 8

ASK ABOUT OUR CURRENT OFFERINGS!

SPECIALS

ASK YOUR BARTENDER OR SERVER WHAT'S UP!

CANNED

WALTER STATION BREWERY 7 • 16oz

COFFEE & CREAM
Cream Ale 5.1%
smooth & malty, with bready characteristics then blasted w/ fresh beans from Press Coffee in PHX, AZ

TURNOUT
West Coast IPA 5.3%
citrus forward IPA busting out with flavor & a crisp + bitter finish

JUST BE NICE
American Amber 5.2%
a true malt-forward presence, hints of caramel and roasted coffee

ROTATING CANS
ask about our current offerings!

BLAKE'S TRIPLE BERRY JAM (GF) 6
Fruit Cider 6.5%
flavors of strawberry, blackberry and raspberry

CORONA PREMIER 6
Light Lager 4%
smooth premium light beer

HOLIDAILY FAVORITE BLONDE (GF) 6
Blonde Ale 5%
smooth malty sweetness with a light hop finish

HOLIDAILY BIG HENRY (GF) 6
Hazy IPA 6.3%
a blend of bright, fruity & intricate hop characteristics

TOPO CHICO SELTZER 6
Hard Seltzer 4.7%
assorted flavors

CBD DRINKS

KILL CLIFF 8
CBD Infused Beverage 25mg
assorted flavors