

LA Unscripted | July 19th, 2022

From hot spots to hidden gems This is your guide to all things local The L A unscripted way from Wally's wine and spirit Santa Monica Sal Prost However you like to cheers Wine lovers and foodies go wild for Wally's Hi everyone I'm Devin and from bordeaux to brutes Merlots and Malbec So iconic wine bar restaurant and Gourmet market uncorked as a liquor store back in 1968 And it has been pouring pleasure for the palate ever since this concept is about inclusion everyone's invited You can have your assistant come you can have the president of the company come You can feel good in a tuxedo or you can feel good in a T shirt That's walls Wally's was the name of my first partner His name was Wally We started off as a regular fancy liquor store and then I took on two new partners the Marciano brothers from guest Genes and we dreamed about this new idea of retail and restaurants and this lifestyle altogether And it worked really well in Beverly Hills Then we opened Santa Monica to Wally's is in Santa Monica the corner of Wilshire and Ocean right at the Beach Right We have 15,000 different selections Cheese Charcuterie specialize in Truffles Caviar good cocktails and value wines You'll find some merlot towards the end But for the most part this is all uh uh dominant and Cabernet Savon mostly from Napa California So each store has about 16 to 25,000 bottles and they run anywhere from \$15 to 100 and \$50,000 a bottle And the really great thing about it is we don't put a regular restaurant marked up on it So a \$15 bottle is really a \$15 bottle The idea was let's make it a little bit like how you go to these places in nice or in the south of France where you pick up a glass of wine as you walk in maybe at our bar and have a a glass from our 100 selections or a cocktail And then you come through and you'll see some caviar and you'll see some cheese and you can have a little nosh and a little bite for that Maybe you pick a wine for dinner and then maybe you pick a bottle to take home So this is the idea as you flow through the store that you have this whole immersion of eating and drinking and living and having fun The menu is very much bistro very casual you know very much influenced by the market You know being you know very California based We have this special We call it the green room because Wally's is green It's a private dining room We have with a private bar We have a private entrance that you can go up and down from the elevator and not be seen by anyone You said this is one of your most popular dishes Yes What is this Yeah this is our wood oven baked brie Baguette It's a double cream brie A little bit of truffle

butter some she fresh truffle and then some truffle honey and truffle salt to wine and cheese Go together But this is next level I mean truffle honey Truffles Oh my God This is our French Sea Bass This I could eat all day long So if people want to come in and have like a wine pairing dinner can they just come in Oh yeah of course You know we've got some really great sommeliers that are here and you know our wine directors are awesome They'll definitely put something you know some kind of pairing that will definitely kind of wow you for sure So Wally is really about if you're an expert you're at home and if you're a beginner this will be your home and if you want something nice It's Mother's Day We have these incredible gift baskets so you can bring the mom or dad It's amazing Chef Ryan I mean seriously cheers to you You have done an amazing job on this menu Now from the you know files That's a fancy word for wine lovers to h do co has the date on a no how arts district tap room As soon as I started brewing about 10 years ago I think I was on batch two when I decided this is what I want to spend the rest of my life doing So it's been working toward that for the past five years I mean really when I was brewing in my garage it was definitely a work in progress I mean it was I think it was decent for home brew but really it was assembling this team that enabled us to kind of take it to the next level For me It's kind of like playing a piano you know what I mean It's just like when you know your keys you know what I mean And you know all your instruments It's the same for me with like the taps Tyler was working at a renowned beer bar in downtown L A at the time Where does your enthusiasm for beer come in Uh Well I'm from Milwaukee Wisconsin Uh That helps a lot a little bit good bucks Uh I was just really lucky enough to work at a brewery in Milwaukee when I was like 20 years old you know Lake from brewery kind of gave me my sword and my shield by means of an education You give it a little slide from there I was like wow I wanna do this somewhere where it's not negative 20 This beer just came out yesterday when he mentioned like I said five years ago you know Oh yeah I want you to manage my brewery someday I was like yeah man let me know And then this is where all the fermenters are This is where the beer actually ferments Where do you come in Well I make the beer I'll hand this off to you I mean just literally dump it in there Like the whole thing The whole thing Ben found me languishing at a brewery in Westlake Village There's like basically a corkscrew in there that kind of pushes all that Mal it's uh kind of a career change for me Originally I was a scientist I ran a lab for a better part of a decade This is the uh what we call the brew deck I was a home brewer the

entire time So you know simply it was kind of a hobby that kind of grew into an obsession and of all the malt that we crush over there it gets collected into this uh brain hopper Essentially it was time to make a change and decided to uh you know resign from my position and go to brewing school Uh ended up going to seal which is uh it's a brewing school in Chicago But part of that is an international program where you actually end your your brewing education in Munich Germany So for what we're drinking I mean how much trial and error is involved in this Oh that yeah a lot These ones a lot I mean a lot of them a lot Yeah Tell me why Here in North Hollywood it was kind of a neighborhood in need of a brewery I think we all feel that same way about that It's all about community It's just like we can't do what we do with our community I tell people this time and time again I was like we need two things right now Community and beer Those are two really powerful things Uh And I think a lot of us have been deprived of those things in the past year and a half So it's really a pleasure to be able to provide that for North Hollywood You know to be North Hollywood's first brewery is you know an honor Did you know this is to be what a song is to win The four level certification program popped on to the scene in 2017 And according to the Craft Brewers Association there are about 2500 certified C owns on tap today but back to burgundy blocks and blends now Lau Jasmine Simpkins finds where to sit and swish in ood Tin Tin wine and events is the first and only wine bar in Inglewood We have the largest selection of black owned wines Um We just have a great time here We opened August 22nd of 2021 So a little over six months my love for wine actually started when I was in law school when I graduated and came back to LA I said let I wanna do a wine bar At the same time she was looking for an event space So we just decided to do it together I'm a wedding planner I've been in the industry for almost 10 years now And so I always wanted to own my own event space I knew that I wanted to do it in Inglewood because this is where I'm from where we still currently live Um So I knew I wanted it to be here We uh obtained the building It was an automotive garage So even when we came to look at it uh when we were considering getting it we were it was even hard for me to imagine it looking like anything else But the automotive grut I kind of designed the space kind of piece by piece So I knew the vibe that I wanted I knew the colors that I wanted you know a traditional wine bar has like a lot of reds and burgundy and we just wanted something different but we still wanted it to feel warm and cozy We do daily special for wines We have about 10 different flights that you can choose from So there's four wines two

ounce pours and it allows you to just try different varieties of the wine So here is a mix of our red and white flight So we start off with a little sweetness with our Riesling Uh Then we go dry with our Savon Blanc go to our Opp Pinot noir which is um it's still dry but it's not as dry as like a cap will be And then we close out with the cabernet The wine community is small the black wine community is even smaller So people would just introduce us to new wines all the time And if we try them and we like them then we'll put them on on our menu Thankfully we do have food Uh So you know we have traditional wine bar stuff bread butter Um You know charcuterie boards Mussels things like that Uh But we also have some entrees We're able to team up with the local chef who created our menu chef Kendra who has Swift Cafe and her vision we're just executing here This is one of our most popular dishes This is a shrimp and risotto Um It's a play on shrimp and grits It has Cajun butter uh mixed in with our shrimp on top and it pairs very well with the sauvignon blanc that we have Ladies Excuse me Come on Whose recipe is this Who is this mom's recipe Do I need to interview her too This is so good How does it feel to have a wine bar right here in Inglewood Where you guys grew up It's been everything we wanted and more just support from the community Busy um people coming in giving us new ideas Um Like we're starting to spoken word we have a DJ Uh We have to meet the winemaker So it really is just a collaboration with us in the community over the last couple of years Obviously I've educated myself more on wine but I like to drink it and I like what wine stands for It really stands for bringing people together And that's why I think Tin Tin has been so popular because it really is a space that brings people together over wine There's just so much to toast in our town and this brew is just starting to get Frothy Coming up more local libation locations when a scripted from Wally's wine and spirits is back before you can open that next bottle You know you're going to caviar to craft cocktails appetizers artisanal cheese and chocolate whatever is on the menu at Wally's wine and spirits is sure to make your mouth marvel Welcome back to a scripted everyone I'm David Devin and I know I have the best job making sure you know all the local must do And Wally's is definitely one of them with its vast variety of you know the wine watering hole has been in a hot spot for decades We have a lot of celebrity clients a lot of political clients a lot of Royals We get Drake in there as you'll know he drops our name in his songs and many others And if you wanna throw a soiree like a celeb this trends with benefits can make you the host or hostess with the mostest My favorite part of shaking it Hi My name is

Danielle Bennett I am the owner of lady on the rocks Lady on the rocks is a mobile bartending company but we do weddings anniversaries uh production birthday parties You name it We do it I had a major back operation about eight years ago And when my doctor told me that I couldn't do the extensive labor I decided to start my own business I had no bar experience I'm not a drinker So it was new to me I actually came up with the name with my best male friend He said well what would you name it I said that's a great question I don't know He said what's the what's the most common drink that people order at the bar that you currently work at Most guys like to flirt So they come to the bar and they say can I get you on the rocks So he said you should name the business lady on the rocks Yeah I create all my cocktails so I don't really do the usual cocktails that you order at a bar Most of my cocktails are customs A raspberry spike Lim A and that is with tequila That is one of my favorites and it's called The Very Pleasant Another one that is the most popular I would say is the Hennessy Margarita One of my favorite drinks on your menu is the berry Pleasant So can you show me how to make one Most Certainly All right So we're gonna start with three raspberries OK All right I got that That sounds easy OK We're gonna put a dash of agave Not too much And then we're going to add our tequila We're gonna do two ounces OK Because we're big girls We are we can handle it as long as you've eaten you can handle handle this and we are going to muddle the raspberries and agave Oh yes OK So far this is easy I think I can do this very much So Yes OK I'm gonna add some lime A OK Our eyes It is pleasant looking and it's pleasant tasting too The difference between a bartender and mixologist I would say a bartender mixes basic cocktails A mixologist in my opinion is someone who creates their own makes their own syrups Uh They use herbs and purees Everything is fresh The high demand for the business that I'm in I've had a lot of celebrity clientele Um Most of that clientele has referred within their circle which has given me more opportunities with people in the same industry It feels amazing I love that I have the opportunity to opportunity to hire other people and give them a chance to make additional income Um I enjoy having more of my own freedom and time to spend with my family and friends and um being able to cater to everyone's needs all toast to that and we have more to tears about what L A unscripted for Wally Santa Monica is back before you can finish 100 bottles of wine on the wall 100 bottles of wine you take one down pass it around 99 Jay Z Post Malone Mary J Blige SJ Parker from movies to music Today's biggest stars are starting their own life They level this one Post Malone Toasty getting me

toasty There's a number of new celebrity brands that are coming out and some of them are very good and we try to pick the best products Maison Nine that you're drinking right there from Post Malone He really is involved with that on a day to day So it's high quality You've got Adam Levine's Kelly So tequila which is really an amazing tequila And then you know you've got Kendall Jenner's 818 but we have things like uh Cro Tequila which is owned by Michael Jordan Dwayne Wade has a wine that's called Wade Cellar that we carry That's very good And you know w he's also scores big with athletes Now a former Super Bowl safety reveals why the three locations are a touchdown Wally's is cool because when when I first think it was I think of a final one up It's fine dining here too And it it is so rare to to find the two especially the the two locations here in L A Rings And it's so funny It's at home and I laugh because everyone's like oh if I had a ring I wear it all the time Like you're right That thing's obnoxious It was special for me to win the Super Bowl because I was with Green Bay for four years and I end up getting injured and getting released the year they won it So the next year I came back with the Giants and won it with them So I was like thank God all I ever wanted to do was play in the NFL That was it's so hard to think about life after football I wanted to feel something I want to feel some kind of passion Now I started doing research on what people are buying and the price points and then it dawned on me I was like yo I have such a unique like network of people and I love being a resource for someone I love connecting people I was like why don't I just start like a concierge company where I can just like take my resources in the wine world connecting to the people in the sports entertainment world The company is called the wine MVP Originally I said NFL wine guy But I got a nice phone call from the NFL There's something for everyone I'm still doing virtual tasting which have been super cool and and really fun I've been doing them with NFL teams which is fun too And now a toast for pet parents Yes Yum Yum It's take your dog to work day actually So this is Violet You guys have met Violet before This is Reggie This is Dana by the way another D Dana and dogs And then that's Lola and that's Daisy Matthew Nathanson director of Restaurants at the Godfrey Hotel Hollywood We opened in August of this year had great success here with the hotel and the restaurant It's nice to be a block down from sunset but also part of the action of Hollywood sales I think it's very inclusive when it comes to when people who want to travel and also bring their dogs seem to often be limiting I'm a dog owner myself So it's important that they get an opportunity to come and enjoy this beautiful hotel just like our guest can So

because we're a dog friendly hotel we wanted the dogs to be able to also have the opportunity to have brunch with our brunch guests Even if you're not a hotel guest you can still bring your dogs and we have doggie cocktails It's called the bark and brunch and your dogs can actually have brunch with you The only problem is they can't sit at the table with you but as you guys know I'm not the biggest fan of rules So pilot we do offer one compliment cocktail per dog We have one that's chicken based and one that's uh beef based And uh there's no alcohol so that uh you know the dogs could be the designated driver if someone has a couple of mimosas that's yummy It's one per tail And sadly because she drinks it as fast as I do we have swag we give to the dogs as well Uh And uh some other surprises that we bring on monthly as well She likes it bark and brunch is the third Saturday of every month Sadly my cup run out it So this lau party is over Thank you so much to Wally Wide and spirits for letting us go off script here Where will we be next You never know We'll see you next time some more