



FAMILY STYLE BREAKFAST MENU

HOME OF THE DOUBLEWIDE

A 12% Service Charge is added to all checks and goes entirely to our fantastic, hardworking staff. Any additional tips go to the customer service team. Thanks!
(323)465-6901 thewafflehollywood.com

PARKING is available on Argyle Ave, we validate for the Sunset Media Visitors lot

BEVERAGES

All drinks come in a 96 oz container, which is twelve 8-oz servings.
Coffee and tea served with creamers and sugar as requested.

- Coffee, Iced or Hot** \$16
Our organic, fair trade, rainforest certified, Trinidad coffee company special blend.
• *add vanilla, hazelnut, or caramel syrup on the side for \$0.50 per ounce
- Iced Tea** \$16
Our iced tea, brewed fresh daily, with a side of lemon wedges
- Latte** \$24
organic espresso and steamed milk
- Mocha** \$24
organic espresso, steamed milk, and Ghirardelli™ chocolate
- Hot Chocolate** \$18
made to order with Ghirardelli™ chocolate
- Orange or Grapefruit Juice** \$18
Perricone OJ or Grapefruit juice
- Coke, Diet Coke, Sprite, Ginger Ale, Fanta, Cranberry Juice, or Lemonade** \$11
refreshing, classic, fountain beverages

BREAKFAST BURRITO & SANDWICHES BOXES

easy to eat on the go · individually wrapped portions

- BREAKFAST BURRITO** \$27.50
3 of our breakfast burritos, cut in half and individually wrapped, made with 3 organic eggs scrambled with cheddar cheese, country potatoes, bell peppers, onion, & your choice of bacon, vegan bacon, ham, or sausage (pork or turkey), wrapped up in a flour tortilla, & served with 6 sides of sour cream & fresh pico de gallo. (only one meat selection per box)
- BREAKFAST SANDWICH** \$42
6 individually wrapped waffle breakfast sandwiches, made on our classic Belgian waffle with two organic scrambled egg, cheddar cheese, and your choice of bacon, vegan bacon, ham, or country sausage (pork or turkey) served with a side of syrup (only one meat selection per box)

BREAKFAST BUFFET BOXES

make a custom buffet-style breakfast! · All Eggs & Scrambles come with 12 organic eggs, a great serving size for 6 people.

Eggs & Scrambles

- SCRAMBLED ORGANIC EGGS** \$18
12 scrambled eggs
- VEGETARIAN SCRAMBLE** \$28.50
fresh sautéed mushroom, tomato, bell peppers & onion, topped with avocado
- DENVER SCRAMBLE** \$31
ham, bell peppers, onion, and Emmental cheese
- FOUR CHEESE SCRAMBLE** \$28.50
American, jack, cheddar, and Emmental cheese
- SMOKED SALMON SCRAMBLE** \$38
*cream cheese, capers, red onion, topped with smoked salmon lox**
- FLORENTINE SCRAMBLE** \$28.50
spinach, mushroom, & goat cheese
- COWBOY CHILI SCRAMBLE** \$29
cheddar or vegan cheddar and topped with our homemade chili

Waffles & French Toast

all orders of waffles consist of 6 halves*, a great portion for 6 guests as part of a buffet breakfast · all cold toppings served on the side · *all waffles dusted with powdered sugar and served with syrup
Add Strawberries \$4.50 · Pure Maple Syrup \$2 per serving

- CLASSIC MALTED BELGIAN WAFFLES** \$18.50
served with butter and syrup
- CHOCOLATE CHIP WAFFLES** \$20.50
our classic malted waffle with baked-in chocolate chips, served with 6 sides of chocolate ganache, butter, and syrup.
- RED VELVET WAFFLES** \$23
our most famous waffle topped with cream cheese frosting
- STRAWBERRY CHEESECAKE WAFFLES** \$25
strawberry waffle with strawberry cream cheese frosting, fresh strawberries, and a side of strawberry syrup
- VEGAN & GLUTEN-FREE WAFFLES** \$22.50
served with your choice of vegan or regular butter & syrup
- MULTI-GRAIN WAFFLES** \$23
a hearty whole-grain waffle, with low-fat vanilla yogurt and fresh fruit on the side, dusted with powdered sugar
- PECAN WAFFLES** \$21.50
candied pecans baked-in and sprinkled top
- BANANA NUT WAFFLES** \$23
a banana nut waffle topped with banana mousse and candied pecans

- CHOCOLATE WAFFLES** \$22
a rich chocolate Belgian waffle, topped with fresh strawberries, served with butter and syrup
- APPLEWOOD SMOKED BACON WAFFLES** \$23
our classic malted Belgian waffle with baked-in applewood smoked bacon bits, dusted with powdered sugar
- BLUEBERRY LEMON WAFFLES** \$23
our Belgian waffle with baked in blueberries, a hint of lemon zest, and topped with chilled blueberry compote & lemon curd
- SMOKED SALMON WAFFLES** \$33
chive waffle with cream cheese dill sauce, capers, red onion, & smoked salmon lox. (all toppings for this waffle served on top, not on the side)*
- FRENCH TOAST** \$27
12 pieces of Texas toast soaked in vanilla custard and cooked to order

Breakfast Meats

a good serving size for 6 guests, as part of a buffet breakfast

- BREAKFAST MEATS** \$17
country sausage (12 patties), turkey sausage (12 patties), bacon (18 slices), vegan bacon (18 slices), or ham (12 slices).
- CHICKEN BREAST** \$32.50
6 fried or grilled chicken breasts

Breakfast Sides

a good serving size for 6 guests, as part of a buffet breakfast

- COUNTRY POTATOES** \$11.50
cubed potatoes with bell peppers and onions, prepared fresh daily in house
- FRESH FRUIT** \$13.25
- COTTAGE CHEESE** \$10

SWEETS

- THE WAFFLE SUNDAE** \$14.50
6 wee waffles & 6 scoops of vanilla, strawberry & chocolate ice cream, topped with sprinkles, candied pecans, and chocolate ganache. (items packed separately. Ice cream packed on ice to limit melting)

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



FAMILY STYLE LUNCH MENU

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SAVORY STARTERS

an appetizer portion for approximately 12 people

- BLEU CHEESE BUFFALO CHICKEN FRIES** \$26.50
waffle fries smothered in buffalo sauce and tossed with diced fried chicken, bacon bits, bleu cheese crumbles, and drizzled with homemade ranch dressing
- CHILI WAFFLE FRIES** \$26.50
waffle fries with house chili & cheddar or vegan cheddar cheese
• can be ordered vegan
- GRAVY FRIES** (add cheese \$5).....\$20.50
people of waffle fries smothered in white sawmill gravy

SANDWICH BOXES

make any sandwich a wrap! · gluten-free bread \$4 · add avocado \$6 · all sandwich boxes have 6 individually wrapped ½ sandwiches

THE ORIGINAL DOUBLEWIDE \$33
our signature item, golden fried chicken breast, applewood smoked bacon, American cheese, lettuce, tomato, onion, between a bacon waffle & served with a side of sawmill gravy

OUR ROASTED TURKEY CLUB \$28.75
our turkey club: sliced turkey with lettuce, tomato, onion, coleslaw, applewood smoked bacon, avocado, and Emmental cheese on toasted sourdough bread

BEYOND™ VEGAN BURGER MELT \$30
Beyond™ burger patty melt, with grilled onions, and vegan cheddar cheese on griddled rye bread

UN-BLT SANDWICH \$24
vegan BLT: vegan bacon, lettuce, tomato, and vegan mayo on toasted sourdough

TUNA MELT \$24
our classic tuna melt with tuna salad, melted cheddar cheese and grilled onions on griddled rye bread

TUNA SALAD SANDWICH \$21.50
our tuna salad sandwich, served with lettuce, tomato, and onion on toasted sourdough

PATTY MELT \$26.50
½ lb beef patty melt, made to order with grilled onions and cheddar cheese on griddled rye bread*

CHICKEN & WAFFLES

CORNMEAL JALAPEÑO WAFFLES \$65
6 servings of our cornmeal jalapeño waffle, 6 golden fried chicken breasts served with sides of sawmill gravy and old school bacon greens

Golden Classic \$51
6 golden fried chicken breasts with 6 half classic malted Belgian waffles

ENTRÉE SIDES

a side portion for approximately 6 guests

- WAFFLE FRIES** \$12
crispy & fresh, seasoned to order
- ONION RINGS** \$17
shoestring onion rings with smoky BBQ dipping sauce
- SALAD** \$20
organic baby mixed greens with 6 sides of dressing
- COLESLAW** \$12
made fresh to order, in house

MACS, SALADS, CHILI & TENDERS

each item serving is a side portion for approximately 6 guests
salad dressings: ranch, balsamic vinaigrette, bleu cheese, mustard seed vinaigrette, Italian, thousand island, vegan thousand island, & honey mustard.

CHOPPED COBB \$32
romaine and iceberg lettuce tossed with grilled herbed chicken, avocado, bacon, crumbled bleu cheese, cherry tomatoes, red onions, and an organic hard-boiled egg, served tossed with your choice of dressing

VEGAN COBB \$33
romaine & iceberg lettuce tossed with vegan chicken, avocado, vegan bacon, cherry tomatoes, red onions, chickpeas, bell peppers, vegan cheddar and your choice of dressing.

CHICKEN TENDERS \$15
12 crispy chicken tenders, prepared fresh in house, served with your choice of homemade dipping sauce

BOWL OF RED \$25.75
6 eight-ounce bowls of our house vegan chili with all the fixin's served on the side: 6 homemade biscuits (biscuit not vegan), your choice of cheddar or vegan cheddar cheese, jalapenos and red onions

MAC 'N' CHEESE \$24
classic elbow macaroni with a rich blend of American, cheddar, Emmental & jack cheese

CHICKEN BACON MAC \$32.50
our four-cheese mac with diced grilled chicken & smoked bacon bits

CHILI MAC \$28
6 side portions of our four-cheese mac with house chili (available vegan)

SWEETS

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