



HOME OF THE DOUBLEWIDE

a 5% service charge is added to all checks to support higher wages for our kitchen staff & healthcare coverage.

Thank you for your support!

Inquire today about private parties and catering. We validate for the Sunset Media Tower Visitor parking lot on Argyle ave. 15% gratuity will be added to all parties of 6 or more

BEVERAGES

our coffee & espresso is organic, fair trade certified, Rainforest Alliance Certified and locally roasted by Trinidad Coffee add vanilla, hazelnut, or caramel syrup for 0.75

Organic Coffee	\$3.75	Coke, Diet Coke, Sprite, Root Beer, Ginger Ale,	\$3.50	Hot Chocolate, whip, chocolate drizzle	\$5.25
Iced Tea	\$3.50	Fanta, Cranberry Juice, or Lemonade		Mocha	\$5.75
Sweet Tea	\$4	Apple juice or Pineapple juice	\$4	Cappuccino or Latte	\$5.25
Orange or Grapefruit Juice	\$5	Hot Tea: English Breakfast, Earl Grey, Mint,	\$3.25	Double Shot Espresso, Americano	\$4
Strawberry Lemonade	\$3.75	Chamomile, or Green Tea		Milk or Oat Milk	\$4
Milk	\$2.75				

BOOZE

COCKTAILS

the DOUBLE SIZE mimosa	\$13	Old Fashioned Breakfast	\$13	Proud Mary	\$11
our huge mimosa served in a 16 mason jar. Choose from peach, mango, pineapple, strawberry, or OJ		bullet bourbon, maple simple syrup, garnished with billionaire's bacon		our house bloody mary mix with Absolut vodka	
Founders Breakfast Stout	\$9.50	Morning After	\$13	Gin-ger Squeeze	\$12
Ballast Point Sculpin Grapefruit IPA	\$8	Absolut vanilla vodka, Kahlúa & espresso, shaken to a frothy goodness & served on the rocks		gin, ginger elixir, lemon juice, & sparkling water	
White Claw hard seltzer	\$9	Screwdrivesicle	\$14	Sweet Tea 'n' Bourbon	\$12
Noble Vines 446 Chardonnay	\$8	an orange-cream screwdriver with Absolut vanilla vodka, topped with an ice cream waffle sandwich		house sweet tea & bullet bourbon	
Toasted Head Cabernet	\$9			White Hot Russian	\$11
				the classic cocktail served hot. The Waffle abides	
				Well Drinks	\$8
				we've got a full bar...quit wafflin' & drink up	
				• with juice +\$1	

SAVORY STARTERS

BLEU CHEESE BUFFALO CHICKEN FRIES	\$12.75	FLIGHT OF WEE WAFFLES	\$14	RASHER OF STICKY WHISKEY BACON	\$8
waffle fries smothered in buffalo sauce and tossed with diced fried chicken, bacon bits, bleu cheese crumbles, and drizzled with ranch dressing		chive wee waffle topped with smoked salmon* & cream cheese dill sauce, a cornmeal jalapeño wee waffle topped with grilled tomato & goat cheese, and a smoked bacon waffle topped with grilled onions & an organic sunny side up egg*		maple & whiskey glazed bacon, a hint of cayenne	
ONION RINGS	\$9.50	GRAVY FRIES	(add cheese \$2)....\$9.75	CHICKEN TENDERS	\$14.50
shoestring onion rings with smoky BBQ dipping sauce		waffle fries smothered in sawmill gravy		crispy chicken tenders prepared fresh in house, served with waffle fries and your choice of homemade dipping sauce	
• extra sauce or dressing \$1				• extra sauce or dressing \$1	
CHILI WAFFLE FRIES	\$12.25				
waffle fries topped with house chili and cheddar or vegan cheddar cheese					

BREAKFAST, SERVED ALL DAY

SIGNATURE WAFFLES

add strawberries 1.50 · whipped cream 1 · pure maple syrup 2 · all non-savory waffles are dusted with powdered sugar

THE WAFFLE BREAKFAST	\$17	STRAWBERRY CHEESECAKE WAFFLE	\$14.50	BLUEBERRY LEMON WAFFLE	\$13.25
our huge mimosa served in a 16 mason jar. Choose from peach, mango, pineapple, strawberry, or OJ		strawberry waffle with strawberry cream cheese frosting, fresh strawberries, and a side of strawberry syrup		3 organic eggs with fresh sautéed mushroom, tomato, bell pepper, onion, & topped with avocado	
MEATS		TRES LECHE WAFFLE	\$12.50	SMOKED SALMON SCRAMBLE	\$19
bacon, turkey bacon, tempeh vegan bacon, ham or country sausage		yellow cake waffles topped with chilled traditional tres leches & strawberries		3 organic eggs, cream cheese, capers, red onion, topped with smoked salmon lox*	
SIDES		CHOCOLATE WAFFLE	\$14	COWBOY CHILI SCRAMBLE	\$15
hash browns, country potatoes (with bell peppers and onions), cottage cheese, or fresh fruit		topped with fresh strawberries and whipped cream		3 organic eggs scrambled with cheddar or vegan cheddar, and topped with homemade chili	
UPGRADES		MULTI-GRAIN WAFFLE	\$12.50		
Your choice of any Signature Waffle for \$2.50		a hearty whole-grain waffle, topped with low-fat vanilla yogurt, fresh fruit, and dusted with powdered sugar			
French toast \$3		VEGAN & GLUTEN-FREE WAFFLE	\$12.50		
Upgrade your Hash Browns \$3		served with vegan butter and syrup			
CLASSIC MALTED BELGIAN WAFFLE	\$11	PECAN WAFFLE	\$11.75		
served with butter and syrup		baked-in toasted pecan waffle topped with candied pecans			
CHOCOLATE CHIP WAFFLE	\$12	BANANA NUT WAFFLE	\$13.75		
baked-in chocolate chips, with a side of chocolate ganache		baked-in candied pecans & topped with banana custard			
RED VELVET WAFFLE	\$13				
our most famous waffle topped with cream cheese frosting					

EGGS AND SCRAMBLES

all made with organic eggs & served with your choice of side: hash browns, cottage cheese, fruit, or country potatoes (with bell peppers & onions) & with your choice of toast" multigrain, sourdough, rye, Texas toast, fresh-baked biscuit (+\$0.50) or gluten-free toast (+\$0.50). Organic egg whites 1.75 · add avocado 1.75 · upgrade your hash browns 2.50 · add cheese 2 · add meat 3.75 · add a vegetable 1

THREE EGG BREAKFAST	\$15	DENVER SCRAMBLE	\$16	VEGETARIAN SCRAMBLE	\$13.75
3 organic eggs cooked to order*, with choice of bacon, turkey bacon, tempeh vegan bacon, ham or country sausage, choice of side & toast		3 organic eggs, ham, bell peppers, onion, and Emmental cheese		3 organic eggs with fresh sautéed mushroom, tomato, bell pepper, onion, & topped with avocado	
STEAK & EGGS BREAKFAST	\$25	FOUR CHEESE SCRAMBLE	\$14.50	SMOKED SALMON SCRAMBLE	\$19
hormone-free, grass-fed, choice grade 8 oz Flat Iron Steak grilled to order* and topped with a rich demi-glace, 3 organic eggs your way*, choice of side, & toast		3 organic eggs scrambled with American, jack, cheddar, & Emmental cheese		3 organic eggs, cream cheese, capers, red onion, topped with smoked salmon lox*	
		FLORENTINE SCRAMBLE	\$14.75	COWBOY CHILI SCRAMBLE	\$15
		3 organic eggs, spinach, mushroom, & goat cheese		3 organic eggs scrambled with cheddar or vegan cheddar, and topped with homemade chili	

MORE BREAKFAST FAVORITES

BREAKFAST SANDWICH	\$10	BREAKFAST BURRITO	\$15	BREAKFAST POT PIE	\$16
one organic eggs scrambled with cheddar cheese, and your choice of bacon, turkey bacon, tempeh vegan bacon, ham, or country sausage, served between a homemade biscuit		3 organic eggs scrambled with cheddar cheese, potato, bell pepper, onion, & your choice of bacon, turkey bacon, tempeh vegan bacon, ham, or country sausage, wrapped up in a flour tortilla, & served with a side of guacamole, sour cream & fresh pico de gallo		2 organic eggs scrambled with potato, bell pepper, onion, cheddar cheese, and choice of: bacon, turkey bacon, tempeh vegan bacon, ham, or country sausage, served in a flaky pie crust, and topped with sawmill gravy	
FRENCH TOAST	\$13.50	HOT OATMEAL	\$8	BISCUITS AND GRAVY	\$13
four pieces of Texas toast soaked in vanilla custard and cooked to order, topped with fresh strawberries and powdered sugar		steel cut oats served with side of raisins, milk, and brown sugar		Three homemade biscuits smothered in pork sausage sawmill gravy and sprinkled with bacon bits.	

HASH BROWN POTATOES

BUFFALO CHICKEN	\$13.50	JALAPEÑO	\$12.50	MUSHROOM BACON	\$12.75
diced buffalo fried chicken, bacon bits, crumbled bleu cheese, and drizzled with our homemade ranch dressing		topped with our house chili, red onion, diced fresh jalapeño, and regular or vegan cheddar cheese		sautéed mushrooms, caramelized onions, applewood smoked bacon bits, and a dollop of sour cream	
FOUR CHEESE	\$12	SMOKED SALMON	\$17		
American, cheddar, jack, and Emmental		red onion, cream cheese dill sauce, capers, and smoked salmon lox*			

LUNCH, SERVED ALL DAY

SANDWICHES & BURGERS

served with your choice of waffle fries, onion rings, coleslaw, or an organic mixed baby greens salad · extra sauce or dressing \$1 our toasted breads are multigrain, sourdough, corn rye, and Texas toast · make your sandwich a wrap · gluten-free bread 1 · add avocado 2 add sautéed mushrooms, caramelized onions, or cheese 2 · add bacon or tempeh vegan bacon 2.75

THE ORIGINAL DOUBLEWIDE	\$19.50	IMPOSSIBLE™ VEGAN BURGER	\$17	OUR BURGER YOUR WAY	\$18
golden fried chicken breast, applewood smoked bacon, American cheese, lettuce, tomato & onion, between a bacon waffle, served with a side of sawmill gravy		Impossible™ burger patty with lettuce, tomato, onion, and vegan thousand island served on a toasted vegan brioche bun		kobe, brisket, & chuck blend beef patty*, lettuce, onion, tomato, and thousand island on a toasted brioche bun	
OUR ROASTED TURKEY CLUB	\$16	IMPOSSIBLE™ VEGAN PATTY MELT	\$17.50	THE WORKS BURGER	\$22
sliced turkey with lettuce, tomato, onion, coleslaw, applewood smoked bacon, avocado, and Emmental cheese on your choice of toasted bread		Impossible™ burger patty with grilled onions, and vegan cheddar cheese on griddled corn rye bread		kobe, brisket, & chuck blend beef patty* grilled to order, topped with bacon, cheddar, grilled onion, mushroom, lettuce, tomato, & thousand island, topped with an organic sunny side up egg* & served on a toasted brioche bun	
BUFFALO CHICKEN SANDWICH	\$17.50	UN-BLT SANDWICH	\$14	CHILI BURGER	\$20
spicy grilled chicken breast served with lettuce, tomato, onion, bleu cheese, & applewood smoked bacon on a toasted brioche bun		tempeh vegan bacon, lettuce, tomato, and vegan mayo on your choice of toasted bread		kobe, brisket, & chuck blend beef patty* with our house chili, cheddar cheese, lettuce, tomato, onion, and thousand island, served on a toasted brioche bun	
TUNA SALAD SANDWICH	\$14	PATTY MELT	\$18.50	TURKEY BURGER	\$16.50
served with lettuce, tomato, and onion on your choice of toasted bread		kobe, brisket, & chuck blend beef patty* with grilled onions and cheddar cheese on griddled corn rye bread		open flame-grilled fresh turkey patty* with lettuce, tomato, onion, and thousand island, served on a toasted brioche bun	

MACS, SANDWICHES, & SOUPS

salad dressings: ranch, balsamic vinaigrette, bleu cheese, mustard seed vinaigrette, Italian, thousand island, vegan thousand island, and honey mustard

SALADS		SOUP & CHILI		MACS	
CHOPPED COBB	\$15.75	SOUP OF THE DAY	cup \$5.50, bowl \$8.50	MAC 'N' CHEESE	\$12
chopped romaine and iceberg lettuce, grilled herbed chicken, avocado, bacon, crumbled bleu cheese, cherry tomatoes, red onion, and a hard-boiled organic egg, served tossed		seasonal soup made from scratch		classic elbow macaroni with a rich blend of American, cheddar, Emmental, & jack cheeses	
VEGAN COBB	\$16.25	BOWL OF RED	cup \$8 bowl \$11	CHICKEN BACON MAC	\$15.25
chopped romaine & iceberg lettuce, vegan chicken, avocado, tempeh vegan bacon, cherry tomatoes, red onion, chickpea, bell pepper, & vegan cheddar		our house vegan chili with all the fixin's, a homemade biscuit or Texas toast (vegan), and your choice of cheddar or vegan cheddar cheese		our four-cheese mac with diced grilled chicken & smoked bacon bits	
				CHILI MAC	\$13.50
				our four-cheese mac with house chili (available vegan)	

SIDES

HOMEMADE SAUCES & DRESSINGS	\$1	GRILLED OR FRIED CHICKEN BREAST	\$7	SIDE SALAD	\$5.75
ranch, barbecue, buffalo, balsamic vinaigrette, bleu cheese, mustard seed vinaigrette, Italian, thousand island, vegan thousand island, honey mustard		BREAKFAST MEATS	\$5	organic baby mixed greens, cherry tomato, cucumber, radish & choice of dressing	
ORGANIC EGG, COOKED TO ORDER*	\$2.75	SMALL MAC 'N' CHEESE	\$6.75	SAWMILL GRAVY	\$1.50
FRESH FRUIT	\$3	OLD SCHOOL GREENS WITH BACON	\$4	WOOFLES	\$3
HOMEMADE BISCUIT	\$3	HASH BROWNS OR COUNTRY POTATOES	\$3	for our four-legged friends	
		TOAST	\$2.50		

SWEETS

SWEET FLIGHT OF WEE WAFFLES	\$9.25	MILKSHAKES & MALTS	\$9	THE WAFFLE SUNDAE	\$10
three sweet wee waffles: red velvet, tres leches, and blueberry lemon		made with your choice of vanilla, chocolate, strawberry, espresso, or vegan ice cream topped with whipped cream & a cherry		two classic wee waffles, vanilla, strawberry, and chocolate ice cream, topped with sprinkles, whipped cream, and chocolate sauce	
CREAMSCICLE	\$8.50	THE FLOAT	\$8	WEE WAFFLE ICE CREAM SANDWICH	\$6
vanilla ice cream blended with orange soda		vanilla ice cream topped off with root beer or Coca-Cola™		a scoop of vanilla ice cream between classic wee waffles	

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