



HOME OF THE DOUBLEWIDE

a 5% service charge is added to all checks to support higher wages & provide healthcare coverage for our kitchen staff. 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
Orange or Grapefruit Juice	\$5	Apple juice or Pineapple juice	\$4	Cappuccino or Latte	\$5.25
Strawberry Lemonade	\$3.50	Hot Tea: English Breakfast, Earl Grey, Mint,	\$3.25	Double Shot Espresso, Americano	\$4
Milk	\$2.75	Chamomile, or Green Tea		Milk or Oat Milk	\$4

BOOZE

COCKTAILS

the DOUBLE SIZE mimosa	\$13	Old Fashioned Breakfast	\$13	Proud Mary	\$11
waffle fries smothered in buffalo sauce and tossed with diced fried chicken, bacon bits, bleu cheese crumbles, and drizzled with ranch dressing		bullet bourbon, bitters, maple simple syrup & an orange twist, with a strip of whiskey maple 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, fresh lemon juice, and pure cane sugar syrup, topped off with sparkling water	
White Claw hard seltzer	\$9	Screwdrivesicle	\$14	Sweet Tea 'n' Bourbon	\$12
Clos Du Bois Chardonnay	\$8	a fresh orange-cream screwdriver with Absolut vanilla vodka & garnished with an ice cream waffle sandwich		sweet tea with a shot of bullet bourbon, garnished with lemon	
Primal Roots red blend	\$9			White Hot Russian	\$11
				the classic cocktail served hot. The Waffle abides.	
				Well Drinks	\$8
				we've got a full bar...quit waffling around & 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 waffles 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
served with a ½ classic malted Belgian waffle or two buttermilk pancakes, two organic eggs*, choice of meat, and breakfast side		strawberry waffle with strawberry cream cheese frosting, fresh strawberries, and a side of strawberry syrup		topped with chilled blueberry compote & lemon curd	
-----MEATS-----		TRES LECHES WAFFLE	\$12.50	-----SAVORY WAFFLES-----	
bacon, turkey bacon, tempeh vegan bacon, ham or country sausage		yellow cake waffles topped with chilled traditional tres leches & strawberries		HASH BROWN WAFFLE	\$16.25
-----SIDES-----		CHOCOLATE WAFFLE	\$14	hash browns baked into a classic waffle, topped with a 3 egg scramble with bacon & cheddar, topped with dollop of sour cream	
hash browns, country potatoes (with bell peppers and onions), cottage cheese, or fresh fruit		topped with fresh strawberries and whipped cream		APPLEWOOD SMOKED BACON WAFFLE	\$13.50
-----UPGRADES-----		MULTI-GRAIN WAFFLE	\$12.50	our classic waffle with baked-in smoked bacon bits, dusted with powdered sugar	
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		SMOKED SALMON WAFFLE	\$19
French toast \$3 · Full Waffle \$3.50		VEGAN & GLUTEN-FREE WAFFLE	\$12.50	chive waffle drizzled with cream cheese dill sauce, capers, red onion, and smoked salmon lox*	
Upgrade your Hash Browns \$3		served with vegan butter and syrup		CORNMEAL JALAPEÑO WAFFLE	\$18
CLASSIC MALTED BELGIAN WAFFLE	\$11	PECAN WAFFLE	\$11.75	cornmeal jalapeño waffle and golden fried chicken breast topped with sawmill gravy, served with a side of old school bacon greens	
served with butter and syrup		baked-in toasted pecan waffle topped with candied pecans			
CHOCOLATE CHIP WAFFLE	\$12	BANANA NUT WAFFLE	\$13.25		
baked-in chocolate chips, with a side of chocolate ganache		baked-in candied pecans & topped with banana mousse			
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	-----SCRAMBLES-----		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		DENVER SCRAMBLE	\$16	3 organic eggs with fresh sautéed mushroom, tomato, bell pepper, onion, & topped with avocado	
STEAK & EGGS BREAKFAST	\$25	3 organic eggs, ham, bell peppers, onion, and Emmental cheese		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		FOUR CHEESE SCRAMBLE	\$14.50	3 organic eggs, cream cheese, capers, red onion, topped with smoked salmon lox*	
		3 organic eggs scrambled with American, jack, cheddar, & Emmental cheese		COWBOY CHILI SCRAMBLE	\$15
		FLORENTINE SCRAMBLE	\$14.75	3 organic eggs scrambled with cheddar or vegan cheddar, and topped with homemade chili	
		3 organic eggs, spinach, mushroom, & goat cheese			

MORE BREAKFAST FAVORITES

BREAKFAST SANDWICH	\$10	BREAKFAST BURRITO	\$15	BREAKFAST POT PIE	\$16
one organic egg 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
nine 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 chicken, 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-BILT 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, SALADS, & 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 herb 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

GRILLED OR FRIED CHICKEN BREAST	\$7	SIDE SALAD	\$5.75
BREAKFAST MEATS	\$5	organic baby mixed greens, cherry tomato, cucumber, radish & choice of dressing	
SMALL MAC 'N' CHEESE	\$6.75	SAWMILL GRAVY	\$1.50
OLD SCHOOL GREENS WITH BACON	\$4	WUFFLES	\$3
HASH BROWNS OR COUNTRY POTATOES	\$3	for our four-legged friends	
TOAST	\$2.50		

SWEETS

MILKSHAKES & MALTS	\$9	THE FLOAT	\$8
made with your choice of vanilla, chocolate, strawberry, espresso, or vegan ice cream topped with whipped cream & a cherry		vanilla ice cream topped off with root beer or Coca-Cola™	
WEE WAFFLE ICE CREAM SANDWICH	\$6		
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.