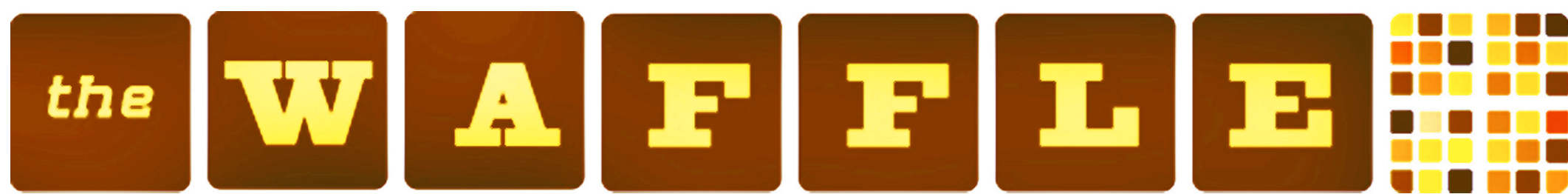


A 12% SERVICE CHARGE IS ADDED TO ALL CHECKS AND GOES ENTIRELY TO OUR STAFF & HEALTHCARE COSTS. ANY ADDITIONAL TIPS GO TO THE CUSTOMER SERVICE TEAM. THANK YOU FOR YOUR SUPPORT!



HOME OF THE DOUBLEWIDE

Inquire today about private parties and catering. Parking is available on Argyle Ave, we validate for the Sunset Media Tower Visitor parking lot

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
Iced Tea, or Sweet Tea	\$3.25
Orange or Grapefruit Juice	\$4.50
Strawberry Lemonade	\$3.50

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale,	\$3.25
Fanta, Cranberry Juice, or Lemonade	
Apple juice or Pineapple juice	\$3.50
Hot Tea: English Breakfast, Earl Grey, Mint,	\$3.25
Chamomile, or Green Tea	

Hot Chocolate, made with Ghirardelli cocoa	\$4.75
Cappuccino, Latte, or Mocha	\$4.75
Double Shot Espresso, Americano	\$3.25
Milk or Oat Milk	\$3.25
Milk	\$2.75

BOOZE

COCKTAILS

Old Fashioned Breakfast	\$9
<i>bullet bourbon, bitters, maple simple syrup & an orange twist, with a strip of whiskey maple billionaire's bacon</i>	
Morning After	\$9
<i>Absolut vanilla vodka, Kahlúa & espresso, shaken to a frothy goodness & served on the rocks</i>	
Screwdrivesicle	\$10
<i>a fresh orange-cream screwdriver with Absolut vanilla vodka & garnished with an ice cream waffle sandwich</i>	

Proud Mary	\$9
<i>our house bloody mary mix with Absolut vodka</i>	
Gin-ger Squeeze	\$8
<i>gin, ginger elixir, fresh lemon juice, and pure cane sugar syrup, topped off with sparkling water</i>	
Sweet Tea 'n' Bourbon	\$8
<i>sweet tea with a shot of the good stuff</i>	
White Hot Russian	\$9
<i>the classic cocktail served hot. The Waffle abides.</i>	
Well Drinks	\$6
<i>we've got a full bar...quit waffling around & drink up - with juice + \$1</i>	

the DOUBLE SIZE mimosa	\$10
<i>a huge 16 oz mimosa with OJ, Mango, Peach, Pineapple, or Strawberry nectar</i>	
DRINK SPECIAL - Apple Pie-tini a la Mode	\$12
<i>an apple martini with absolut vanilla vodka, apple juice, graham cracker rim, served up with a small scoop of ice cream</i>	
Founders Solid Gold Premium Lager	\$6
Founders Breakfast Stout	\$9.50
Ballast Point Sculpin Grapefruit IPA	\$8
Clos Du Bois Chardonnay	\$8
Primal Roots red blend	\$9

SAVORY STARTERS

FLIGHT OF WEE WAFFLES	\$13.50
<i>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*</i>	
GRAVY FRIES	(add cheese \$2).....\$9.75
<i>waffle fries smothered in sawmill gravy</i>	

RASHER OF STICKY WHISKEY BACON	\$7.50
<i>maple & whiskey glazed bacon, a hint of cayenne</i>	
CHICKEN TENDERS	\$12.50
<i>crispy chicken tenders prepared fresh in house, served with waffle fries and your choice of homemade dipping sauce</i>	
<i>* extra sauce or dressing \$1</i>	

BLEU CHEESE BUFFALO CHICKEN FRIES	\$13.25
<i>waffle fries smothered in buffalo sauce and tossed with diced fried chicken, bacon bits, bleu cheese crumbles, and drizzled with ranch dressing</i>	
ONION RINGS	\$8.50
<i>shoestring onion rings with smoky BBQ dipping sauce</i>	
<i>* extra sauce or dressing \$1</i>	
CHILI WAFFLE FRIES	\$12.50
<i>waffle fries topped with house chili and cheddar or vegan cheddar cheese</i>	

BREAKFAST, SERVED ALL DAY

SIGNATURE WAFFLES

add strawberries 1.50 * whipped cream 1* pure maple syrup 2 * all sweet waffles are dusted with powdered sugar

THE WAFFLE BREAKFAST	\$15.75
<i>served with a ½ classic malted Belgian waffle or two buttermilk pancakes, two organic eggs*, choice of meat, and breakfast side</i>	
MEATS	
<i>bacon, turkey bacon, vegan bacon, ham or country sausage</i>	
SIDES	
<i>hash browns, country potatoes (with bell peppers and onions), cottage cheese, or fresh fruit</i>	
UPGRADES	
<i>Your choice of any Signature Waffle for \$2.50</i>	
<i>French toast \$3 Full Waffle \$3.50</i>	
<i>Upgrade your Hash Browns \$2.50</i>	
CLASSIC MALTED BELGIAN WAFFLE	\$9.50
<i>served with butter and syrup</i>	
CHOCOLATE CHIP WAFFLE	\$11
<i>baked-in chocolate chips, with a side of chocolate ganache</i>	
RED VELVET WAFFLE	\$12
<i>our most famous waffle topped with cream cheese frosting</i>	
CHOCOLATE WAFFLE	\$12.50
<i>topped with fresh strawberries and whipped cream</i>	

STRAWBERRY CHEESECAKE WAFFLE	\$13
<i>strawberry waffle with strawberry cream cheese frosting, fresh strawberries, and a side of strawberry syrup</i>	
WAFFLE SPECIAL - Pumpkin Spice	\$13
<i>our seasonal favorite with pumpkin spice whip and fresh roasted salty-sweet pumpkin seeds</i>	
TRES LECHES WAFFLE	\$11.50
<i>yellow cake waffles topped with chilled traditional tres leches & strawberries</i>	
MULTI-GRAIN WAFFLE	\$11.50
<i>a hearty whole-grain waffle, topped with low-fat vanilla yogurt, fresh fruit, and dusted with powdered sugar</i>	
VEGAN & GLUTEN-FREE WAFFLE	\$11.75
<i>served with vegan butter and syrup</i>	
PECAN WAFFLE	\$10.75
<i>baked-in toasted pecan waffle topped with candied pecans</i>	
BANANA NUT WAFFLE	\$12.25
<i>baked-in candied pecans & topped with banana mousse</i>	

BLUEBERRY LEMON WAFFLE	\$12.50
<i>topped with chilled blueberry compote & lemon curd</i>	
SAVORY WAFFLES	
HASH BROWN WAFFLE	\$14.25
<i>hash browns baked into a classic waffle, topped with a 3 egg scramble with bacon & cheddar, topped with dollop of sour cream</i>	
APPLEWOOD SMOKED BACON WAFFLE	\$12
<i>our classic waffle with baked-in smoked bacon bits, dusted with powdered sugar</i>	
SMOKED SALMON WAFFLE	\$16
<i>chive waffle drizzled with cream cheese dill sauce, capers, red onion, and smoked salmon lox*</i>	
CORNMEAL JALAPEÑO WAFFLE	\$16.50
<i>cornmeal jalapeño waffle and golden fried chicken breast topped with sawmill gravy, served with a side of old school bacon greens</i>	

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	\$13.25
<i>3 organic eggs cooked to order*, with choice of bacon, turkey bacon, vegan bacon, ham or country sausage, choice of side & toast</i>	
STEAK & EGGS BREAKFAST	\$25
<i>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</i>	

SCRAMBLES	
DENVER SCRAMBLE	\$14.25
<i>3 organic eggs, ham, bell peppers, onion, and Emmental cheese</i>	
FOUR CHEESE SCRAMBLE	\$13.25
<i>3 organic eggs scrambled with American, jack, cheddar, & Emmental cheese</i>	
FLORENTINE SCRAMBLE	\$13.25
<i>3 organic eggs, spinach, mushroom, & goat cheese</i>	

VEGETARIAN SCRAMBLE	\$12.75
<i>3 organic eggs with fresh sautéed mushroom, tomato, bell pepper, onion, & topped with avocado</i>	
SMOKED SALMON SCRAMBLE	\$17.50
<i>3 organic eggs, cream cheese, capers, red onion, topped with smoked salmon lox*</i>	
COWBOY CHILI SCRAMBLE	\$13.50
<i>3 organic eggs scrambled with cheddar or vegan cheddar, and topped with homemade chili</i>	

MORE BREAKFAST FAVORITES

BREAKFAST SANDWICH	\$8.25
<i>1 organic egg cooked to order*, choice of cheese, and your choice of bacon, turkey bacon, vegan bacon, ham, or country sausage, served between a homemade biscuit</i>	
SAVORY SPECIAL - Autumn Hash	\$23.50
<i>A hearty fall hash with two sunny-side-up eggs, red wine braised short rib, sautéed with oven-roasted butternut squash, red Dutch potatoes, yellow onions, garlic, and fresh herbs, topped with a buttery pan demi-glace sauce, roasted pepitas, and micro rainbow greens.</i>	
FRENCH TOAST	\$12.50
<i>four pieces of Texas toast soaked in vanilla custard and cooked to order, topped with fresh strawberries and powdered sugar</i>	

BREAKFAST BURRITO	\$12.50
<i>3 organic eggs scrambled with cheddar cheese, potato, bell pepper, onion, & your choice of bacon, turkey bacon, vegan bacon, ham, or country sausage, wrapped up in a flour tortilla, & served with a side of sour cream & fresh pico de gallo</i>	
HOT OATMEAL	\$7.25
<i>steel cut oats served with side of raisins, milk, and brown sugar</i>	
<i>* add strawberries \$1.50</i>	

BREAKFAST POT PIE	\$13
<i>2 organic eggs scrambled with potato, bell pepper, onion, cheddar cheese, and choice of: bacon, turkey bacon, vegan bacon, ham, or country sausage, served in a flaky pie crust, and topped with sawmill gravy</i>	
BISCUITS AND GRAVY	\$11.50
<i>Three homemade biscuits smothered in pork sausage sawmill gravy and sprinkled with bacon bits.</i>	

HASH BROWN POTATOES

BUFFALO CHICKEN	\$12
<i>diced buffalo fried chicken, bacon bits, crumbled bleu cheese, and drizzled with our homemade ranch dressing</i>	
FOUR CHEESE	\$11
<i>American, cheddar, jack, and Emmental</i>	

JALAPEÑO	\$11.50
<i>topped with our house chili, red onion, diced fresh jalapeño, and regular or vegan cheddar cheese</i>	
SMOKED SALMON	\$15.50
<i>red onion, cream cheese dill sauce, capers, and smoked salmon lox*</i>	

MUSHROOM BACON	\$10.75
<i>sautéed mushrooms, caramelized onions, applewood smoked bacon bits, & a dollop of sour cream</i>	

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 1.75

add sautéed mushrooms, caramelized onions, or cheese 1.75 · add bacon or vegan bacon 2.75

THE ORIGINAL DOUBLEWIDE	\$17.50
<i>golden fried chicken breast, applewood smoked bacon, American cheese, lettuce, tomato & onion, between a bacon waffle, served with a side of sawmill gravy</i>	
OUR ROASTED TURKEY CLUB	\$16
<i>sliced turkey with lettuce, tomato, onion, coleslaw, applewood smoked bacon, avocado, and Emmental cheese on your choice of toasted bread</i>	
BUFFALO CHICKEN SANDWICH	\$16.50
<i>spicy grilled chicken breast served with lettuce, tomato, onion, bleu cheese, & applewood smoked bacon on a toasted brioche bun</i>	
TUNA MELT	\$14
<i>tuna salad with melted cheddar cheese and grilled onions on griddled corn rye bread</i>	
TUNA SALAD SANDWICH	\$13
<i>served with lettuce, tomato, and onion on your choice of toasted bread</i>	

IMPOSSIBLE™ VEGAN BURGER	\$16
<i>Impossible™ burger patty with lettuce, tomato, onion, and vegan thousand island served on a toasted vegan brioche bun</i>	
IMPOSSIBLE™ VEGAN PATTY MELT	\$16.50
<i>Impossible™ burger patty with grilled onions, and vegan cheddar cheese on griddled corn rye bread</i>	
UN-BIT SANDWICH	\$13.50
<i>vegan bacon, lettuce, tomato, and vegan mayo on your choice of toasted bread</i>	
PATTY MELT	\$14.75
<i>grilled to order beef patty* with grilled onions and cheddar cheese on griddled corn rye bread</i>	

OUR BURGER YOUR WAY	\$13.75
<i>grilled to order beef patty* with lettuce, onion, tomato, and thousand island on a toasted brioche bun.</i>	
THE WORKS BURGER	\$16.25
<i>grilled to order beef patty* 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</i>	
CHILI BURGER	\$14.75
<i>grilled to order beef patty* with our house chili, cheddar cheese, lettuce, tomato, onion, and thousand island, served on a toasted brioche bun</i>	
TURKEY BURGER	\$13
<i>open flame-grilled fresh turkey patty with lettuce, tomato, onion, and thousand island, served on a toasted brioche bun</i>	

MACS, SALADS, & SOUPS

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

SALADS	
CHOPPED COBB	\$14.50
<i>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</i>	
VEGAN COBB	\$15.25
<i>chopped romaine & iceberg lettuce, vegan chicken, avocado, vegan bacon, cherry tomatoes, red onion, chickpea, bell pepper, & vegan cheddar.</i>	

SOUP & CHILI	
HOMEMADE SOUP OF THE DAY	cup \$5 bowl \$8
<i>seasonal soup made from scratch</i>	
BOWL OF RED	cup \$7.75 bowl \$10.75
<i>our house vegan chili with all the fixin's, a homemade biscuit (biscuit not vegan) and your choice of cheddar or vegan cheddar cheese</i>	

MACS	
MAC 'N' CHEESE	\$10.50
<i>classic elbow macaroni with a rich blend of American, cheddar, Emmental, & jack cheeses</i>	
CHICKEN BACON MAC	\$14.25
<i>our four cheese mac with diced grilled chicken & smoked bacon bits</i>	
CHILI MAC	\$12.50
<i>our four cheese mac with house chili (available vegan)</i>	

HOMEMADE SAUCES & DRESSINGS	\$1
<i>ranch, barbecue, buffalo, balsamic vinaigrette, bleu cheese, mustard seed vinaigrette, Italian, thousand island, vegan thousand island, honey mustard</i>	
ORGANIC EGG, COOKED TO ORDER*	\$2.75
FRESH FRUIT	\$2.75
HOMEMADE BISCUIT	\$3

SIDES	
GRILLED OR FRIED CHICKEN BREAST	\$6.75
BREAKFAST MEATS	\$4.50
SMALL MAC 'N' CHEESE	\$6.25
OLD SCHOOL GREENS WITH BACON	\$3.25
HASH BROWNS OR COUNTRY POTATOES	\$3
TOAST	\$2.50

SIDE SALAD	\$5.25
<i>organic baby mixed greens, cherry tomato, cucumber, radish & choice of dressing</i>	
SAWMILL GRAVY	\$1.50
WUFFLES	\$3
<i>for our four-legged friends</i>	

SWEETS

SWEET FLIGHT OF WEE WAFFLES	\$9.25
<i>three sweet wee waffles: red velvet, tres leches, and blueberry lemon</i>	
CREAMSICLE	\$7
<i>vanilla ice cream blended with orange soda</i>	

MILKSHAKES & MALTS	\$8.50
<i>made with your choice of vanilla, chocolate, strawberry, espresso, or vegan ice cream topped with whipped cream & a cherry</i>	
THE FLOAT	\$7.50
<i>vanilla ice cream topped off with root beer or Coca-Cola™</i>	

TWO WAFFLE SUNDAE	\$9
<i>two classic wee waffles, vanilla, strawberry, and chocolate ice cream, topped with sprinkles, whipped cream, and chocolate sauce</i>	
WEE WAFFLE ICE CREAM SANDWICH	\$5.50
<i>a scoop of vanilla ice cream between 2 chocolate chip wee waffles</i>	

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