



The Waffle is dedicated to maintaining strong relationships with local purveyors. In an effort to preserve both flavor and the environment, we make every effort to support sustainable and organic farming practices.

We are always happy to accommodate your special requests and dietary needs for as far as our menu allows, please don't hesitate to ask your server.

With our extended hours of 6:30AM to 2:30 AM Sunday through Thursday, and 6:30 AM to 4:30 AM on Friday and Saturday, we hope that you will make the Waffle your favorite everyday, all-day destination.

18% gratuity included for parties of 6 or more and from 12 AM to 4:30 AM

323.465.6901 | thewaffle.us

WAFFLES

CLASSIC MALTED BELGIAN WAFFLE Served with Waffle Maple Syrup and butter.	\$ 7.00
BAKED-IN TOASTED PECAN WAFFLE Served with frosted pecans, Waffle Maple Syrup and butter.	\$ 8.00
CHOCOLATE WAFFLE Served with berries and whipped cream.	\$ 9.00
BLUEBERRY LEMON WAFFLE Baked-in blueberry waffle, topped with blueberry sauce and lemon curd.	\$ 9.00
CARROT CAKE WAFFLE Multi grain waffle mixed with crushed pineapples, grated carrots, walnuts, raisins, served with cream cheese icing.	\$ 8.00
STICKY BUN WAFFLE Brown sugar waffle, cinnamon, raisins, walnuts, served with a Maple brown sugar cinnamon glaze.	\$ 8.00
DATE NUT WAFFLE Multi grain waffle mixed with chopped dates, raisins, nuts, spices, served with spiced cream cheese.	\$ 8.00
BAKED-IN APPLEWOOD SMOKED BACON WAFFLE Served with Waffle Maple Syrup and butter.	\$ 8.00
CORNMEAL JALAPEÑO WAFFLE Served with crispy boneless chicken breast, old school greens (with bacon) and sawmill or brown gravy.	\$ 10.00
MULTI GRAIN WAFFLE Served with low-fat organic vanilla yogurt and seasonal fruit.	\$ 8.00
GLUTEN FREE WAFFLE Served with Waffle Maple Syrup and butter.	\$ 8.00

EGGS AND SCRAMBLES

THREE-EGG BREAKFAST Three eggs cooked to order, with choice of Applewood smoked bacon, Country ham, or house sausage.	\$ 8.00
HERBED EGGS AND HAM Three eggs scrambled with herb pesto, diced Country ham.	\$ 9.00
FLATIRON STEAK AND EGGS BREAKFAST Three eggs and a 6 oz, flatiron steak cooked to order and Texas toast.	\$ 12.00
THE THREE-EGG DELI With house corned beef, onions and Gruyere.	\$ 9.00
THREE-EGG 4 CHEESE With American, Gruyere, Cheddar and Jack.	\$ 8.00
THREE-EGG VEGETARIAN With tomatoes, onions, peppers, mushrooms, avocado.	\$ 8.00
THREE-EGG SMOKED SALMON Smoked salmon, cream cheese, capers, red onions and chives.	\$ 11.00
THREE-EGG DENVER SCRAMBLE With bell peppers, Country ham, onions, and Gruyere	\$ 9.00
THREE-EGG COWBOY OR VEGAN CHILI SCRAMBLE Scrambled with Cheddar cheese, topped with either cowboy or vegan chili	\$ 11.00

MORE BREAKFAST FAVORITES

FRENCH TOAST 3 pieces of Texas toast soaked in vanilla bean custard, baked to order with Waffle Maple Syrup and butter.	\$ 8.00	BISCUITS AND GRAVY Three large biscuits topped with sausage gravy.	\$ 7.00
PANCAKE BREAKFAST Three Buttermilk Pancakes and two eggs cooked to order, served with The Waffle Maple Syrup, butter, and your choice of Applewood smoked bacon, country ham, or house sausage.	\$ 9.00	HOT OATMEAL Irish steel cut oats, milk, brown sugar, raisins.	\$ 5.00
		COLD CEREAL Bowl of cereal with milk, or vanilla soy milk, and seasonal fruit.	\$ 4.00

ALL EGGS AND SCRAMBLES SERVED WITH YOUR CHOICE OF HASH BROWNS, FRUIT OR COTTAGE CHEESE
CHOICE OF TEXAS TOAST, WHEAT, WHITE, SOURDOUGH, CORN RYE OR BUTTERMILK BISCUIT
EGG WHITES ONLY ADD \$ 1.25

HASH BROWN POTATOES

SMOTHERED	\$ 8.00
With peppers, mushrooms, onions and sawmill gravy.	
4 CHEESE	\$ 8.00
With American, Jack, Cheddar and Gruyere.	
JALAPEÑO	\$ 9.00
With Cowboy or Vegan chili, red onions, jalapeños and cheese.	

MUSHROOM	\$ 8.00
Caramelized onions, Applewood smoked bacon, sour cream.	
SMOKED SALMON	\$ 10.00
With red onions, cream cheese and capers.	
CORNED BEEF	\$ 9.00
With house corned beef, onions and Gruyere.	

SOUPS AND SALADS

SOUP OF THE DAY	Cup \$ 4.00	Bowl \$ 6.00
BOWL OF CHILI	\$ 8.00	
Cowboy style chili (no beans) with all the fixings and a biscuit.		
HOUSE SALAD	\$ 6.00	
Assorted seasonal lettuces, baby tomatoes and homemade croutons.		
TRADITIONAL CAESAR	\$ 9.00	
Served with homemade croutons and shaved Parmesan		
Add chicken	\$ 2.50	

CHOPPED COBB	\$ 11.00
Grilled chicken, avocado, Applewood smoked bacon, baby tomatoes, red onion, hard-boiled egg and crumbled Maytag blue cheese, served tossed.	
STEAK SALAD	\$ 12.00
Grilled heart of romaine, roasted tomatoes, red onion, mushrooms and Steak cooked to order.	
THE WEDGE	\$ 8.00
Iceberg lettuce, red onions, hard-boiled egg, crumbled Applewood smoked bacon, served with chunky Maytag blue cheese dressing.	

SANDWICHES

TUNA SALAD SANDWICH	\$ 7.00
Served with lettuce, oven tomato, red onions on your choice of toasted bread.	
TUNA MELT	\$ 8.00
Tuna salad with Cheddar cheese, grilled onions on griddled corn rye.	
THE WAFFLE MEATLOAF SANDWICH	\$ 10.00
Cold meatloaf, served with lettuce, oven roasted tomato, red onion and 1001 Island dressing, on your choice of toasted bread	
ROAST TURKEY SANDWICH	\$ 10.00
With coleslaw, Applewood smoked bacon, avocado and Gruyere with a side of 1001 Island dressing on your choice of toasted bread.	
CORNED BEEF SANDWICH	\$ 10.00
Corned beef, coleslaw, Gruyere, red onion and 1001 Island dressing on corn rye.	
BUFFALO CHICKEN SANDWICH	\$ 11.00
Spicy grilled chicken breast served with lettuce, roasted tomato, onion, crumbled Maytag blue cheese and Applewood smoked bacon, with a side of ranch dressing	

BURGERS

WAFFLE'S BURGER YOUR WAY	\$ 9.00	CHILI BURGER	\$ 12.00
8 oz. Angus served with lettuce, roasted tomato, onion, and 1001 Island dressing.		8 oz. Angus with Cowboy chili, onions and cheese.	
Add American, Jack or Cheddar cheese, grilled onions and sautéed mushrooms.	\$ 1.00 ea	TURKEY BURGER YOUR WAY	\$ 9.00
Applewood smoked bacon, Maytag blue cheese, avocado or fried egg.	\$ 1.25 ea	With lettuce, roasted tomato, onion, 1001 Island dressing	
THE WORKS	\$ 12.00	Add American, Jack or Cheddar cheese, grilled onions and sautéed mushrooms	\$ 1.00 ea
8 oz. Angus served with lettuce, roasted tomato, onion, topped with bacon, cheese, grilled onions and mushrooms, fried egg and 1001 Island dressing.		Applewood smoked bacon, Maytag blue cheese, avocado or fried egg.	\$ 1.25 ea
		PATTY MELT	\$ 10.00
		With grilled onions, Cheddar cheese, on griddled corn rye.	

ALL BURGERS AND SANDWICHES SERVED WITH CHOICE OF WAFFLE FRIES, ONION RINGS OR COLESLAW
 ALL SALADS SERVED WITH YOUR CHOICE OF CHUNKY MAYTAG BLUE CHEESE, BUTTERMILK RANCH,
 1001 ISLAND, BROWN SUGAR MUSTARD VINAIGRETTE, AND WHITE BALSAMIC ITALIAN

WAFFLE STANDARDS

HOUSE ONION RINGS AND A-OK SAUCE	\$ 6.00	CHICKEN POT PIE	\$ 11.00
WAFFLE FRIES	\$ 5.00	With tender carrots, peas, pearl onions, mushrooms with a buttermilk biscuit crust.	
Add your choice of gravy.	\$ 1.00	YANKEE POT ROAST	\$ 13.00
Add Cowboy or Vegan Chili, your choice cheese, red onions and jalapeños.	\$ 3.00	With potatoes, mushrooms, carrots and onions.	
MAC & CHEESE	\$ 9.00	RIBEYE	\$ 18.00
Pasta shells in creamy Hooks artisan Wisconsin Cheddar, imported Fontina and Gruyere.		14 oz. hand-cut Angus rib-eye with house made onion rings and A-OK sauce.	
THE WAFFLE MEATLOAF	\$ 11.00	CHILI MAC	\$ 9.00
With mashed potatoes, vegetables and brown gravy.		Cowboy or Vegan Chili with Pasta Shells and Cheddar	

VEGETARIAN SPECIALTIES

VEGAN COBB SALAD	\$ 9.00
With faux-fowl, avocado, fakin bacon, baby tomatoes, red onions, chick peas, peppers, lettuce and soy cheese.	
UN-CHICKEN SALAD SANDWICH	\$ 9.00
With faux-fowl, toasted almonds, raisins and vegan mayonnaise on your choice of toast	
UN-BLT	\$ 9.00
Fakin bacon, lettuce and roasted tomato on your choice of bread.	
THE RUBEN	\$ 10.00
Tofurkey, soy cheese, sauerkraut and vegan 1001 Island dressing, on griddled corn rye.	
BOCA BURGER	\$ 9.00
Boca patty with lettuce, roasted tomato, onion, and vegan 1001 Island dressing, your choice of cheese.	
VEGAN BOWL OF RED	\$ 9.00
Vegan style chili served with side of onions and your choice of cheese.	

KIDS MENU (for our guests 10 and under)

2 WEE WAFFLES	\$ 3.00	WEE WAFFLE BURGER	\$ 5.00
Your choice of any of our waffles, baked to order.		With, or without, cheese.	
WEE WAFFLE BREAKFAST	\$ 4.00	CRISPY CHICKEN TENDERS	\$ 5.00
1 wee waffle - classic or gluten free, 1 strip bacon or 1 house sausage patty, and 1 egg any style.		Rolled in our blend of tasty spices and breadcrumbs.	
GRIDDLED CHEESE SANDWICH	\$ 4.00	WEE MAC	\$ 5.00
		A wee portion of our mac & cheese.	

SIDES

A RASHER OF BACON (4 slices)	\$ 4.00	SIDE OF 2 PANCAKES	\$ 4.00
SIDE OF HOUSE SAUSAGE (3 patties)	\$ 4.00	SIDE OF 2 EGGS	\$ 2.00
COUNTRY HAM (4 oz.)	\$ 4.00	COLE SLAW	\$ 2.00
SIDE OF SMOKED SALMON (4 oz.)	\$ 5.50	SIDE OF FRUIT	\$ 3.25
GRILLED CHICKEN BREAST (6 oz.)	\$ 5.00	SIDE OF ANY TOAST	\$ 2.00
OLD SCHOOL GREENS with Bacon (6 oz.)	\$ 4.00	SIDE OF COTTAGE CHEESE	\$ 2.50
MASHED POTATOES	\$ 4.00	ORGANIC LOWFAT VANILLA YOGURT	\$ 2.50
SIDE OF VEGETABLE OF THE DAY	\$ 4.50	SAWMILL, SAUSAGE OR BROWN GRAVY	\$ 2.00
PLAIN HASH BROWN POTATOES	\$ 3.00	SIDE OF WAFFLE FRIES	\$ 5.00
SIDE OF PICKLES	\$ 2.00	SIDE OF HOMESTYLE ONION RINGS	\$ 3.00
SIDE OF SAUERKRAUT	\$ 2.00	SCOOP OF ICE CREAM	\$ 1.25

VEGETARIAN SANDWICHES AND KIDS MENU SERVED WITH YOUR CHOICE OF WAFFLE FRIES, ONION RINGS, OR FRUIT
ADD AVOCADO TO YOUR BURGERS OR SANDWICHES FOR \$ 1.25

SWEETS

BAKED HOT CHOCOLATE	\$ 6.00
Warm chocolate love in a cup, served with whipped cream.	
THE WAFFLE SUNDAE	\$ 7.00
Our wee waffles, topped with ice cream, chocolate sauce, caramel sauce, frosted almonds and whipped cream and a cherry.	
THE PUDDING	\$ 5.00
Ask your server what's cooking.	
THE TREAT	\$ 6.00
Chef's choice; ask about today's selection.	

SHAKES AND MALTS

MILK SHAKES	\$ 4.50
Your choice of vanilla, chocolate, strawberry or coffee milk shake, with whipped cream and a cherry.	
MALTS	\$ 4.50
Your choice of vanilla, chocolate, strawberry or coffee.	
CREAMSICLE	\$ 4.50
Vanilla ice cream blended with orange soda.	
THE FLOAT	\$ 4.50
Vanilla ice cream topped off with root beer or coca cola.	
THE NON-DAIRY SHAKE	\$ 5.50
A dairy free milkshake of your choosing, vanilla chocolate strawberry or coffee.	

BEVERAGES

COKE, DIET COKE, SPRITE, DR PEPPER, ROOTBEER, FANTA, GINGER ALE	\$ 1.75
ORANGE JUICE, CRANBERRY JUICE, LEMONADE, ICED TEA	\$ 2.25
CALISTOGA SPRING WATER (SPARKLING OR FLAT)	\$ 3.50
COFFEE, DECAF, ICED COFFEE AND TEAS	\$ 2.25
SINGLE SHOT ESPRESSO	\$ 2.50
AMERICANO	\$ 2.75
CAPPUCCINO, LATTE, MOCHA, HOT CHOCOLATE	\$ 3.25
MILK, LOW-FAT MILK, VANILLA SOY MILK	\$ 2.00

AND FOR OUR FOUR LEGGED FRIENDS...

WOOFFLES	\$ 1.50
3 waffle shaped wholesome treats made with Parmesan Reggiano, parsley and organic flour.	

BEERS

MGD, MILLER HIGH LIFE, MILLER LITE	\$ 4.00
CORONA	\$ 4.00
ROLLING ROCK	\$ 4.00
SIERRA NEVADA	\$ 4.00
SAM ADAMS	\$ 4.00
RED STRIPE	\$ 4.00
AMSTEL LIGHT	\$ 4.00
NEW CASTLE	\$ 4.00
GUINNESS	\$ 5.00
HAAKE BECK	\$ 4.00

WINES, MIXED DRINKS AND COCKTAILS...

LISTED ON BACKSIDE OF YOUR MENU OR VISIT OUR BAR UPSTAIRS

the WAFFLE WINES

SPRING, 2008

SPARKLING

GLASS BOTTLE

CANELLA PROSECCO, ITALY, NV

Subtle sweetness and a smooth texture with the aroma of fruity peach and apple

6.50 26

IRON HORSE CLASSIC VINTAGE BRUT, SONOMA, 2002

Wonderfully rich and creamy

12 58

WHITE

PACIFIC RIM, REISLING, CALIFORNIA, 2006

Clean but won't stop the talk at the table, with a little bit of green apple, peach, citrus and melon

5 19

BOGLE CHARDONNAY, YOLO COUNTY, 2006

Crisp refreshing tropical fruit flavors. Creamy with not too much butterscotch finish

6 24

MARTIN CODAX, ALBARINO, NORTHWEST SPAIN, 2006

Ripe and full with bright zesty citrus and apricot

26

BRANDER SAUVIGNON BLANC, SANTA YNEZ VALLEY, 2006

Crisp and dry with a floral aroma

7 27

ANSELMI SOAVE, CAPITAL CROCE, ITALY, 2004

Medium bodied, dry and fresh with notes of grapefruit, hazelnut and pear.

30

RED

AGAPITO RICO CARCHELO, ALICANTE, SPAIN, 2006

Big and luscious and very drinkable

5 20

LA PLAYA, BLOCK SELECTION RESERVE, CABERNET SAUVIGNON, CHILE 2004

Smooth but full bodied with hints of vanilla, nutmeg and plum

6 23

CASTELLO DI FONTERUTOLI BADIOLA, ITALY, 2005

A blend of Sangiovesi and Cabernet Sauvignon. Savory and Exotic

26

NICOLAS POTEL, BOURGOGNE CUVÉE GERHARD, FRANCE, 2004

Bright and fresh on the nose, strawberry and cherry on the palate and a nice dose of spice

8 32

FORADORI, TEROLDEGO ROTALIANO D.O.C. ITALY, 2003

Bright plums and purple fruit backed by cinnamon, clove and pepper

36

OYSTER BAY PINOT NOIR, NEW ZEALAND, 2006

Plum, dark cherry and cola. A nice contrast to California style pinot

38

ROSE

BODEGAS MUGA, ROSADO, SPAIN, 2006

A warm weather welcome of pineapple, ripe apple, citrus and kiwi

5 22

COCKTAILS

FULL BAR IS AVAILABLE UNTIL 2AM, ORDER FROM YOUR SERVER OR VISIT OUR LOUNGE ON THE SECOND FLOOR

MIMOSA

Made with Orange Juice and Canella Prosecco

\$ 6.50

BLOODY MARY

Made with our own house mix

\$ 6.50

KIR ROYALE

Ours is made with Canella Prosecco and Chambord

\$ 8.00

GINGER MAPLE MARTINI

A vodka based Martini. The first sip is sweet and gingery - the last is pure Maple.

\$ 8.00

SHAKE AND A SHOT

Choose from a chocolate dipped strawberry, thin mint or coffee 'n cream

\$ 8.50