

the WAFFLE STANDARDS

GRAVY FRIES Golden waffle fries smothered with your choice of gravy	\$ 6.00
CHILI FRIES Cowboy chili, cheese, red onions and jalapeños	\$ 8.00
MAC & CHEESE	\$ 9.00
CHILI MAC Your choice of cowboy or vegan chili with cheddar and pasta shells	\$ 9.00
THE WAFFLE MEATLOAF With mashed potatoes, vegetables and brown gravy.	\$ 11.00
CHICKEN POT PIE With tender carrots, peas, pearl onions, mushrooms with a buttermilk biscuit crust.	\$ 11.00
YANKEE POT ROAST With potatoes, mushrooms, carrots and onions.	\$ 13.00
RIBEYE 14 oz. hand-cut Angus rib-eye with house made onion rings and A-OK sauce.	\$ 18.00
HOUSE ONION RINGS AND A-OK SAUCE	\$ 6.00

VEGETARIAN SPECIALS

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

SIDES

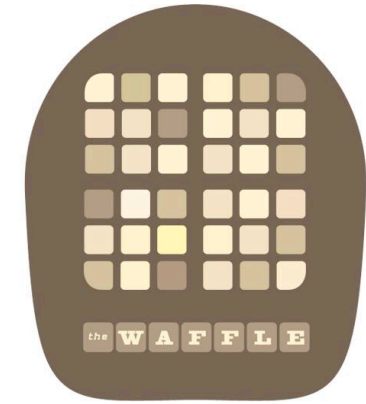
GRILLED CHICKEN BREAST (6 oz.)	\$ 5.00
A RASHER OF BACON (4 slices)	\$ 4.00
SIDE OF HOUSE SAUSAGE (3 links)	\$ 4.00
COUNTRY HAM (4 oz.)	\$ 4.00
SIDE OF SMOKED SALMON (4 oz.)	\$ 5.50
OLD SCHOOL GREENS (6 oz.)	\$ 4.00
MASHED POTATOES	\$ 4.00
SIDE OF VEGETABLE OF THE DAY	\$ 4.50
PLAIN HASH BROWN POTATOES	\$ 3.00
SIDE OF PANCAKE	\$ 4.00
COLE SLAW	\$ 2.00
SIDE OF FRUIT	\$ 3.25
SIDE OF COTTAGE CHEESE	\$ 2.50
SAWMILL, SAUSAGE OR BROWN GRAVY	\$ 2.00
SIDE OF WAFFLE FRIES	\$ 4.00
SIDE OF HOMESTYLE ONION RINGS	\$ 3.00
WOOFLES for our Four Legged friends 3 dog treats made with Parmesan Reggiano, parsley and organic flour.	\$ 1.50

SWEETS

THE WAFFLE SUNDAE Our malted buttermilk waffle, topped with ice cream, chocolate sauce, caramel sauce, frosted almonds and whipped cream and a cherry.	\$ 7.00
THE TREAT Chef's choice; ask about today's selection	\$ 6.00

SHAKES AND MALTS

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



323.465.6901 www.thewaffle.us

6255 Sunset Blvd., Hollywood, CA

6:30 AM to 2:30 AM Sunday through Thursday
6:30 AM to 4:30 AM Friday and Saturday

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 blueberries and 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.	\$ 8.00



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AND MORE WAFFLES

BAKED-IN APPLEWOOD SMOKED BACON WAFFLE Served with Waffle Maple Syrup and butter.	\$ 8.00
CORNMEAL JALAPEÑO WAFFLE With crispy chicken breast, old school greens and sausage 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, with Applewood smoked bacon, Country ham, or 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 with 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 With cheddar cheese and choice of 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
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
BISCUITS AND GRAVY Three large biscuits topped with sausage gravy.	\$ 7.00
HOT OATMEAL Irish steel cut oats, milk, brown sugar, raisins.	\$ 5.00

HASH BROWNS

SMOTHERED With peppers, mushrooms, onions and sawmill gravy.	\$ 8.00
4 CHEESE With American, Jack, Cheddar and Gruyere.	\$ 8.00
JALAPEÑO With Cowboy chili, red onions, jalapeños and cheese.	\$ 9.00
MUSHROOM Caramelized onions, Applewood smoked bacon, sour cream.	\$ 8.00
SMOKED SALMON With red onions, cream cheese and capers.	\$ 10.00
CORNERED BEEF With house corned beef, onions and Gruyere.	\$ 9.00

SOUPS AND SALADS

SOUP OF THE DAY	Cup \$ 4.00	Bowl \$ 6.00
BOWL OF CHILI Cowboy style chili (no beans) with all the fixings and a biscuit.	\$ 8.00	
HOUSE SALAD Assorted lettuces, baby tomatoes and homemade croutons.	\$ 6.00	
TRADITIONAL CAESAR Served with homemade croutons and shaved Parmesan <i>Add chicken</i>	\$ 9.00 \$ 2.50	
CHOPPED COBB Tossed grilled chicken, avocado, Applewood smoked bacon, baby tomatoes, red onion, hard-boiled egg and crumbled Maytag blue cheese.	\$ 11.00	
STEAK SALAD Grilled heart of romaine, roasted tomatoes, red onion, mushrooms and Steak cooked to order.	\$ 12.00	
THE WEDGE Iceberg lettuce, red onions, hard-boiled egg, crumbled Applewood smoked bacon, served with chunky Maytag blue cheese dressing.	\$ 8.00	

DRESSINGS: MAYTAG BLUE CHEESE, BUTTERMILK RANCH, 1001 ISLAND, BROWN SUGAR MUSTARD VINAIGRETTE, AND WHITE BALSAMIC ITALIAN

SANDWICHES

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

BURGERS

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