

BREAKFAST A LA CARTE AVAILABLE ALL DAY

EGGS FLORENTINE WITH ASPARAGUS / 13
poached egg, toasted sourdough, smashed avocado,
hollandaise, roasted asparagus, fresh seasonal fruit

SOFT SCRAMBLED EGG SANDWICH / 10
monterey jack cheese, two organic scrambled eggs,
brioche bun, fresh herbs, pea shoots, dressed greens,
add bacon / 4

BELGIAN CHOCOLATE RASPBERRY WAFFLES
8 for 1 waffle / 12 for 2 waffles
house milled GF oat waffles, chocolate sauce
vegan whipped cream, vegan butter, maple, fresh raspberries
V, GF

BIG BREAKFAST BOWL / 13
ancient grains, bacon, sunny side up egg,
wilted greens, green sriracha, tomato salad **GF**

ACAI BOWL / 10
all the fruit, toasted coconut flakes,
house made nut & seed granola, bee pollen **V, GF**

ADD ONS

ORGANIC EGG / 2 each

SOURDOUGH TOAST, JAM & BUTTER / 4

WARM ANCIENT GRAINS / 4

ORGANIC BERRIES / 4

APPLEWOOD SMOKED BACON / 4

FREE RANGE CHICKEN BREAST / 5

WILD CAUGHT SALMON / 8

GINGER MARINATED TEMPEH / 4

HALF AVOCADO / 2.5

SMALL PLATES

ROASTED CAULIFLOWER / 10
cashew yogurt, za'atar, grilled apple **V,GF**

ROASTED DELICATA SQUASH / 10
whipped goat cheese, kale pesto, pea shoots, lava salt **GF**

WHITE BEAN HUMMUS / 10
grilled sourdough, vegetable crudite, chive oil **V**

Consuming raw or undercooked meats, poultry, shellfish or
eggs may increase your risk of foodborne illness.

GF=gluten free

V=vegan

ENTREES

WINTER BUDDHA BOWL / 13
delicata, cauliflower, mole black beans, avocado,
ancient grains, cashew sour cream, cashew queso **V, GF**

KIMCHEE GRAIN BOWL / 13
ancient grains, house-made kimchee,
fried egg, shiitakes, snap peas, red pepper,
gochujang, house-made pickles **GF**

SAMMY & TOAST

AVOCADO TOAST / 11
radish, cherry tomato, serrano chimichurri,
soft boiled egg, radish sprouts

ASPARAGUS, CUCUMBER & GOAT CHEESE TOAST / 11
roasted asparagus, fresh cucumber, watermelon radish,
whipped goat cheese, kale pesto, toasted sourdough

ROASTED CHICKEN CLUB SANDWICH / 12
roasted chicken breast, bacon, tomato, lettuce,
garlic aioli, pickles, on grilled sourdough
with green salad or potato salad

BURRATA CAPRESE SANDWICH / 12
pesto, basil, fresh tomato, pea shoots, radish sprouts,
on grilled sourdough, with green salad or potato salad

MEDITERRANEAN ROASTED VEGETABLE
SANDWICH / 12
roasted cauliflower & sweet potato, white bean hummus,
avo, lettuce, tomato, sriracha aioli, pickles, sourdough,
with green salad or potato salad **V**

SOUP & SALAD

MASSAGED KALE & BRUSSELS CAESAR / 13
seaweed caesar dressing, baby kale, pepitas,
shaved brussels sprouts, avocado,
shredded cotija **GF**

SCHUYLER'S LIL SALAD / 7
little gem lettuce, pickled market vegetables,
lemon thyme vinaigrette **V,GF**

WINTER CITRUS, AVO & GRILLED LITTLE GEM / 11
grilled little gem, kishu tangerines, ruby red grapefruit,
avocado, cara cara orange poppy seed
vinaigrette **V,GF**

36 HOUR FREE RANGE CHICKEN BROTH / 6
pho herbs, lime, lava salt

ALWAYS VEGAN SOUP CUP / 6 or BOWL / 8 **V,GF**

SOUP CUP & HALF SALAD COMBO 12

BRUNCH MENU (SAT & SUN ONLY)

ALL INCLUSIVE WITH BOTTOMLESS MIMOSAS \$25
(OR WITH NON ALCOHOLIC KOMBUCHA MIMOSAS \$20)

EGGS FLORENTINE WITH ASPARAGUS
poached egg, toasted sourdough, smashed avocado,
hollandaise, roasted asparagus, fresh seasonal fruit

SOFT SCRAMBLED EGG SANDWICH
monterey jack cheese, two organic scrambled eggs
brioche bun, fresh herbs, pea shoots, dressed greens
applewood smoked bacon

CINNAMON APPLE FRENCH TOAST
caramelised apples, sourdough, maple
vegan whipped cream **V**

BELGIAN CHOCOLATE RASPBERRY WAFFLES
2 house milled GF oat waffles, chocolate sauce,
vegan whipped cream, vegan butter, maple,
fresh raspberries **V, GF**

BIG BREAKFAST BOWL
ancient grains, bacon, sunny side up egg,
wilted greens, green sriracha, tomato salad **GF**

FREEKEH BREAKFAST RISOTTO
braised leek, grilled trumpet mushrooms
mushroom jus, cashew cream, sunny side up egg
available vegan

ALL MENU ITEMS AVAILABLE GLUTEN FREE

SMOOTHIES

all smoothies are vegan and gf

LOCAL COLD PRESSED JUICE / 8

TROPI-KALE / 9
kale, pineapple, nopal, toasted coconut, ginger, mint, lime

GOLDEN MANGO / 9
mango, turmeric, ginger, lime, black pepper, tangerine

WAKE UP KALE / 9
kale, lemon, maple syrup, parsley, ginger, apple, almond butter

COCOA MOTION / 9
cacao nibs, chai, banana, dates, pepitas, hawaiian salt

BERRY ALIVE / 9
blueberry, strawberry, goji berry, almond butter, banana,
coconut water

ENHANCEMENTS

Add almond butter, cacao, chia seeds, flax seeds,
raw pepitas, ginger, kale or MCT oil / 1

Add grassfed ghee, maca, reishi mushroom boost,
vegan protein, turmeric, or neocell collagen / 2

Add avocado / 2.5

Add a double shot of espresso or matcha / 3.25

FEBRUARY 2018

WANDERLUST HOLLYWOOD
1357 N. HIGHLAND AVE
LOS ANGELES CA 90028
(323) 967-8855

Mon-Friday 8am-2pm / Sat-Sun 9am-2pm

