

## BREAKFAST ALL DAY

### KALE FLORENTINE / 13

poached egg, toasted sourdough, hollandaise  
sauteed kale, fresh seasonal fruit

### SOFT SCRAMBLED EGG SANDWICH / 10

monterey jack cheese, two organic scrambled eggs,  
brioche bun, fresh herbs, dressed greens  
add bacon / 4

### CRANBERRY OAT WAFFLES / 6

house milled GF oats, cranberry orange compote  
maple, vegan butter, maple **V, GF**

### BIG BREAKFAST BOWL / 13

ancient grains, bacon, sunny side up egg,  
wilted greens, salsa verde, 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 W/ JAM & BUTTER / 4

WARM ANCIENT GRAINS / 4

ORGANIC BERRIES / 4

APPLEWOOD SMOKED BACON / 4

FREE RANGE CHICKEN BREAST / 5

WILD CAUGHT SALMON / 6

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, lava salt **GF**

### FREEKEH RISOTTO / 10

braised leek, grilled trumpet mushrooms  
mushroom jus, cashew cream **V**  
add egg / 2

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,  
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

### TARTINE / 11

roasted heirloom carrots, 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

### M.A.L.T SANDWICH/ 12

roasted trumpet mushrooms, avo, lettuce, tomato  
sriracha aioli, 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

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

# SMOOTHIES

all smoothies are vegan and gf

LOCAL COLD PRESSED JUICE / 8

PEACHES & DREAM / 9

VeganSmart Peaches, banana, turmeric raspberries, mint, lime & coconut juice

TROPI-KALE / 9

kale, pineapple, nopal, toasted coconut ginger, mint, lime

GOLDEN MANGO / 9

mango, turmeric, ginger, lime, black pepper tangerine

BRAZILIAN BEET / 9

red beet, acai, pineapple, jalapeno, parsley

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

## BEVERAGES

HARMLESS HARVEST	ESPRESSO 3.25
COCONUT WATER 6	CAPPUCINO 4.25
MATCHA LEMONADE 4	LATTE 4.5
MT. VALLEY SPARKLING H2O 4.5	GOLDEN TURMERIC LATTE 4.5
KOMBUCHA 5	MOCHA/CHAI LATTE 5
BREWED COFFEE 3	HOT TEA 3
COLD BREW 4	ICED TEA 3
BULLETPROOF COFFEE 5	

WANDERLUST HOLLYWOOD

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



JANUARY 2018

