

BREAKFAST ALL DAY

EGGS, BACON AND TOAST / 11

2 eggs any style, grilled sourdough, butter applewood smoked bacon, butter & jam **GF / 13**

SOYRIZO BURRITO / 13

potato and cauliflower soyrizo, avocado, cilantro, salsa verde, egg **GF / 14.75 (V by request)**

SOFT SCRAMBLED EGG SANDWICH / 10

monterey jack cheese, two organic scrambled eggs, brioche bun, fresh herbs, radish sprouts, side green salad

BIG BREAKFAST BOWL / 13

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

QUINOA PORRIDGE / 9

steel cut oats, quinoa, coconut milk, almond milk. maple syrup topped with banana, berries and house-made super-seed granola **V, GF**

ACAI BOWLS

HOUSE ACAI BOWL / 11

acai topped with fruit, toasted coconut flakes, house-made super-seed granola **V, GF see smoothies for add ons**

GOLDEN BLISS ACAI BOWL / 14

acai, turmeric, chia with oat milk, almond butter, hemp seed, and mango topped with figs, cashews, housemade super-seed granola, cacao nibs **V, GF see smoothies for add ons**

SMALL PLATES

BALSAMIC YAMS & SPROUTS / 8

balsamic roasted yams and brussels sprouts with thyme and pomegranate **V, GF**

CURRIED CAULIFLOWER / 7

roasted cauliflower, coconut curried yogurt, micro-cilantro **V, GF**

SOUPS

36 HOUR FREE RANGE CHICKEN BROTH / 7

pho herbs, lime, lava salt

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

SOUP CUP & HALF SALAD COMBO 13

soup of the day and choice of kale/brussels or green salad

ADD ONS

GLUTEN-FREE: BREAD / 2

ORGANIC EGG / 2

APPLEWOOD SMOKED BACON / 4

FREE RANGE CHICKEN BREAST / 5

WILD CAUGHT SALMON / 6.75

GINGER MARINATED TEMPEH / 4

HALF AVOCADO / 2.5

GRILLED SEASONAL VEGETABLES / 5

SIDE GREEN/ SWEET POTATO SALAD / 5

SIDE DRESSING/ SAUCE / 1.5

ORGANIC BERRIES / 5

LUNCH ALL DAY

GREEN GODDESS BOWL / 14

broccolini, asparagus, wilted kale, ancient grains, avocado, green hummus, chimichurri, radish, pea shoots **V, GF**

KIMCHEE GRAIN BOWL / 14

ancient grains, house-made kimchee, fried egg, shiitakes, snap peas, red bell pepper, gochujang, house-made pickles **GF**

New! JACKFRUIT QUINOA BOWL / 13

jackfruit and shiitake mushrooms sautéed with garlic and onions, quinoa, sautéed spinach with cashew queso and siracha sauce. *Like a little spice?* we'll add sliced jalapeños **V, GF**

SEASONAL BUDDHA BOWL / 13

black beans, cauliflower tabouleh, corn succotash, broccolini, chimichuri **V, GF**

OMEGA 3 BOWL / 16

grilled garlicky salmon, white quinoa, steamed seasonal vegetables, pickled carrots, walnut gremolata, lemongrass teriyaki on side **GF**

SAMMIES* & TOAST

AVOCADO TOAST / 11

radish, cherry tomato, serrano chimichurri, cold soft boiled egg, radish sprouts **GF / 13 (V by request)**

ROASTED CHICKEN CLUB SANDWICH / 14

roasted chicken breast, bacon, tomato, lettuce, garlic aioli, pickles, on grilled sourdough **GF / 16**

AVOCADO PESTO SANDWICH / 12

kale pesto, garlic aioli, avocado, spinach on grilled sourdough **V, GF 14**

* comes with side of green salad or sweet potato salad

SALAD

MASSAGED KALE & BRUSSELS CAESAR / 13

seaweed caesar dressing, baby kale, pepitas, shaved brussels sprouts, avocado, cotija, nori furikake **GF (V by request)**

PEAR HARVEST SALAD / 14

arugula, spinach, roasted yams, candied walnuts, goat cheese, pears, dried cranberries, balsamic vinaigrette **GF (V by request)**

New! WINTER CITRUS SALAD / 14

grapefruit, blood orange, arugula, mixed grains, avocado, mint, chopped walnuts, burrata with orange vinaigrette **GF (V by request)**

We accept requests for items to be left off of dishes. Substitutions will be charged as "add ons"

DRINKS ALL DAY

AGUA FRESCA OF THE DAY / 3
MT. VALLEY SPARKLING or SPRING WATER / 2.5
STARFIRE WATER 42oz / 5
HARMLESS HARVEST COCONUT WATER 16 OZ / 6
KOMBUCHA / 5.50
california grape, pink lady apple, maca berry, ginger lemon,
blood-orange-carrot-ginger
LOCAL COLD PRESSED RAW JUICES / 8
golden boy, clean-up, mermaid, melon rose, boss tonic, G3
BREWED COFFEE / 3
COLD BREW / 4
HOT TEA / 3
ICED TEA / 3

DELIGHTS

PASTRIES

New & Improved! banana muffin **V, GF** / 3.75
New! carrot cake **GF** / 4
chocolate chip cookie / 3
peanut butter cookie nugget **GF** / 3.25
strawberry rhubarb danish / 4
coffee cake / 4

CHOCOLATES

fine & raw brooklyn bonnies & chunckette / 4.99
fine & raw chunkies / 7.99
Eat Chic / 6.50 box / 3 single

WINE & BEER

NATURA ORGANIC WINES / bottle 28 / glass 10
The exclusive wine of Wanderlust Hollywood, Natura is produced from the healthiest and highest quality organic grapes. Grown with the upmost respect for the environment in Chile. Vegan friendly and **GF**
chardonnay - unoaked
rose
pinot noir

SPARKLING / bottle 28
cava / glass 10
mimosa / glass 9
bottomless mimosa / 20

ANGEL CITY BEERS / 9
pilsner 5.6 ABV
IPA 6.1 ABV

FLYING EMBERS HARD KOMBUCHA / 8
ancient berry 4.5 ABV
lemon orchard 4.5 ABV
ginger & oak 4.5 ABV

WANDERLUST HOLLYWOOD

1357 N. HIGHLAND AVE
LOS ANGELES CA 90028
www.wanderlusthollywood.com

FULL MENU: Mon-Fri 8am-2pm / Sat-Sun 9am-2pm
HAPPIEST HOURS: Mon-Thurs 4pm-7pm
GRAB-N-GO AVAILABLE ANYTIME



SMOOTHIES

V, GF / 10

TROPI-KALE

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

GOLDEN MANGO

mango, turmeric, ginger, lime, black pepper, tangerine

COLD BREW SMOOTHIE

cold brew, bananas, almond butter, maple, vanilla, cinnamon

COCOA MOTION

cacao, chai, banana, dates, pumpkin seeds

BERRY ALIVE

blueberry, strawberry, goji berry, almond butter, banana, coconut water

LEAN GREEN HEMP MACHINE

pear, avocado, mint, lime, ginger, cucumber, spinach, hemp seeds, coconut water

ENHANCEMENTS

almond butter, cacao, chia seeds, flax seeds,
raw pepitas, ginger, kale or MCT oil / 1
grassfed ghee, vegan protein, turmeric, collagen / 2
avocado / 2.5