

The Wayfarer Downtown LA 813 S Flower St. Los Angeles, CA 90017

the
GASLIGHTER
social club

BREAKFAST

AVAILABLE 6:30 AM - 11 AM

FRESH PASTRIES 4

CHEF'S ASSORTED PASTRIES

LIGHT START

GASLIGHTER GRANOLA 9
greek yogurt, coconut, wildflower honey, berries

OVERNIGHT OATS 9
almond milk, chia seeds, dates, spices, orange zest, peanut butter, cacao nibs, maple syrup

AVO TOAST 14
sourdough, chipotle aioli, feta, micro cilantro, sumac onion, toasted pepitas, market radish
add bacon bits +2, soft egg +2, or smoked salmon +5

IN BETWEEN

8TH STREET BURRITO 12
bacon, sausage links, folded egg, boursin & cheddar, tater tots, salsa roja, flour tortilla

BRISKET ON BRIOCHE 13
shaved marinated brisket, tater tots, caramelized onions, over medium egg, pepper jack, american, spicy aioli

TRUFFLE SAUSAGE SAMMY 13
truffle pork sausage patty, over medium egg, tater tots, cheddar & american, truffle aioli on english muffin

EGGS AND MORE

EGGS+ 15
2 eggs any style, tater tots, grilled bread, fruit with choice of 2: bacon, chicken sausage, or sausage links

GREEN EGGS & HAM OMELET 16
Lady Edison ham, raclette, chives, pesto, classic beurre blanc with choice of tater tots or petite herb salad

SMOKED SALMON PLATE 16
scottish smoked salmon, lilly rose pickles, chive cream cheese, capers, sprouted rye

STEAK PICADO SHAKSHUKA 15
ricotta salata, scallion, smoked tomato sauce, red onions, bell peppers, micro cilantro, grilled zaatar flatbread

VEGAN CHILAQUILES 14
sautéed soyriso & tofu, refried black beans, soy cheese, avocado, rancho sauce, tortilla chips, pickled red onion, cabbage, pico de gallo, vegan chipotle crema

SUGAR, PLEASE

MILK TOAST BREAD PUDDING 14
peanut butter, bananas, condensed milk, seasonal preserves

CHOCOLATE CHURRO WAFFLE 14
cinnamon-sugar, dark chocolate, caramel sauce, berries



COFFEE

HOUSE DRIP 5
ANGEL CITY - light roast
12 STORIES - dark roast

ESPRESSO DBL 5
AMERICANO 5
LATTE 6.5
CHAI LATTE 6.5
MATCHA LATTE 6.5
CAPPUCCINO 6.5

TEA 4.5

BLACK TEA
EARL GREY
ENGLISH BREAKFAST
MASALA CHAI

GREEN TEA
GEN MAI CHAI
JASMINE GREEN

SCENTED & BLENDED TEA
PEPPERMINT
CHAMOMILE
MANGO FLIP

ICED TEA
ASSAM BLACK
JASMINE GREEN

LUNCH & DINNER

AVAILABLE 11 AM

NIBBLES

SOCIAL 24
chef's choice of daily cheese and charcuterie,
assorted pickled veggies

HUMMUS 10
jalapeño, pepper salsa, flatbread

AVOCADO TOAST 16
chipotle aioli, feta, cilantro, sumac onions,
pepitas, radish
add egg +4

CRISPY RICE 14
spicy tuna, serrano

RAW

STEAK TARTARE 18
quail egg, sambal miso sauce, rice crackers

SALMON 15
yuzu dressing, truffle oil, black truffle

SCALLOP 18
yuzu soy, ginger, sesame oil, cilantro, bubu arare

YELLOWTAIL 16
spicy miso, pringles

VEGETABLES

LITTLE GEM 10
croutons, parm, pine nuts, Caesar dressing
salmon +12 steak +10 chicken +7

TOMATO CEVICHE 12
red onion, cucumber, whipped feta, cilantro,
granola, garlic sauce, flatbread

KUNG PAO BRUSSEL SPROUTS 14
flash fried, chile garlic sauce, scallion, peanuts

ROASTED CAULIFLOWER 15
chipotle kewpie, grilled lime, ricotta

FRIES 7
sea salt, truffle aioli
truffle +9

SEAFOOD

TUNA TOAST 15
albacore, shave mirepoix, olive oil, bread

SALMON SALAD 25
mixed greens, cabbage, edamame, wonton strips,
hoisin glaze, mango dressing

MISO GLAZED CHILEAN SEA BASS 28
saffron sauce, fennel salad

MEAT

KOBE BEEF STREET DOG 20
bacon wrapped kobe beef dog, brioche, caramelized
onions & peppers, ketchup, dijonnaise

STEAK FRITES 36
BRANDT New York, black pepper glaze, truffle fries

HOT & SPICY CHICKEN SANDWICH 16
fried chicken, black ranch, slaw, cheese

SLIDERS
PORK 15
carnitas hot mustard miso, shiso, brioche, pico

BEEF 15
bacon, hr mayo, lettuce, tomato, cheese

BOWLS

MAC & CHEESE 14
mornay, panko, comte

CHIRASHI 18
spicy tuna, salmon, hamachi, nori, avocado

DESSERT

COCONUT PANNA COTTA 9
guava-strawberry, mango gelee, coconut shortbread

BABA AU RHUM 9
spiced caramel, calvados whipped cream

VEGAN CHOCOLATE MALT MILKSHAKE 9
fries

LIBATIONS

HOUSE REFRESHMENTS

WAYFARER AGUA FRESCA 6.5
watermelon, sage, citrus, soda

FOUNTAIN DRINKS 4.5

COKE
DIET COKE
SPRITE
ORANGE FANTA
DR. PEPPER
ROOT BEER
LEMONADE
FEVER TREE GINGER ALE
FEVER TREE GINGER BEER
FEVER TREE TONIC WATER

A LITTLE BOOST 5

RED BULL
RED BULL SUGAR FREE
GROUNDWORK COLD BREW
GROUNDWORK BITCHES COLD BREW

FRESH JUICE 5

ORANGE JUICE, APPLE JUICE
GRAPEFRUIT JUICE, PINEAPPLE JUICE

FROM BEAN, COW OR NUT 4.5

MILK (WHOLE, 2%, SKIM)
ALMOND MILK
CASHEW MILK
SOYMILK

COLD PRESSED JUICE 9

FROM LITTLE WEST

THE CLOVER
kale, cucumber, spinach, pear, cilantro,
mint, lime

GINGER SNAP
fuji apple, green apple, ginger, lemon

GO BIG
beet, kale, carrot, apple, wheatgrass,
lemon, ginger

SUNRISE
orange, carrot, coconut water, lemon, ginger,
turmeric

H-2-O 4.5

FIJI WATER
SAN PELLEGRINO SPARKLING
BOXED WATER

WINE

BY THE GLASS

BUBBLES

CONQUILLA	CAVA BRUT	SPAIN	14
CLETO CHIARLI	LAMBRUSCO DI SORBARA	ITALY	15
L. AUBRY FILS	CHAMPAGNE	FRANCE	25/115

PINKISH

GIORNATA "RAMATO"	PINOT GRIGIO	SAN LUIS OBISPO, CA	16
-------------------	--------------	---------------------	----

WHITE

LIEU DIT	SAUVIGNON BLANC	SANTA YNEZ, CA	16
FERDINAND	GRENACHE BLANC	LODI, CA	15
AU BON CLIMAT	CHARDONNAY	SANTA BARBARA, CA	15
SANDHI	CHARDONNAY	SANTA BARBARA, CA	16

RED

OENO	PINOT NOIR	RUSSIAN RIVER VALLEY, CA	15
BOW & ARROW	GAMAY	WILLAMETTE VALLEY, OR	15
CULTIVAR	CABERNET SAUVIGNON	NAPA COUNTY, CA	17

MIMOSA O CLOCK 15

SPARKLING WINE WITH YOUR CHOICE OF JUICE
OJ, GRAPEFRUIT, CRANBERRY, PINEAPPLE, PASSIONFRUIT, ELDERFLOWER OR CASSIS

THE TAP WALL

BEER

	PER OUNCE
ACE PINEAPPLE CIDER CIDER SONOMA, CA 5%	.70
ESTRELLA JALISCO PILSNER JALISCO, MX 4.5%	.70
GOLDEN ROAD WAYFARER PRIVATE LABEL IPA LOS ANGELES, CA 7%	.70
FIRESTONE 805 AMERICAN BLONDE ALE PASO ROBLES, CA 4.7%	.70
BOOMTOWN MIC CZECH BOHEMIAN PILSNER DTLA, CA 5.6%	.70
GOLDEN ROAD MANGO CART FRUIT & FIELD LOS ANGELES, CA 4%	.70
CORONADO ORANGE WIT AVE BELGIAN WITBIER CORONADO, CA 5.8%	.70
THREE WEAVERS DEEP ROOTS AMERICAN AMBER INGLEWOOD, CA 5.2%	.70
EL SEGUNDO CITRA PALE ALE EL SEGUNDO, CA 5.5%	.70
STONE DELICIOUS AMERICAN IPA ESCONDIDO, CA 7.5%	.80
FIGUEROA MOUNTAIN HOPPY POPPY AMERICAN IPA BUELLTON, CA 8.5%	.80

WINE

AU BON CLIMAT	CHARDONNAY	SONOMA COUNTY, CA	3.5
BIELER PÈRE & FILS	ROSÉ	PROVENCE, FRANCE	3
AU BON CLIMAT	PINOT NOIR	SANTA BARBARA, CA	3.5

KOMBUCHA

BETTER BOOCH KOMBUCHA HUNTINGTON PARK, CA	.75
---	-----

HOW IT WORKS

STEP 1: Load a card at the counter or with your server.

STEP 2: Grab a glass.

STEP 3: Choose your tap, tap your card, and pour.

REPEAT.