

off the waffle  
authentic liège waffles

# MENU



2540 WILLAMETTE ST  
EUGENE, OREGON  
(541) 515 6926

# LIÈGE WAFFLES

Our Liège waffles are absolutely, undoubtedly the most delicious thing known to humankind

We use organic, unbleached wheat flour, organic milk from Noris Dairy (Scio, OR), ridiculously good Oregonian butter, local eggs, Belgian pearled sugar, pure vanilla extract, a wee smidgen of sea salt and YEAST!



**THE ORIGINAL LIÈGE WAFFLE - \$3**

**REAL MAPLE SYRUP - \$1  
RIDICULOUSLY GOOD BUTTER - 50¢**

**OUR WAFFLES DO NOT NEED MAPLE SYRUP OR BUTTER,  
BUT WE WON'T JUDGE YOU IF YOU ORDER THEM**

**DISCLAIMER: OUR WAFFLES MAY FLATTER, IMPRESS, DELIGHT,  
EMPOWER AND MAYBE EVEN CONFUSE YOU**

# SIGNATURE SAVORY LIÈGE WAFFLES

ALL EGGS ARE SPRINKLED WITH SEA SALT AND FRESHLY GROUND BLACK PEPPERCORN



## GOAT IN HEADLIGHTS

goat cheese, avocado, fresh basil, two sunnyside-up eggs.  
topped with smoked paprika, fresh ground coriander.  
drizzled with extra virgin olive oil

8

**USE YOUR  
IMAGINATION**

## BMB

bacon, fresh basil, havarti cheese, real maple syrup

6.50

add a sunnyside-up egg on top +1.50



## SELF-FULFILLING PROPHECY

one sunnyside-up egg (oozing yolk), bacon, real maple syrup

6

havarti melted over the top +1



## CYCLOPS THE GREEK

kalamata olives, tomato, caramelized red onion, feta cheese,  
sunnyside-up egg, spinach.  
drizzled with housemade tzatziki sauce and extra virgin olive oil.  
powdered with smoked paprika

8



## THE HOT AVO

fresh mozzarella, fresh basil, avocado, tomato,  
a dash of sea salt and fresh ground black peppercorns.  
drizzled with extra virgin olive oil

7

# SIGNATURE SWEET

## LIÈGE WAFFLES



### THE BELOVED BULLY

belgian chocolate chips, fresh strawberries

6

add freshly whipped cream +.75



### THE OVERACHIEVER

belgian chocolate chips, sliced banana.  
drizzled with our housemade dark chocolate sauce

4.50

add freshly whipped cream +.75



### THE GIUSEPPE

nancy's honey yogurt, banana, crushed pecans, coconut flakes

6

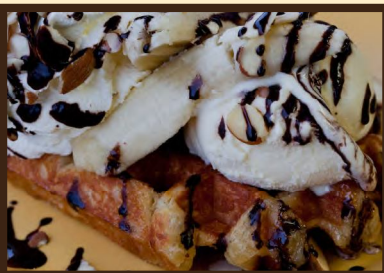


### THE FRUIT PARTY

a selection of our fresh fruits on a bed of freshly whipped cream

6.75

substitute yogurt for whipped cream, no extra charge



### THE OL' BANANA SPLIT

vanilla ice cream, banana, whipped cream, almonds.  
drizzled with our housemade dark chocolate sauce

6.50



### THE FELONY

mango sorbetto (by stella gelato), coconut flakes, banana,  
whipped cream. drizzled with real maple syrup and sesame oil

7.50

# SIGNATURE INBETWEEN

## LIÈGE WAFFLES

ALL EGGS ARE SPRINKLED WITH SEA SALT AND FRESHLY GROUND BLACK PEPPERCORN



### THE H-BOMB

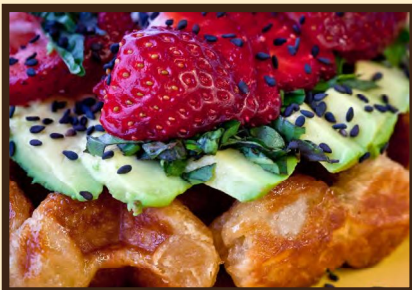
melted havarti, sliced fuji apple, cinnamon  
4.50



### THE SHMOOLI

pear, smoked gouda, dollop of applesauce,  
crushed walnuts, freshly ground coriander  
6.50

add a sunnyside-up egg on top +1.50



### THE 'JUST TRUST US'

avocado, basil, strawberries, nigella sativa (black seed).  
drizzled with extra virgin olive oil

7



### THE SWEET FUNK MACHINE

pear, gorgonzola, local wildflower honey, cinnamon  
5.50

add a sunnyside-up egg on top +1.50

## EGGS

### THE DAILY OMELETTE

Three-egg omelette with our choice of daily goods (check our specials board).  
served with one original liège waffle

8

substitute for organic pasture-raised eggs from Deck Family Farm +1

# WAFFLIZED FLATBREAD

## SANDWICH-LIKE CREATIONS

### WHAT IS WAFFLIZED FLATBREAD?

We make a traditional middle-eastern flatbread dough, made with nigella sativa (known as “black seed”), according to Shimon’s (waffle dad) recipe, and flash bake it in our waffle iron to create this delicious flatbread. This bread serves as a base for our delicious sandwich-like creations

THE FOLLOWING CREATIONS ARE ALL SERVED WITH ORGANIC SPRING GREENS



### DRUZE CRUISE

wafflized flatbread, lábane, za'atar.  
served with extra virgin olive oil  
5.50  
add avocado, tomato, and basil +2.50



### THE WHO-WHAT-WHEN-WHERE-WHY-WICH

spinach, goat cheese, bacon, tomatoes. topped with  
smoked paprika, freshly ground black pepper and sea salt.  
served in our famous wafflized flatbread  
6.50  
add two-egg omelette (inside the 'wich!) +3



### LAMBORGHINI OF LOVE

goat cheese-stuffed lamb kebabs with  
lábane, spinach, tomato, avocado.  
served in our famous wafflized flatbread  
10

\* **ZA'ATAR = TRADITIONAL MIDDLE-EASTERN HERB BLEND WITH THYME, SUMAC, MARJORAM, SESAME SEEDS, OREGANO AND EXTRA VIRGIN OLIVE OIL**

\*\* **LÁBANE = MIDDLE-EASTERN SOFT CHEESE, SIMILAR TO GREEK YOGURT**

# ALTERNATIVE OPTIONS\*\*

ORIGINAL VEGAN LIÈGE WAFFLE - \$3.50

ORIGINAL GLUTEN-FREE LIÈGE WAFFLE - \$3.50

ANY OF OUR SIGNATURE LIÈGE WAFFLES CAN BE MADE GLUTEN-FREE (ADD \$1)

TO MAKE YOUR OWN VEGAN OR GLUTEN-FREE WAFFLE COMBO, PLEASE SEE THE 'OPTIONAL INGREDIENTS' SECTION



## THE WISE DISGUISE **VEGAN!**

vegan liège waffle topped with avocado, basil, strawberries, black seed (nigella sativa), drizzled with extra virgin olive oil

7

USE YOUR  
IMAGINATION

## SWEET V **VEGAN!**

vegan liège waffle topped with applesauce, banana, strawberry, coconut flakes, cinnamon

6



## THE FIVE JIVE **VEGAN!**

our famous flatbread served with spinach, tomato, avocado, pear, caramelized onions. served with organic spring greens and our housemade za'atar

8

**\*\*DISCLAIMER: THOUGH WE ARE CAREFUL IN THE PREPARATION PROCESS OF THESE ITEMS, ALL OF THIS FOOD IS MADE IN OUR KITCHEN, WHICH PROCESSES WHEAT, DAIRY, MEAT AND EGGS. ANYONE WITH A SEVERE ALLERGY TO THESE INGREDIENTS SHOULD AVOID EATING HERE**

# WAFFLE BITES

PERFECT FOR KIDS!

**NEW!**

dippable liège waffle bites served with your choice of 3 of these OTW sauces:

**sweet:** chocolate · caramel · real maple syrup · applesauce · our seasonal fruit compote

**savory:** yogurt-curry sauce · tzatziki · za'atar and olive oil

5

FOR A LISTING OF ORGANIC VS. CONVENTIONAL INGREDIENTS, PLEASE SEE THE 'OPTIONAL INGREDIENTS' SECTION

# SIDES, ODDS AND ENDS

## PROPHECIZE-IT

add to any waffle or sandwich  
a sunnyside-up egg with built-in bacon bits  
2.50

## DREAM BOWL

yogurt bowl with pear, apple, banana, strawberry,  
sliced almonds, coconut flakes  
5

## LAMB I AM

AMAZING!!




organic locally raised lamb,  
herbed and spiced to the maximum delight,  
stuffed with goat cheese, served with mixed greens  
and a side of our housemade tzatziki  
6

## GREEN IT UP



add a side of organic spring greens  
to any dish, served with our housemade  
orange-thina dressing or just  
extra virgin olive oil and aged balsamic vinegar  
2.50

# OPTIONAL INGREDIENTS




## SWEET GOODNESS

- freshly whipped cream.....0.75
-  nancy's organic honey yogurt.....0.75
-  real maple syrup.....1  
we have **THE BEST** maple syrup ever.  
however, it is completely unnecessary  
to order it. our waffles are perfect  
just as they are (trust us)
- belgian semi-sweet chocolate chips.....1
- super creamy vanilla bean ice cream.....1.50
- mango sorbetto (by stella gelato).....2.50
- housemade dark chocolate sauce.....0.50
- housemade caramel sauce.....0.50
-  applesauce.....0.50
- housemade seasonal fruit compote.....0.75


## NUTS N' STUFF

-  walnuts..... 0.75
- pecans.....1.50
- sliced almonds..... 1
-  coconut flakes.....0.50


## VEGGIES, ETC...

-  fresh basil.....0.75
- caramelized red onion..... 0.75
-  spinach.....0.75
-  spring greens (in your sandwich).....0.75







## CHEESE!

- melted havarti cheese.....1
- goat cheese.....1.50
- fresh mozzarella.....1.25
- smoked gouda.....1.50
-  labane.....1.25
- crumbled feta.....1

## SAVOROONIES

- bacon (bits or strips).....1.50
- an egg as you like it (except boiled)...1.50
-  pastured egg (by Deck Family Farm)....2  
these eggs are laid by chickens who spend their  
days frolicking in the grass and eating bugs!
- ridiculously good butter.....0.50
- housemade tzatziki sauce.....0.75
- our za'atar with extra virgin olive oil...0.50

## FRUIT

- strawberries.....2
-  blueberries.....2
-  banana.....0.75
-  pear.....0.75
-  apple.....0.75
-  avocado..... 1.50
-  tomato..... 0.75
- kalamata olives.....1

 HIGH FIVES.....FREE!



= ORGANIC

# BEVERAGES

## COLD:

WE GET OUR MILK, CHOCOLATE MILK AND HALF & HALF FROM NORIS DAIRY. THEY MAINTAIN EXTREMELY HAPPY COWS, WHICH, IN TURN, PRODUCE THIS EXTREMELY DELICIOUS MILK

organic milk.....	1.25/2
organic chocolate milk.....	1.75/3
organic soymilk.....	1.50/2.50
odwalla orange juice.....	1.75/3
organic apple juice (100% pressed).....	1.75/3
organic carrot juice.....	2.25/4

## ORGANIC COFFEE:

OUR COFFEE IS ROASTED AND DELIVERED TO US BY ERIC FROM CAFFE PACORI. HE TAKES EXTREME PRIDE IN HIS COFFEE, AND SO DO WE

wood-roasted sumatra.....	1.75
decaf (swiss water process).....	1.75

## ORGANIC TEAS..... 1.75

white tea	
darjeeling	
earl grey	
red rooibos	
genmaicha (green tea with toasted rice)	

## ORGANIC HERBAL BLENDS... 1.75

### THE ISRAELI BLEND

lemon verbena, peppermint, lemongrass, spearmint, thyme, sage

### THE HIBLIC

detoxifying, anti-inflammatory, improves digestion. made with skullcap, peppermint, licorice root and hibiscus flowers

### LEMON GINGER

'nuff said

### THE CHILLAXER

calendula flowers, skullcap, lemon balm, catnip, thyme and spearmint

### THE RED QUEEN

hibiscus flowers, nettle, rose petals, spearmint, lemongrass and lemon verbena

### THE ROOT BLEND

cleansing, feel-good, earthy tea made of oregon grape root, dandelion root, fennel seeds and licorice root

# TAKE-HOME

## FROZENS:

six original liège waffles.....	12
six vegan liège waffles.....	15
six gluten-free liège waffles.....	18
six wafflized flatbreads.....	12

## HOUSEMADE SPECIALTIES:

OTW za'atar (4oz jar).....	5
dark chocolate sauce (4oz jar).....	4

## GEAR:

OTW t-shirt.....	10
OTW headband.....	3

# OUR STORY

We, The Orian Brothers (Dave and Omer), grew up travelling around the world. As kids, we had spent time in Belgium, Israel and Boston. The first time that we had tried Liège waffles was in Belgium as very young kids. One of Omer's first memories is of receiving a delicious Liège waffle from his kindergarten teacher in Brussels after a full day free of him causing a ruckus.

After graduating from high school, we moved to Israel for a few years. After Israel, we moved to California so that we could work in restaurants, saving up for a long backpacking trip in Latin America. We spent some time in Latin America and, upon running out of travelling money, Dave booked it to England for a job opportunity. Realizing that this job was not for him, Dave called Omer (who was on a farm in Argentina at the time) after a couple of days and let him know he was splitting from England.

About a day later, we met up in San Francisco. We bought an '84 Honda Prelude for a \$1000 and started driving north with nowhere in particular in mind. We Couchsurfed along the way, staying at the homes of Couchsurfing hosts whom we'd emailed. We also slept in the Honda, which was actually more comfy than one may think. At some point Dave remembered that he had been to Eugene on a previous road trip and we decided to drive there.

After Couchsurfing in Eugene for about a month, we settled down in a little orange-and-yellow-painted house located in the West Jefferson neighborhood, near the Whiteaker neighborhood. We knew that Eugene would be the place to start an authentic Liège waffle shop. This had been a family dream for decades.

It was out of the orange-and-yellow-painted house in the West Jefferson neighborhood that we finally opened the original OTW waffle shop. We spent about a month making signs, spreading the word, preparing the shop and developing the recipe (which is always in the works).

We were very lucky that Eugene was (and still is) a small, tight-knit community. Word got out extremely fast. Once Eugenians found out about us, they began to flock. The shop eventually got so busy that we found ourselves with no option but to look for a larger place to serve waffles.

Upon hearing of the old Baskin-Robbins being up for grabs, we moved in and remodeled. The new Off The Waffle on Willamette Street opened its doors in January of 2010, and so far the South Eugene neighborhood has been unbelievably welcoming.

We have been joined in our waffle efforts by Shimon (our dad and longtime waffle enthusiast). Now, the three of us, along with our crew of world-class waffle bakers, continue to bring you a wonderful waffle experience. Nevertheless, we are still just babies in the restaurant world, and we do not claim to have it all figured out. For this reason, it is crucial that you give us as much feedback as you can to help us make more people more happy.

Feel free to contact us at any time by phone or email ([info@offthewaffle.com](mailto:info@offthewaffle.com))

Thanks, and enjoy the ride!

-The Waffle Family