

IN-FLIGHT MENU

*Crafted by Waverly, an all-day café located in coastal Cardiff-by-the-Sea
serving progressive American cuisine with European influences by award-winning
Executive Chef Brian Redzikowski.*

TAKEOFF

🕒 Requires additional notice

VEGETABLE CRUDITE 30
goat cheese mousse. pickled
vegetables / GF VG

CHEESE BOARD 40
assorted cheeses. seasonal jam. honey
comb. nuts. dried fruit. crackers

CHARCUTERIE BOARD 50
assorted meats. seasonal jam. honey
comb. nuts. dried fruit. crackers

MEDITERRANEAN MEZZE
PLATTER 50
halloumi cheese. burrata. eggplant dip.
grapes

🕒 HARRISA GRILLED SHRIMP 45
rancho gordo chickpea salad. mint.
dill. cucumber. onions / GF

🕒 GRILLED ALEPPO CHICKEN 45
herbs. spinach. pickled red onion / GF

🕒 BAJA TUNA TATAKI 40
local greens. tomato. avocado. ginger
dressing

🕒 GRILLED STEAK THAI SALAD 50
red onion. greens. peanut.
cucumbers. herbs / GF

🕒 SONOMA LAMB SHAWARMA
SALAD 40
torn crouton. pickled red onion. feta

ALTITUDE

KALE SALAD 35
almonds. raisins. parmesan. lemon-
olive oil / GF VG

ASIAN PEAR SALAD 40
cucumber. pomegranate. feta.
harissa. herbs / GF VG

CAESAR SALAD 40
"twinkies". parmesan. olive oil

🕒 WATERMELON SALAD 35
pistachio. red onion. olives. feta.
mint / GF VG

OCEAN TROUT CEVICHE 40
tomatoes. onion. cucumber. radish.
aji amarillo

🕒 BAJA BLUE FIN POKE 40
scallion. avocado. seaweed. spicy shoyu

🕒 GRILLED BROCCOLINI 30
torn crouton. lemon. yogurt. sesame.
serrano / VG

LOCAL & SEASONAL FRUIT
BOWL 25
honey yogurt. granola / GF VG

LANDING

BUTTERSCOTCH PUDDING 15
caramel, crème fraîche, maldon sea salt

JET FUEL

BATCHED CRAFT per cocktail 25
COCKTAILS bag serving 4-6 150

BODEGA BOY
mezcal. toasted rice. coconut. lime. mango

EASY STREET
vodka. elderflower. lemon. cucumber

THE JETSETTER
tequila. house curaçao. lime

CHEF BRIAN REDZIKOWSKI

Lauded chef Brian Redzikowski has led a prolific career, cooking in high-profile kitchens throughout the United States and providing his unique perspective on classic French techniques and Asian flavors. The native New Yorker currently oversees kitchen operations and creative menu development for all seven concepts under the acclaimed SDCM umbrella, a boundary-pushing hospitality collective based in Southern California. Brian's trajectory as a nationally recognized chef has seen him competing in Iron Chef America, cooking at the James Beard House in New York City, throwing down on Beating Bobby Flay, earning a coveted Michelin Bib Gourmand award at Kettner Exchange, being crowned the "king of pork" at the national Grand Cochon competition, and cooking regularly at Outstanding in the Field dinners, among others.

One of the seven concepts, Waverly, is the first North County San Diego project from SDCM which also operates Kettner Exchange, Camino Riviera, FIREHOUSE American Eatery & Lounge, Vin de Syrah, The Grass Skirt, Devil's Dozen Donut Shop and Captain's Quarters (Summer 2022). Located steps away from Highway 1 in coastal Cardiff-by-the-Sea, the all-day café serves progressive American cuisine with European influences. The cocktail program, led by Beverage Director Eric Johnson (an Eater San Diego "Best Bartender" alum), complements Redzikowski's culinary vision and draws heavily from the nostalgic flavors of Johnson's youth. The restaurant, designed by local Design 4 Corners, has been featured in Architectural Digest as one of the "The 7 Coolest Indoor-Outdoor Restaurants to Dine At Right Now."

Chef Brian's philosophy as Executive Chef is one of responsibility. Responsibility to the business. The world. To the farmers, fisheries, and butchers. And, of course, responsibility to the guests.

