

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

goat cheese mousse. pickled vegetables / GF VG

CHEESE BOARD

assorted cheeses. seasonal jam. honey comb. nuts. dried fruit. crackers

CHARCUTERIE BOARD

assorted meats. seasonal jam. honey comb. nuts. dried fruit. crackers

MEDITERRANEAN MEZZE PLATTER

halloumi cheese. burrata. eggplant dip. grapes

ALTITUDE

KALE SALAD

almonds. raisins. parmesan. lemon-olive oil / GF VG

ASIAN PEAR SALAD

cucumber. pomegranate. feta. harissa. herbs / GF VG

CAESAR SALAD

"twinkies". parmesan. olive oil

🕒 WATERMELON SALAD

pistachio. red onion. olives. feta. mint / GF VG

OCEAN TROUT CEVICHE

tomatoes. onion. cucumber. radish. aji amarillo

🕒 BAJA BLUE FIN POKE

scallion. avocado. seaweed. spicy shoyu

🕒 GRILLED BROCCOLINI

torn crouton. lemon. yogurt. sesame. serrano / VG

🕒 HARRISA GRILLED SHRIMP

rancho gordo chickpea salad. mint. dill. cucumber. onions / GF

🕒 GRILLED ALEPPO CHICKEN

herbs. spinach. pickled red onion / GF

🕒 BAJA TUNA TATAKI

local greens. tomato. avocado. ginger dressing

🕒 GRILLED STEAK THAI SALAD

red onion. greens. peanut. cucumbers. herbs / GF

🕒 SONOMA LAMB SHAWARMA SALAD

torn crouton. pickled red onion. feta

LOCAL & SEASONAL FRUIT BOWL

honey yogurt. granola / GF VG

LANDING

BUTTERSCOTCH PUDDING

caramel, crème fraîche, maldon sea salt

JET FUEL

BATCHED CRAFT COCKTAILS per cocktail 25
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.

