



## Daytime 9am-3pm

**BLUE MACHINE SMOOTHIE** • 7  
Pudwill Farms Blueberries, Walnut, Almond Milk

**CHIA SEED PUDDING** • 8  
Mango, Mint

**YOGURT AND FRUIT BOWL** • 10  
Sweet Tree Farms Fruit, Blueberry Syrup

**AVOCADO TOAST** • 10  
Crushed Avocado, Frisée, Arugula, Salsa Verde  
**\*Add Gioia Burrata** • 4

**FUNFETTI PANCAKES** • 10  
Vanilla Icing, Vermont Maple Syrup

**CRÈME BRÛLÉE FRENCH TOAST** • 14  
Seasonal Fruit, Whipped Cream, Maple Syrup

**FARM EGG BENEDICT** • 14  
Sourdough, Tender Belly Bacon,  
Tomato, Hollandaise

**FRIED EGG BRIOCHE SANDWICH** • 14  
American Cheese, Tender Belly Bacon,  
Lettuce, Tomato

**BREAKFAST RICE BOWL** • 14  
Kale, Scrambled Egg, Crispy Yams, Broccolini,  
Curry Aioli

**QUINOA SALAD** • 14  
Farro, Pea Tendrils, Poached Eggs, Serrano,  
Avocado, Radish

**KING CRAB BENEDICT** • 19  
Sourdough, Tomato Confit, Hollandaise

**SAUSAGE EGG SANDWICH** • 14  
Soft Scramble, Chive, American Cheese

### BREAKFAST SIDES

Pork Sausage Patty • 4 | Tender Belly Bacon • 4  
Two Eggs • 5 | Grilled Sourdough • 2 | Avocado • 4  
Potatoes • 4 | Seasonal Fruit • 7

*Following Items Available 11:00am* .....

**JAPANESE EGGPLANT DIP** • 7  
Sunchoke Chips, Cilantro

**PICKLED POTATOES** • 9  
Crème Fraîche, Onion

**ROASTED BABY CARROTS** • 12  
Avocado, Cumin, Sunflower Shoots,  
Humboldt Fog Cheese

**PASTRAMI SMOKED SALMON** • 16  
Little Gem, Pickled Red Onion, Avocado,  
Farm Egg, Radish, Cucumber, Green Goddess

**CAESAR SALAD** • 14  
Romaine, Girl & Dug Kale, Croutons,  
Parmigiano-Reggiano, Caesar Salad  
**\*Add: Grilled Chicken** • 6 | **Grilled Shrimp** • 8

**KALE SALAD** • 14  
Parmesan, Almonds, Golden Raisins,  
Apple, Lemon-Pepper  
**\*Add: Grilled Chicken** • 6 | **Grilled Shrimp** • 8

**CHILEAN SEABASS AUTUMN BOWL** • 17  
Rice, Chanterelles, Fall Vegetables, Lemon

**HAMACHI CEVICHE** • 19  
Cucumber, Avocado, Onion, Shrimp Chips,  
Cilantro, Peruvian Chile

**WAVERLY SANDWICH** • 14  
Redzikowski Bread, Fra'mani Turkey, Sprouts,  
Cucumber, Tofu-Aioli, Pickled Red Onion

**CHICK FILET SANDWICH** • 15  
Tomato, Lettuce, Honey Mustard BBQ, Fries

**TENDER BELLY PIG MAC BAO** • 14  
Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

**DOUBLE DOUBLE** • 17  
Two Beef Patties, Cheddar, Arugula,  
Tomato Confit, Onion, Fries

### EXTRAS

Chicken • 6 | Shrimp • 8 | Avocado • 4 | Fries • 6

## Dessert

**CHEESE COURSE** • 14  
Humboldt Fog, Blue, Honey Comb,  
Quince, French Toast, Walnuts

**BUTTERSCOTCH PUDDING** • 10  
Caramel, Crème Fraîche, Maldon Sea Salt

\*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 3% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS**  
to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.



# Cocktails

## JAVA MINT 11

Irish Whiskey, Cafe Lolita, Ironsmith Cold Brew, Smoked Salt Orgeat, Oat Milk, Mint

## THE WAVERLY 12

Gin, Blueberry Oat Milk, Citrus, Nutmeg, Cardamom

## CROSBY CUP 11

Champagne, Manzanilla Sherry, Apple Brandy, Raspberry, Mint

## BANANA CREME 11

Banana Infused Jamaican Rum, Banana, Cinnamon, Oat Milk

## DAILY FIX 12

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

## KONA OLD FASHIONED 12

Bourbon, Macadamia Nut, Mole

## PAN AMERICAN COWBOY 12

Mezcal, Rum, Amontillado Sherry, Lime, Pomegranate

## PINEAPPLE PRINCESS 13

Tequila, Absinthe, Celery, Lime, Pineapple, Saline

## BODEGA BOY 13

Mezcal, Toasted Rice, Coconut, Lime, Mango

## PERSONAL MANTRA 13

Gin, Strawberry Aperol, Aloe, Cucumber, Sea Salt

## A&G ROOTBEER (On Draft) 11

Absinthe, Galliano, Rootbeer

## FIVE POINTS 13

Irish Whiskey, Spiced Persimmon, Espresso, Whipped Cream, Ginger Crystals

## BAR MANAGERS

ERIC JOHNSON & LEIGH LACAP

# Beer

## DRAFT

STONE BUENEVEZA • 8

SCRIMSHAW PILS • 8

MODERN TIMES STOUT • 8

ALLAGASH WHITE • 9

SOCIETE PUPIL IPA • 9

ALMANAC SOUR • 10

## BOTTLE / CAN

ASHLAND SELTZER • 7

JUNESHINE • 9

STIEGL RADLER • 8.5

MONTUCKY

COLD SNACK • 6

# Wine

## SPARKLING WINE

Riesling, Infinite Monkey Theorem, Denver, CO, NV (Draft) 12 -

Cava, Naveran, Penedés, Spain, 2018 12 44

Lambrusco, Zanasi, Modena, Italy, NV 12 44

Semillon Pet-Nat, Barouillet Splash! Bergerac, France, 2019 14 52

## WHITE WINE

House White 9 - 35

Chenin Blanc, Hauts-Baigneux, Les Chênes, France, 2018 13 45

Chardonnay, Jean-Marc Brocard, Chablis, France, 2019 15 55

## ROSÉ & ORANGE\*

Vinho Verde\*, Bojo do Luar 'Tez', Minho, Portugal 2019 14 52

Rhone Blend, Malene, Central Coast, CA, 2019 (Draft) 13 -

## RED WINE

House Red 9 34

Pinot Noir, Le Machin, Sta Rita Hills, CA, 2018 12 46

Syrah/Mourvèdre, Elephant 7, Walla Walla WA, 2018 15 55

Bordeaux Blend, Gundlach Bundschu, Sonoma, CA 2018 14 50

Cabernet Sauvignon, Sutor, Alexander Valley, 2015 15 58

Cabernet Sauvignon, Kith & Kin, Napa Valley, 2018 16 62

Port, Quinta do Crasto, Duoro Valley, Portugal 12 65

# Non-Alcoholic

Coffee • 3.5

Espresso • 4

Cold Brew • 5

Iced Rosemary Matcha • 5

Chai • 5

Latte • 5

Cappuccino • 4.5

Hot Chocolate • 4.

Hot Tea • 4

Milk Options: Organic Whole

Milk, Oat Milk, Almond Milk

Ollipop • 5.5

Bottled Soda • 5

Bottled Water • 5

Virgin Cocktail • 7

Coke • 3.5

Diet Coke • 3.5

Sprite • 3.5

Rootbeer • 3.5

Fresh Lemonade • 4.5

Ice Tea • 4

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