



2 Course Lunch menu

11:00 a.m. - 4:00 p.m.

Select 1 from each course for \$18

First course

Street Corn

Fresh corn, chipotle mayo, cotija cheese, fresh cilantro, and tajin

Birria Flatbread

Beef stew marinated in guajillo sauce a top flatbread with mozzarella, cilantro, and red onion

5 Onion Dip

Served with potato chips and club crackers

Shrimp Mojo

Mexican garlic shrimp taco with lettuce and fresh shrimp tossed in garlic and guajillo oil; topped with chipotle mayo

Second course

Cordon blue

Chicken breast stuffed with Canadian ham, Swiss cheese and spinach accompanied by sauteed vegetables and garlic

Octopus Mexico style

Grilled octopus marinated in a Mexican adobo accompanied by creamy squid ink risotto

Rack of Pork

Grilled pork accompanied by mashed potatoes, asparagus and carrots



3 Course Dinner menu

4:00 p.m. - Close

Select 1 from each course for \$35

First course

Street Corn

Fresh corn, chipotle mayo, cotija cheese, fresh cilantro, and tajin powder

Focaccia Bread

Handmade focaccia with thyme, sea salt, tomato, and garlic oil accompanied with olives, piquillo peppers, roasted onions, balsamic, and olive oil

Salmon Croquettes

Mix of potatoes and salmon, tossed with spices in panko and accompanied by herb beurre Blanc

Little Stuffies

Clams stuffed with mushroom, jalapeno, andouille, and mozzarella cheese with cilantro

Second course

Seafood Paella Valencia

Original Saffron rice, mussels, shrimp, calamari, and chicken; a little taste of Spain

Waverly Pasta

Fettuccine pasta, clams, and shallots all tossed in our mild marinara sauce

Salmon Dinner

Grilled salmon accompanied by lemon rice and asparagus

Rack of Lamb

Lamb accompanied by apple puree, red wine sauce infused with rosemary and caramelized carrots

Third course

Tiramisu

Brownie

Red velvet

