

explore a world of flavors brought to you by

**SDCM** RESTAURANT GROUP

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*The Grass Skirt*



*Captain's Quarters*

*Waverly*



**VIN DE SYRAH**



**The Whaling Bar**

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*\*A 4% surcharge will be added to all guest checks to help defray the rising labor and healthcare costs for our team.*

*A suggested 20% gratuity will be included for parties of 6 or more.  
Please inform your server if you would like either of these charges removed.*



**The  
Whaling  
Bar**

*“Why fit in when you were born to stand out?”*

*-Ted Geisel (Dr.Seuss, Whaling Bar Regular)*

# ONCE AN ICON ALWAYS AN ICON

SDCM Restaurant Group is proud to unveil the reimaged Whaling Bar at La Valencia Hotel. The original nautical themed-cocktail lounge opened in 1949 and routinely played host to star-studded parties and legendary regulars. The newly designed space has salvaged the beloved original 1940s-era Wing Howard paintings which pays homage to the original location with an updated menu and design aesthetic. This includes the development of a full menu and complementary bar menu by its award-winning team, Executive Chef Brian Redzikowski, Bar Manager Tommy Finley and General Manager Daniel Serrato. SDCM hopes to provide guests & locals with a sense of nostalgia while instilling a new sense of excitement and hospitality.



## ROSÉ

<b>Triennes Rosé</b> .....	16.00 / 60.00
<i>Provence, France 2023</i>	
<b>Matthiasson Rosé</b> .....	95.00
<i>Napa Valley, CA 2024</i>	

## RED

<b>Domaine de Bel-Air Morgon 'Les Charmes' Gamay</b> .....	16.00 / 64.00
<i>Beaujolais, France 2022</i>	
<b>Ziniel Zini (Chilled Red)</b> .....	17.00 / 68.00
<i>Burgenland, Austria, 2024</i>	
<b>Tablas Creek 'Patelin de Tablas' Rhone Blend</b> .....	18.00 / 72.00
<i>Paso Robles, CA 2023</i>	
<b>Stolpman Estate Sangiovese</b> .....	20.00 / 76.00
<i>Santa Barbara County, CA 2019</i>	
<b>Finca Villacreces 'Pruno' Tempranillo</b> .....	20.00 / 76.00
<i>Ribera del Duero, Spain 2020</i>	
<b>Land of Saints Pinot Noir</b> .....	21.00 / 80.00
<i>Santa Barbara County, CA 2023</i>	
<b>Star Lane Cabernet Sauvignon</b> .....	28.00 / 105.00
<i>Santa Barbara County, CA 2019</i>	
<b>Aurelio Setimo Langhe Nebbiolo</b> .....	80.00
<i>Piemonte, Italy 2021</i>	
<b>Chateau du Cauze Saint-Émilion Grand Cru</b> .....	115.00
<i>Bordeaux, France 2020</i>	
<b>Lingua Franca 'Avni' Pinot Noir</b> .....	123.00
<i>Willamette Valley, OR 2022</i>	
<b>Claudie Jobard 'Vieilles Vignes' Pommard</b> .....	190.00
<i>Burgundy, France 2021</i>	
<b>Scopone Brunello di Montalcino</b> .....	170.00
<i>Tuscany, IT 2021</i>	
<b>Hourglass Cabernet Sauvignon</b> .....	230.00
<i>Napa Valley, CA 2021</i>	

## BUBBLY

<b>Scarpetta Sparkling Rosé</b> .....	16.00 / 60.00
<i>Friuli-Venezia Giulia, Italy NV</i>	
<b>Jacquart Mosaïque Brut</b> .....	28.00 / 98.00
<i>Champagne, Fr NV</i>	
<b>Giavi Prosecco Superiore</b> .....	16.00 / 60.00
<i>Veneto, Italy NV</i>	
<b>Ravines Sparkling Riesling</b> .....	98.00
<i>Champagne, FR NV</i>	
<b>Soutiran Signature Grand Cru Brut</b> .....	175.00
<i>Champagne, France NV</i>	

## WHITE

<b>Mind the Grapes Pinot Grigio</b> .....	16.00 / 60.00
<i>Veneto, Italy 2023</i>	
<b>Bouchaine Estate Chardonnay</b> .....	20.00 / 80.00
<i>Napa Valley, CA 2021</i>	
<b>Gérard &amp; Hubert Thirot Sancerre Blanc</b> .....	21.00 / 84.00
<i>Loire Valley, France 2023</i>	
<b>Hunter's Sauvignon Blanc</b> .....	58.00
<i>Marlborough, New Zealand 2024</i>	
<b>Albariño 'A Cruz Das Animas' Atalier by Raúl Pérez</b> .....	95.00
<i>Rías Baixas, Spain 2023</i>	
<b>Sébastien Dampt Chablis Côte de Léchet 1er Cru</b> .....	110.00
<i>Burgundy, France 2023</i>	

# Happy Hour 4:00PM - 5:00PM



## MINI COUPES

<b>Dirty Martini</b> .....	10.00
<i>Vodka Or Gin, Olive Brine</i>	
<b>Espresso Martini</b> .....	10.00
<i>Vodka, Espresso, Mexican Coffee Liqueur</i>	
<b>Manhattan</b> .....	10.00
<i>Rye, Vermouth, Bitters</i>	
<b>Vesper</b> .....	10.00
<i>Gin, Vodka, Lillet, Orange Bitters</i>	

## CLASSICS

<b>Naked &amp; Famous</b> .....	15.00
<i>Mezcal, Lime, Aperol, Chartreuse</i>	
<b>Pornstar Martini</b> .....	15.00
<i>Vanilla Vodka, Lemon, Passionfruit, Licor 43, Egg White</i>	
<b>Margarita</b> .....	15.00
<i>Tequila, Lime, Curacao, Agave</i>	
<b>Bee's Knees</b> .....	15.00
<i>Gin, Lemon, Honey</i>	
<b>Old Fashioned</b> .....	15.00
<i>Bourbon, Simple, Angostura Bitters</i>	

## WINE & BEER

<b>House Red &amp; White Wine</b> .....	8.00
<i>Probably The Best You'll Find For Eight Bucks</i>	
<b>Draft Beer</b> .....	8.00
<i>Might As Well Order Two</i>	

## BITES

<b>Caesar "Twinkies"</b> .....	10.00
<i>Romaine Lettuce, Parmesan, Olive Oil</i>	
<b>Celery Salad</b> .....	10.00
<i>Dates, Walnut, Olive Oil, Pecorino</i>	
<b>French Fries</b> .....	10.00
<i>Parmesan, Parsley</i>	
<b>Fried Chicken</b> .....	10.00
<i>Za'atar, Hot Honey, Chili Lime Yogurt</i>	
<b>"Single Single" Burger</b> .....	10.00
<i>Lettuce, Cheese, Onion, Pickles, Special Sauce</i>	
<b>Duck Meatball And Polenta</b> .....	10.00
<i>Focaccia, Gioia Mozzarella, Basil</i>	

## REFRESHING

<b>The Sidepiece</b> .....	23.00
<i>Tequila, Guave Eu-Di-Vie, Passionfruit, Orange, Lemon, Habanero</i>	
<b>Desert Sun</b> .....	23.00
<i>Cacao Nib Mezcal, Coconut, Charred Tangerine Cordial</i>	
<b>Fresh Leaves</b> .....	23.00
<i>Gin, Cucumber, Basil, Bergamot Rosolio, Fino Sherry</i>	
<b>Gold Set</b> .....	23.00
<i>Chai Tea Infused Tin Cup Bourbon, Montenegro, Lemon, Orange, Honey, Cinnamon</i>	
<b>Lychee Pearl</b> .....	23.00
<i>Vodka, Lychee, Aperitivo, Lemon, Pomagranate, Milk Fat Washed</i>	
<b>Green Dragon</b> .....	23.00
<i>Avocado Tequila, Ancho Verde, Lime, Pineapple, Toasted Rice Coconut</i>	
<b>Ten Apples Up On Top</b> .....	24.00
<i>Calvados, Pommeau, Iscider, Lemon, Green Apple</i>	

## DIRECT

<b>The Long Goodbye</b> .....	25.00
<i>Rye Whiskey, Cognac, Sweet Vermouth, Earl Gray and Lavendar Tea</i>	
<b>The King Louie</b> .....	25.00
<i>Aged Rum, Black Strap, Amontillado, Banana</i>	
<b>Sip Me Slowly</b> .....	23.00
<i>Mezcal, Select Aperitivo, Lo-Fi Sweet Vermouth, Xila Spicy Tamarind Liqueur</i>	

## NIGHTCAP

<b>The Whaler</b> .....	22.00
<i>Cognac, Coffee Liqueur, Shanky's Whip, Vanilla Ice Cream, Whipped Cream</i>	
<b>Grasshopper</b> .....	23.00
<i>Crème De Cacao, Crème De Menthe, Cream</i>	

## MOCKTAIL

<b>Calpico Mule</b> .....	15.00
<i>Calpico, Ginger, Soda</i>	
<b>Tangerine Crush</b> .....	15.00
<i>Tangerine Cordial, Soda</i>	

# Dinner 5:00PM - CLOSE



<b>Osetra Caviar</b> .....	115.00
<i>Buckwheat Pancakes, Egg, Shallot, Crème Fraîche</i>	
<b>Carrot-Walnut Bread</b> .....	10.00
<i>House Churned Butter</i>	
<b>Kale Salad</b> .....	18.00
<i>Parmesan, Raisins, Almonds, Lemon, Olive Oil</i>	
<b>Celery Salad</b> .....	18.00
<i>Dates, Walnut, Olive Oil, Pecorino</i>	
<b>Caesar “Twinkie” Salad</b> .....	21.00
<i>Romaine Lettuce, “Twinkies”, Parmesan, Olive Oil</i>	
<b>Whipped Buttermilk Ricotta</b> .....	20.00
<i>Aleppo, Lava Salt, Dill, Tarragon, Focaccia</i>	
<b>Pickled Fingerling Potatoes</b> .....	16.00
<i>Dill, Burnt Butter, Yogurt Aioli</i>	
<b>Ocean Trout Crudo</b> .....	15.00
<i>Tomato, Sunflower Cracker, Tahini, Olive &amp; Calabrian Chili Tapenade</i>	
<b>Lobster Roll “Dip”</b> .....	27.00
<i>Chips, Tarragon, Shellfish Broth</i>	
<b>Polenta</b> .....	16.00
<i>Eggplant Caponata, Parsley, Cilantro, Frica</i>	
<b>Duck Meatballs</b> .....	20.00
<i>Focaccia, Gioia Mozzarella, Basil</i>	
<b>Double Smash Burger</b> .....	20.00
<i>Lettuce, Cheese, Onion, Pickles, Special Sauce, Fries</i>	
<b>Grilled Spanish Octopus</b> .....	24.00
<i>Cucumber, Tomato, Calabrian Chili Chimichurri</i>	
<b>Grilled Local Fish</b> .....	32.00
<i>Pickled Chilies, Basil, Dill, Yogurt Aioli</i>	
<b>Urfa Chicken</b> .....	32.00
<i>Pickled Red Onions, Yogurt, Cilantro, Honey</i>	
<b>Braised Beef Shortrib</b> .....	26.00
<i>Ricotta Agnolotti, Grilled Rapini, Natural Jus</i>	
<b>Prime New York Striploin</b> .....	52.00
<i>Striploin, Black Truffle Aioli, Local Lettuce, Stilton, Crispy Shallot</i>	

## DESSERT

<b>Budino</b> .....	12.00
<i>Caramel, Crème Fraîche, Maldon Sea Salt</i>	
<b>“The Hamburger”</b> .....	15.00
<i>Caramel Cake, Vanilla Bean Ice Cream</i>	