

explore a world of flavors brought to you by

SDCM RESTAURANT GROUP

The Grass Skirt



*Captain's
Quarters*

Waverly



**VIN DE
SYRAH**



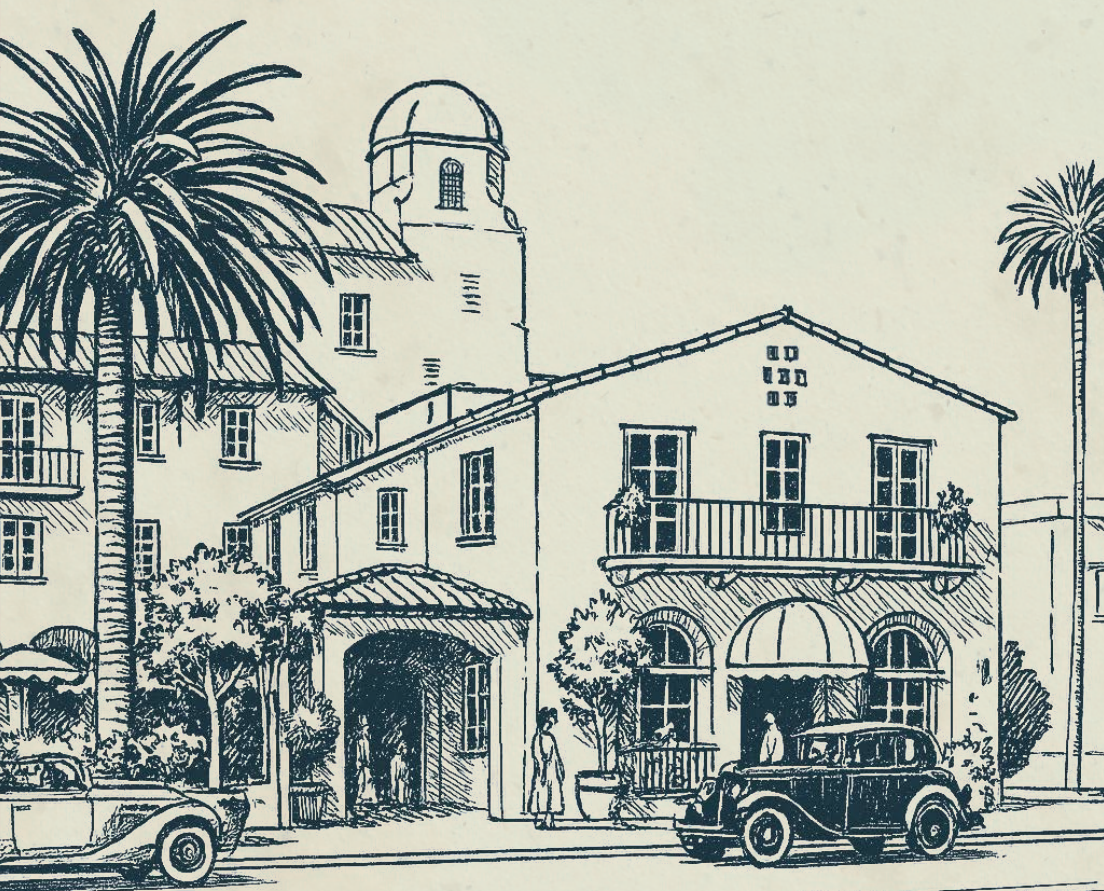
**The Whaling
Bar**

**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.*

ONCE AN ICON ALWAYS AN ICON

SDCM Restaurant Group is proud to unveil the reimagined 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.



Happy Hour 4:00PM - 5:00PM



MINI COUPES

Dirty Martini	10.00
<i>Vodka Or Gin, Olive Brine</i>	
Espresso Martini	10.00
<i>Vodka, Espresso, Mexican Coffee Liqueur</i>	
Manhattan	10.00
<i>Rye, Vermouth, Bitters</i>	
Vesper	10.00
<i>Gin, Vodka, Lillet, Orange Bitters</i>	
Daiquiri	10.00
<i>House Rum Blend, Lime, Simple</i>	
Martinez	10.00
<i>Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitters</i>	

WINE & BEER

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

BITES

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

Wine

ROSÉ

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

RED

Domaine de Bel-Air Morgon 'Les Charmes' Gamay	16.00 / 64.00
<i>Beaujolais, France 2022</i>	
Ziniel Zini (Chilled Red)	17.00 / 68.00
<i>Burgenland, Austria, 2024</i>	
Tablas Creek 'Patelin de Tablas' Rhone Blend	18.00 / 72.00
<i>Paso Robles, CA 2023</i>	
Spring Mountain Cabernet Sauvignon	28.00 / 105.00
<i>Napa, CA 2014</i>	
Finca Villacreces 'Pruno' Tempranillo	20.00 / 76.00
<i>Ribera del Duero, Spain 2020</i>	
Land of Saints Pinot Noir	21.00 / 80.00
<i>Santa Barbara County, CA 2023</i>	
Jacopo Biondi Castello di Montepó Sangiovese	28.00 / 76.00
<i>Tuscan, IT 2023</i>	
Aurelio Setimo Langhe Nebbiolo	80.00
<i>Piemonte, Italy 2021</i>	
Chateau du Cauze Saint-Émilion Grand Cru	115.00
<i>Bordeaux, France 2020</i>	
Lingua Franca 'Avni' Pinot Noir	123.00
<i>Willamette Valley, OR 2022</i>	
Claudie Jobard 'Vieilles Vignes' Pommard	190.00
<i>Burgundy, France 2021</i>	
Scopone Brunello di Montalcino	170.00
<i>Tuscany, IT 2021</i>	
Hourglass Cabernet Sauvignon	230.00
<i>Napa Valley, CA 2021</i>	

BUBBLY

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

WHITE

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

Classic Cocktails

CLASSICS

Bee's Knees	23.00
<i>Gin, Lemon, Honey</i>	
Hugo Spritz	20.00
<i>St. Germaine, Sparkling Wine, Mint, Soda</i>	
Mai Tai	23.00
<i>House Rum Blend, Lime, Curacao, House Date Orgeat</i>	
Margarita	23.00
<i>Tequila, Lime, Curacao, Agave</i>	
Old Fashioned	23.00
<i>Bourbon, Simple, Angostura Bitters</i>	
Penicillin	24.00
<i>Blended Scottish Whiskey, Lemon, Ginger, Honey, Float Of Islay</i>	
Pornstar Martini	24.00
<i>Vanilla Bean Vodka, Lemon, Passionfruit, Licor 43, Egg White</i>	
Sidecar	23.00
<i>Cognac, Apple Brandy, Lemon, Curacao</i>	

All WB Classics \$15 for HAPPY HOUR



REFRESHING

Green Dragon #2	24.00
<i>Tequila, Lime, Pineapple, Toasted Rice Coconut, Coconut Yogurt & Avocado Clarified</i>	
I Dream of Jeanne	24.00
<i>Gin, Apple, Yuzu, Lemon, Raspberry, Egg White</i>	
Dew Drop	24.00
<i>Vanilla Bean Vodka, Lime, Honeydew, Clarified, Force Carbonated</i>	
The Sidepiece	23.00
<i>Tequila, Guave Eu-Di-Vie, Passionfruit, Orange, Lemon, Habanero</i>	
Desert Sun	23.00
<i>Cacao Nib Mezcal, Coconut, Charred Tangerine Cordial</i>	
Fresh Leaves	23.00
<i>Gin, Cucumber, Basil, Bergamot Rosolio, Fino Sherry</i>	
Gold Set	23.00
<i>Chai Tea Infused Tin Cup Bourbon, Montenegro, Lemon, Orange, Honey, Cinnamon</i>	
Lychee Pearl	23.00
<i>Vodka, Lychee, Aperitivo, Lemon, Pomagranate, Milk Fat Washed</i>	

DIRECT

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

NIGHTCAP

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

MOCKTAIL

Refresca	15.00
<i>Avocado, Ginger, Parsley, Pineapple, Agave</i>	
Jaguar Paw	16.00
<i>Tropical Red Bull, Pineapple, Lemon, Cinnamon, Honey, Mole Bitters</i>	
Tangerine Crush	15.00
<i>Tangerine Cordial, Soda</i>	

Dinner 5:00PM - CLOSE



Osetra Caviar	115.00
<i>Buckwheat Pancakes, Egg, Shallot, Crème Fraîche</i>	
Carrot-Walnut Bread	10.00
<i>House Churned Butter</i>	
Kale Salad	18.00
<i>Parmesan, Raisins, Almonds, Lemon, Olive Oil</i>	
Celery Salad	18.00
<i>Dates, Walnut, Olive Oil, Pecorino</i>	
Caesar “Twinkie” Salad	21.00
<i>Romaine Lettuce, “Twinkies”, Parmesan, Olive Oil</i>	
Whipped Buttermilk Ricotta	20.00
<i>Aleppo, Lava Salt, Dill, Tarragon, Focaccia</i>	
Pickled Fingerling Potatoes	16.00
<i>Dill, Burnt Butter, Yogurt Aioli</i>	
Ocean Trout Crudo	15.00
<i>Tomato, Sunflower Cracker, Tahini, Olive & Calabrian Chili Tapenade</i>	
Lobster Roll “Dip”	27.00
<i>Chips, Tarragon, Shellfish Broth</i>	
Polenta	16.00
<i>Eggplant Caponata, Parsley, Cilantro, Frica</i>	
Short Rib Gougeres	16.00
<i>Crispy Shallot, Caramelized Onion, Chive, Gruyère</i>	
Ricotta Agnolotti	16.00
<i>Spring Vegetables, Sage, Brown Butter, Aged Balsamic</i>	
Duck Meatballs	20.00
<i>Focaccia, Gioia Mozzarella, Basil</i>	
Double Smash Burger	20.00
<i>Lettuce, Cheese, Onion, Pickles, Special Sauce, Fries</i>	
Grilled Spanish Octopus	24.00
<i>Cucumber, Tomato, Calabrian Chili Chimichurri</i>	
Grilled Alaskan Halibut	32.00
<i>Pickled Peppers, Basil, Dill, Yogurt Aioli</i>	
Urfa Chicken	32.00
<i>Pickled Red Onions, Yogurt, Cilantro, Honey</i>	

DESSERT

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