

SDCM RESTAURANT
GROUP

Waverly

**The
Whaling
Bar**

*the
Grass
Skirt*



*Captain's
Quarters*



CHECK OUT OUR OTHER VENUES AT SDCM.COM



A 4% surcharge will be added to all guest checks to help defray the rising labor & 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.

Cocktails \$18

SHANGHAI NOON

A floral & cooling, crisp Baiju Highball

Chrysanthemum Baiju, Lychee, Cucumber, Sakura Tonic, CO2

SANGRIA Y TONICA

A vibrant & effervescent, Spanish inspired Spritz

Cava, Mediterranean Tonic, Orange, Pomegranate Seed, Rosemary

SINGAPORN STAR

A quenching & sexy, elevated Singapore Sling

Navy Gin, POG, Benedictine, Chinola, Clarified

AY DIOS TIGRE

A tropical & sun-drenched, strawberry watermelon Margarita

Tequila, Chamberyzette, Tiger's Blood, Super Citrus, Tajin

5 O'CLOCK IN RIO

A sweet & savory, chips & salsa Caipirinha

Cachaca, Mango Salsa, Cilantro Distillate, Sour Cream Foam, Chip

MATCHA PEACHU

A silky & bright, mint-kissed peach & matcha Pisco Sour

Peruvian Pisco, Peach, Huacatay, Amontillado, Egg White

FRENCH 67

A delicate & elegant, macaron inspired French 75

Calvados, Raspberry, Verjus Blanc, Almond, Champagne

DUBAI TAI

A nutty & luxurious, chocolate covered pistachio Mai Tai

Cacao Rum, Pistachio Orgeat, Saffron Acid, Banana Oleo

OKINAWA NEGRONI

A bittersweet & oceanic Japanese White Negroni

Sushi Rice Gin, Nori, Shochu, Bianco, Yuzu Ponzu

MY WAY OR THE ISLAY

A smoky & herbal Highland Penicillin

Scotch, Heather Honey, Nettle Ginger, Drambuie, Oloroso

NORTH SEA MARTINI

A pickled & savory, Scandinavian Dirty Martini

Akvavit, Olive Oil Vodka, Cornichon, Pumpnickel Vermouth, Dill Brine

PONCHE DE NOCHE

A direct & spiced, hibiscus Oaxacan nightcap

Tamarind Mezcal, Raicilla, Molé, Xila, Jamaica Piloncillo, Sal de Chapulin

A&W OLD FASHIONED

A nostalgic & warming root beer Old-Fashioned

Fennel Butter Bourbon, Sarsaparilla, Fernet, Vanilla, Absinthe Mist

GOLDEN LASSI

A rich & exotic, Mango Lassi inspired Milk Punch

Indian Malt, Coconut Rice, Mango Yogurt, Cardamom, Clarified

FROM RUSSIA WITH LOVE

A decadent & semi-sweet, "mood setting" Espresso Martini

Vodka, Cold Brew, Maca Honey, Salted Vanille Crème Fraîche



Wine

- Clos Henri '24 Sauvignon Blanc | Marlborough, New Zealand 15 | 52
- Roco Winery '22 Pinot Noir | Willamette Valley, Oregon 17 | 68
- Stolpman '22 Sangiovese | Ballard Canyon, California 65

Beer

DRAFTS

- Calidad Mexican Lager | 8
- Harland West Coast IPA | 8
- Trumer Pils | 8

CANNED

- Donna's Pickle Beer | 6
- High Noon • Peach /// Lime | 6
- Hard Kombucha
- *Rotating Flavors | 6

Shots

- DANISH PICKLEBACK 12
Fennel Butter Whiskey, Dill
Peppercorn Brine

- DUBLIN MIND ERASER 12
Vodka, Coffee, Guinness

Spirit Free

AMALFI SPRITZ 12

- Peach, Melon, Ruhbarb, Gentian, Bubbles

PLANET HOLLYWOOD 12

- NA Spirit, Passionfruit, Vanilla Tea, Orgeat, "Prosecco" Sidecar

KA WAI OLADA 12

- Blueberry "Rum", Coconut, Hibiscus,
Pineapple, Red Bull foam

PELLEGRINO (LRG) 10

AQUA PANNA (SM) 6

REDBULL | 6

Regular • Sugar Free

Tropical • Watermelon





Captain's Quarters

*was born from a simple idea:
the world is a better place when you explore it.*

Long before maps were finished and borders were fixed, sailors were already traveling between cultures: carrying spices, stories, spirits, and traditions from port to port. They were the original connectors of the world.

On deck, rank mattered less than grit. In foreign harbors, everyone was welcome. Sailors learned early that survival and joy depended on openness: to new flavors, new people, and new ways of living.

THAT SPIRIT IS OUR COMPASS.

Captain's Quarters imagines a crew that spent years sailing the globe, gathering inspiration from every shoreline: sugarcane rum from the Caribbean, bitter aperitifs from Italy, tea and botanicals from Asia, agave from Mexico, grapes from France, coffee from Central America, spice markets in Morocco, citrus groves in the Mediterranean. Every stop left its mark. Every port offered something worth bringing home.

WHAT YOU DRINK HERE ARE OUR FINDINGS.

Each cocktail represents a destination. Not as a copy of tradition, but as a memory of it. A flavor discovered at a dockside bar. A technique learned from a local distiller. A garnish inspired by a street market. These drinks are postcards from around the world, interpreted through our own lens, but this isn't just about cocktails.



Captain's Quarters is an immersive voyage. The room is your ship. The menu is your map. Every stamp, pour and plate is another mile traveled. We invite guests to move through countries, climates, and cultures to build their own journey one drink at a time.

And just like the sailors who inspired us, we believe hospitality should be radically inclusive.

Historically, ships were among the first places where people of every race, background, and identity worked side by side. On the open sea, everyone mattered. That legacy lives here. Captain's Quarters is for explorers, misfits, romantics, creatives, industry folk, first dates, regulars, and wanderers. If you've got curiosity, you belong.

WE DON'T CHASE TRENDS.

WE CHASE HORIZONS.

WELCOME ABOARD.

SAIL THE WORLD WITH US.

