



## Our Story

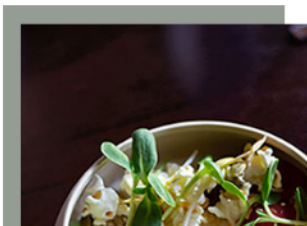
SDCM is a nationally acclaimed restaurant group that includes Kettner Exchange, FIREHOUSE American Eatery & Lounge, Vin de Syrah, The Grass Skirt, Good Time Poke and Devil's Dozen Donut Shop. It has always been a dream to bring our unique style to North County and we are proud to introduce our newest venue, Waverly. Waverly is an all day cafe serving Progressive American cuisine with a European influence.

Located in beautiful Cardiff by The Sea, Waverly is a full-service restaurant with full bar & specialty cocktails. The all-star team at Waverly includes Michelin Bib Gourmand Award winner (Kettner Exchange), Chef Brian Redzikowski and Co-Bar Managers Eric Johnson and Leigh Lecap. Designed by Encinitas based, sibling design duo, the Sisters of Design 4 Corners, Waverly embraces the laid back aura of Cardiff. With custom, original artwork by Australian Artist, Jai Vasicek and a chic sensibility, Waverly brings a breath of fresh air to North County.





## Cuisine



## Cocktails





[VIEW THE FULL MENU](#)

[VIEW COCKTAIL MENU](#)



## EXECUTIVE CHEF

# Brian Redzikowski

Chef Redzikowski attended The Culinary Institute of America for a two-year program in Culinary Arts. Before graduating from college with high honors, he was recognized as "Outstanding Student" from Wine Spectator and was awarded with a full Scholarship. During his schooling, he completed an externship at New York City's acclaimed Le Cirque 2000. After graduation, Brian moved to Aspen Colorado and worked as Chef de Cuisine of Nobu Matsuhisa Aspen.

After three years at Nobu, Brian moved to Las Vegas to accept a Sous Chef position at Joel Robuchon at the Mansion. At the time of his employment, Restaurant Joel Robuchon was awarded the prestigious Three Star Michelin rating as well as numerous awards for one of the best restaurants in the world. To round out Chef Redzikowski's resume, he accepted the opportunity of opening the 17 million dollar Yellowtail restaurant from ground zero in the Bellagio Hotel and Casino. From there he moved to Los Angeles California as Executive Chef of a 107 room hotel with three meal periods and a staff of over 60 employees. Chef Redzikowski was the former Executive Chef of Flavor Restaurant in Del Mar and is currently the Executive Chef at Kettner Exchange. Chef Brian leads menu development for all five of SDCM's creative concepts and is responsible for sustaining and elevating culinary offerings for all current and future projects.

During Chef Brian's career, he has had the opportunity of competing in Iron Chef America as well as being awarded rising chef in the Los Angeles California area. Brian was also invited to cook at the James Beard house in New York City, was the winner of Cochon Los Angeles in 2018 and 2019 and was the Grand Cochon winner in 2019. Additionally, in 2019, Chef Brian's own Kettner Exchange was selected as one of just 8 San Diego restaurants to be included in the Michelin Guide's prestigious Bib Gourmand list.



## CHEF DE CUISINE

# Nick DeVries

Chef de Cuisine, Nick DeVries has been Sous Chef to Executive Chef Brian Redzikowski for the past decade. Together, they have opened Kettner Exchange, Devil's Dozen Donuts, The Grass Skirt & Good Time Poke. Additionally, alongside Chef Brian, Nick won the coveted Cochon Los Angeles prize in 2018 and was on The Grand Cochon winning team in Chicago 2019. Nick's creative techniques and modern hand bring elevated culinary offerings to Cardiff and it's with great pride that he



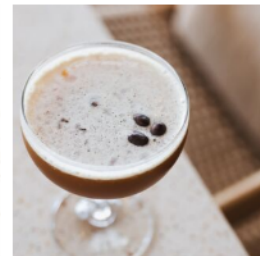
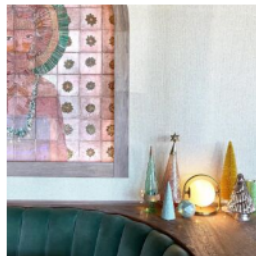
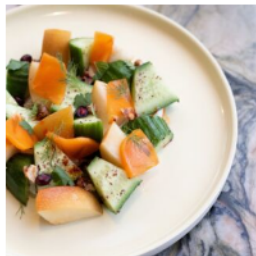
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## CO-BAR MANAGERS

# Eric Johnson & Leigh Lacap

Co-Bar Managers Eric Johnson & Leigh Lacap have partnered on numerous projects throughout San Diego, including stints at Noble Experiment, El Dorado Cocktail Lounge and Sycamore Den. Leigh ventured off to create the bar program at Ironside Fish & Oyster and Coin – Op in North Park before taking the position as Beverage Director for both Campfire and Jeune et Jolie in Carlsbad. Eric worked with celebrity chef Richard Blais as the Beverage Director of Juniper & Ivy and helped the group open their fast casual chicken and egg concept- The Crack Shack. He then opened The Smoking Gun in the Gaslamp as Owner/ Operator. Eric helped to create their dual concept space which includes Spill the Beans, a bagel and coffee shop. He opened Home & Away Encinitas as Operating Partner for 2 years before reuniting with Leigh at Waverly.



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### NEWSLETTER



#### LOCATION

2005 San Elijo Ave  
Cardiff, CA 92007

#### PHONE

760.230.1682

#### HOURS

Saturday:  
9:00 am - 10:00 pm

Tuesday – Thursday:  
11:00 am - 9:30 pm

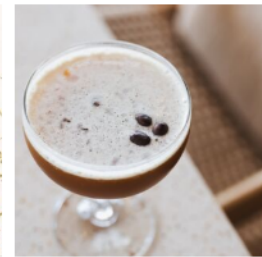
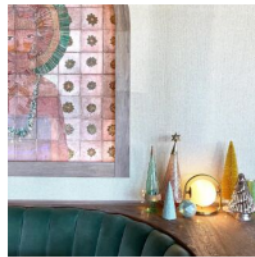
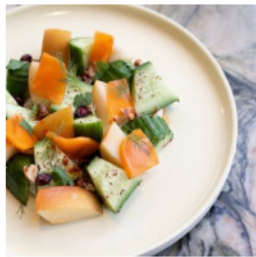
Sunday:  
9:00 am - 9:30 pm

Monday:  
Closed



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Monday:  
Closed

Bar until 12 am Daily

KETTNER EXCHANGE THE GRASS SKIRT FIREHOUSE VIN DE SYRAH DEVIL'S DOZEN CAMINO RIVIERA

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