



CAPE REY™
CARLSBAD
A HILTON RESORT

CHANDLER'S RESTAURANT & LOUNGE FACT SHEET

Address:	Chandler's Restaurant & Lounge 1 Ponto Road Carlsbad, CA 92011
Phone:	760-683-5500
Website:	chandlerscarlsbad.com
Social:	Facebook: chandlerscarlsbad Instagram: chandlerscarlsbad Google+: chandlerscarlsbad
Opened:	June 2012
Owner:	Wave Crest Hotels and Resorts
Architect:	Joseph Wong
Interior Designer:	Hatch Design Group
Culinary Team:	Matt Higgins, General Manager Teri McIlwain, Culinary Director Lupe Hernandez, Pastry Chef
Concept:	Local. Coastal. Unexpected. Spectacular sunsets are served daily as Chandler's coastal-inspired recipes, farm-fresh ingredients and from-scratch recipes take center stage under the guidance of Chef Teri McIlwain. Grab friends, family, or that special someone because the food's so good, you'll want to share. Whether it's breakfast, weekend brunch, lunch, or dinner – every bite is California-inspired with a signature twist on favorites that makes Chandler's a unique experience every time you visit.
Design:	Located within Cape Rey Carlsbad Resort, Chandler's was designed to maximize its location directly across the street from South Carlsbad State Beach. The restaurant takes full advantage of panoramic ocean views and includes a lively wrap-around interior bar, relaxed indoor seating comprised of booths and tables, and outdoor ocean-view terraces complete with fire pits.

The interior boasts rich, natural woods and vibrant orange and red fabrics to create an elegant, beach friendly vibe. Glass pendant lights, surf art with a vintage flair and a wall of windows framing the Pacific Ocean play up the coastal theme. The oversized bar is a lively presence at the heart of the restaurant. A generously-stocked wine room is on display for guests and allows diners to personally select their favorite wines from the world-class selection.

Outdoor dining includes the weather-protected Chandler's patio with fire lounge, a Sunset Terrace with a selection of tables perfectly positioned for keeping an eye on the surf, and the Fire Lounge complete with fire pit and causal couch-like seating. Guests can choose from a vast selection of cocktails and appetizers, or even have a full dinner at any of the outdoor seating areas, which allow diners to enjoy the best of California weather.

**Private Dining &
Large Parties:**

Chandler's spacious indoor and outdoor dining spaces cater to any type of group, from couples to celebrations. There's ample room for everyone to enjoy a unique experience in a space that feels comfortable and special at the same time, including the option of private dining on the ocean-view, outdoor covered terrace. Guests are invited to customize menus and design signature cocktails for the ultimate in personalization.

Live Entertainment:

Chandler's Sunset Terrace hosts a daily happy hour from 4-6 p.m. and live music every Thursday-Saturday evening from 5-8 p.m. (March through October), as well as during Sunday brunch.

Capacity:

Chandler's seats 250 combined indoors and outdoors.

Menu Highlights:

Menus focus on fresh, flavorful dishes made with local, high-quality ingredients sourced from regional farms and a premium roster of area vendors. An emphasis is placed on wholesome ingredients, like cold-pressed olive oil, made from scratch vinaigrettes, and homemade breads as well as healthy cooking techniques like grilling and roasting. The shared plates portion of the menu is ideal for casual gatherings and brunch is a highlight for the weekend crowd.

Menu favorites include:

- **Ahi Quinoa Poke:** Sushi grade Ahi served on a bed of rainbow quinoa with Thai chili aioli, cucumber, marinated seaweed, lime, and ponzu
- **Chargrilled Jidori Chicken:** Flavorful Jidori chicken accompanied by peach mustard, fresh-shelled beans and local greens.
- **Beet and Citrus Salad:** Slow-roasted beets served with a tangy lemon ricotta, seasonal citrus bleu cheese, pumpkin seeds, and

- blood orange vinaigrette
- **Ahi Sliders:** Prepared on house-made, fresh-baked brioche and topped with pineapple slaw, seaweed, pickled ginger and spicy mayo
- **Lobster and Shrimp Tacos:** Served with chipotle slaw, salsa, sour cream, cotija cheese, cilantro, guacamole and lime.

Beverage Program:

Complimenting the food menus is a beverage program that features signature favorites, cocktails inspired by seasonal ingredients, local craft beer and a carefully curated selection of California and international wines. The bar offers eight rotating local beers with a different brewer highlighted each month. The wine cellar, hand-picked by master sommelier Jessie Rodriguez, includes lesser-known California selections not readily found outside the region. Cocktails borrow from the farm fresh direction of the menu and are made with premium liquors, house made infusions and local herbs and produce.

Signature Cocktails:

Day at the Cape – A tropical, rum-based drink that is very “vacationer” friendly and fun

Starry Night – This cocktail “shimmers” (like the stars) due to the unique Viniq liqueur that is shaken with a combination of Absolut Mandarin, lemonade then topped off with prosecco

Rey of Sunshine – A sunny mixture of Absolut vodka, St. Germain elderflower liqueur, mint and lemon juice

Hours of Operation:

Chandler’s is open daily for breakfast, lunch and dinner, and Sunday brunch

- Breakfast 6:30 a.m. – 11 a.m., Monday – Sunday
- Lunch 11 a.m. – 2:30 p.m., Monday – Friday
- Brunch 11 a.m. – 2:30 p.m., Saturday & Sunday
- Happy Hour 3 p.m. – 6 p.m., Monday – Sunday
- Dinner 5 p.m. – 10 p.m., Sunday – Thursday
5pm – 10:30 p.m., Friday & Saturday
- Room Service 6 a.m. – 11 p.m. (6:30 a.m. to order hot items)

Parking:

On-site valet or self-service parking.

###

Media Contacts:

modern PR
Jennifer Chidester
jennifer@modernprinc.com
858.472.1952

Raluca State
raluca@modernprinc.com
310.382.4144