



CAPE REY™  
CARLSBAD BEACH  
A HILTON RESORT & SPA

**CHANDLER'S RESTAURANT & LOUNGE FACT SHEET**

<b>Address:</b>	<b>Chandler's Restaurant &amp; Lounge 1 Ponto Road Carlsbad, CA 92011</b>
<b>Phone:</b>	<b>760-683-5500</b>
<b>Website:</b>	<b><a href="http://www.chandlerscarlsbad.com">www.chandlerscarlsbad.com</a></b>
<b>Social:</b>	<b>Facebook: <i>chandlerscarlsbad</i> Instagram: <i>@chandlerscarlsbad</i> Google+: <i>chandlerscarlsbad</i></b>
<b>Opened:</b>	<b>June 2012</b>
<b>Owner:</b>	<b>Wave Crest Ocean Resort LLC</b>
<b>General Manager:</b>	<b>Thomas Lee</b>
<b>Architect:</b>	<b>Joseph Wong</b>
<b>Interior Designer:</b>	<b>Hatch Design Group</b>
<b>Culinary Team:</b>	<b>Chef Teri McIlwain, Culinary Director Tom Wilson, Director of Food &amp; Beverage Lupe Hernandez, Pastry Chef</b>
<b>Concept:</b>	<b>Local. Coastal. Unexpected.</b> Innovative and understated, Chef Teri McIlwain's menu features California cuisine expertly crafted with fresh, farm-to-table ingredients to satisfy the foodie in all of us. Highlighting North County's coastal culture, fresh seafood has a superior place in the Chandler's Restaurant kitchen. Teri's team takes advantage of locally sourced ingredients, readily available here in SoCal, for a seasonal approach to everything from apps to desserts. Delight in dynamic presentations that are familiar but never ordinary and give a sense of coastal San Diego in every bite, with stunning sunsets served daily.  <i>"I want each guest to taste the essence of the coast through their palate. Food is so much more than fuel for the body; we create memories every time we gather around the table. Every meal is a memory, and it should reflect of our laid-back, SoCal vibe." ~ Chef Teri McIlwain</i>

**Design:**

Located within Cape Rey Carlsbad Beach, 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 casual 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 & Events:**

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 Friday-Saturday evening from 6-8 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, seasonal ingredients, like cold-pressed olive oil, made from scratch vinaigrettes, and homemade breads, as well as healthy cooking techniques and a wellness menu of offerings. 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
- **Lobster and Rock Shrimp Tacos:** Served with chipotle slaw, salsa, sour cream, cotija cheese, cilantro, guacamole and lime.
- **Short Rib Flatbread:** Smoked gouda alfredo, wild arugula, caramelized onion, truffle, aged balsamic
- **Chef Teri's Grilled Chicken Club:** Shaved prosciutto, white cheddar, asparagus, mustard aioli, salted pretzel bun

- **Super Greens Salad:** Locally grown kale, arugula & spinach, rainbow quinoa, honey toasted chickpea, blueberry, flaxseed brittle with chamomile vinaigrette

**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 including a Cape Rey signature brew by Rip Current Brewing. The wine cellar, hand-picked by master sommelier Jessie Rodriguez, includes lesser-known California selections not readily found outside the region. Cocktails are crafted with premium liquors, house made infusions with local herbs and produce.

**Signature Cocktails:**

Menu favorites include:

- **Rey of Sunshine:** Tito's handmade vodka, fiorente elderflower, liqueur, fresh lemon juice, mint
- **Carlsbad Sunset:** Finlandia grapefruit vodka, lemonade, house made strawberry puree
- **Chandler's Margarita:** Lunazul, mezcal, fresh lime juice, agave nectar, salted rim
- **Blackberry Breeze:** Hendrick's gin, lemon juice, giffard creme de mure, simple syrup, black berries
- **Peach Bourbon Mule:** American born peach bourbon, fresh lime juice ginger beer, bitters

**Hours of Operation:**

Breakfast: 6:30AM – 11:00AM (Daily)  
 Lunch: 11:00AM – 5:00PM (Monday-Friday)  
 Sunday Brunch: 11:00AM – 2:30PM  
 Happy Hour: 4:00PM – 6:00PM (Monday-Thursday)  
 Dinner: 5:00PM – 10:00PM (Sunday-Thursday)  
 5:00PM – 10:30PM (Friday-Saturday)

**Parking:**

Complimentary self-parking or \$5 valet parking

**Media Contacts:**

**modernPR**

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