



CHANDLER'S

OCEANFRONT DINING

A Coastal Kitchen & Bar

SIGNATURE DINING

When planning your next group celebration!

WHETHER INTIMATE OR GRAND, CHANDLER'S HAS EVERYTHING YOU NEED FOR A DINING EXPERIENCE WORTH REMEMBERING. CALIFORNIA CUISINE, SIGNATURE COCKTAILS AND BREATHTAKING OCEAN VIEWS - WE'VE GOT YOU COVERED!

For Parties With 12-22 Guests

ASK ABOUT OUR OPEN-AIR PATIOS WITH SWEEPING OCEAN VIEWS OR OUR SUNSET TERRACE, PERFECT FOR OUTDOOR ENTERTAINING. YOUR NEXT EVENT WILL SURELY IMPRESS AS EACH MEAL IS HANDCRAFTED WITH LOCAL PRODUCE, COASTAL FLAVORS & PURE DELIGHT WITH EVERY BITE.

EMAIL US FOR MORE DETAILS ABOUT SIGNATURE DINING EVENTS: [KAITLYN.WILSON@CAPEREY.COM](mailto:kaitlyn.wilson@caperey.com)
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DINNER MENU

FIRST COURSE

GEM CAESAR SALAD

Little gem lettuce, lemon-anchovy dressing, shaved parmesan, fried capers, house-made croutons

SECOND COURSE

CHEF'S SELECTION OF SEASONAL SOUP

ENTREES

Choice of 3:

PAN SEARED PACIFIC SALMON

black truffle-cauliflower puree, blistered green beans, herb gremolata

8OZ FILET MIGNON

crispy smashed potatoes, broccolini, black garlic bordelaise (GF)

CRISPY JIDORI CHICKEN

Confit Jidori Chicken, butternut squash puree, bourbon chicken veloute, roasted root vegetables, hazelnut gremolata (GF)

THAI ZOODLES

Zucchini noodles, peanut-coconut sauce, sweet potato, bell pepper, sweet onion, lime (GF, V)

FAMILY STYLE SIDES

Center of Table

Honey Roasted Baby Carrots, Grilled Broccolini, Crispy Smashed Potatoes

\$70 PER PERSON + TAX + 25% GRATUITY

Pricing per person. Prices are subject to applicable sales tax & 25% service charge.

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LUNCH MENU

FAMILY STYLE STARTERS - CENTER OF TABLE

Each serves 4

AHI POKE

Sashimi grade, Ahi tuna, cucumber, mango, sweet chili-soy dressing, avocado-wasabi, siracha aioli, crispy wontons

SOURDOUGH BOULE

Served with house-made pesto, butter

CAESAR SALAD

Little gem lettuce, lemon-anchovy dressing, shaved parmesan, fried capers, and house-made croutons

ENTREES

Choice of:

CHOPPED COBB SALAD

Romaine and iceberg, Nueske bacon lardons, chopped egg, heirloom tomato, avocado, blue cheese crumble, house-made ranch, grilled chicken

MAHI MAHI TACOS

Micro cilantro, guacamole, pico de gallo, chipotle cream, house-made salsa rojo and chips

PAN ROASTED CHICKEN SANDWICH

Free-range chicken, pesto aioli, Swiss cheese, lettuce, heirloom tomato, brioche bun, French fries

BLACK ANGUS BURGER

Double patty, double cheddar, chipotle thousand island, leaf lettuce, Heirloom tomato,crispy onions, brioche bun with French fries

THAI ZOODLES

Zucchini noodles, peanut-coconut sauce, sweet potato, bell pepper, sweet onion, lime (GF, V)

\$45 PER PERSON + TAX + 25% GRATUITY

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BREAKFAST / BRUNCH MENU

FAMILY STYLE STARTERS - CENTER OF TABLE

Each serves 4

SEASONAL FRUIT PLATE

Sliced melon, pineapple, grapes, orange

BUTTER CROISSANTS

Served w/ butter & jam

ENTREES

Choice of:

BRUNCH BURGER

Double patty, double cheddar, fried egg, chipotle thousand island, live lettuce, Heirloom tomato, crispy onions, brioche bun, French fries

LOBSTER HASH

Maine lobster claw and knuckle meat, Yukon gold potatoes, shallots, fresh dill, chives, tarragon, two poached eggs, Maldon sea salt, Hollandaise sauce (GF)

BUTTERMILK PANCAKES

3 pancakes, fresh strawberries, powdered sugar, maple syrup

AVOCADO TOAST

Smashed avocado with lime and sea salt, pickled red onion, cotija, sliced tomato, arugula

CRAB CAKE BENEDICT

Crispy pan-fried crab cakes, poached egg, sliced Heirloom tomato, Hollandaise sauce, breakfast potatoes

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RECEPTION APPETIZERS

Add on to your lunch or dinner

CHEESE BOARD - \$28

Chef selection of locally sourced cheeses, seasonal fruit, nuts, artisan bread

CRAB CAKES - \$5 ea

Lump crab, whole grain mustard sauce

MARGHERITA FLATBREAD - \$20

House-made pesto sauce, sliced Roma tomato, fresh mozzarella

CAPE REY FLATBREAD - \$22

Marinara, Italian sausage, ham, Nueske bacon, mozzarella

CHANDLER'S CRUDITE - \$20

Fresh selection of seasonal farmers market vegetables, house-made herbed hummus and ranch (V)

CHILI GARLIC CHICKEN WINGS - \$2 ea

pickled celery

MACADAMIA NUT CRUSTED CALAMARI - \$20

pineapple chutney

LOBSTER NACHOS - \$35

corn tortilla chips, nacho cheese, lobster, black beans, guacamole, sour cream, pico de gallo

GIANT PRETZEL - \$10

queso

Gluten-free upon request. Pricing per person. Prices are subject to applicable sales tax & 25% service charge.

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SIGNATURE DINING DETAILS

DEFINITE BOOKING

A SIGNED CREDIT CARD AUTHORIZATION FORM IS REQUIRED FOR AN EVENT TO BE CONFIRMED AND CONSIDERED A DEFINITE BOOKING.

FOOD & BEVERAGE MINIMUM

A MINIMUM AMOUNT IS REQUIRED TO BE SPENT IN FOOD AND BEVERAGE THAT VARIES DEPENDING ON DATE, TIME & LOCATION. THE MINIMUMS ARE BASED ON CONSUMPTION AND DO NOT INCLUDE TAX AND SERVICE CHARGE.

MENU SELECTIONS

WE REQUIRE PRE-ORDERED APPETIZERS OR A PRE-ORDERED FIRST COURSE.
ALL FINAL MENU SELECTIONS MUST BE MADE AT LEAST 72 HOURS PRIOR TO THE EVENT.

FINAL GUEST COUNT

YOUR FINAL GUEST COUNT IS DUE NO LESS THAN 72 HOURS PRIOR TO THE EVENT.

PAYMENT GUARANTEES

WE KEEP YOUR COMPLETED CREDIT CARD AUTHORIZATION FORM ON FILE TO BE USED AS PAYMENT FOR THE EVENT SHOULD NO OTHER FORM OF PAYMENT BE PROVIDED.

We do not split checks. One check required.

PAYMENT IS DUE IN FULL AT THE CONCLUSION OF THE EVENT.

PARKING

VALET SERVICE IS AVAILABLE FOR YOUR GUESTS AT \$5 PER VEHICLE, AS WELL AS COMPLIMENTARY SELF PARKING (WITH VALIDATION) IN THE CAPE REY CARLSBAD PARKING LOT.

WINE CORKAGE

PLEASE LET US KNOW IN ADVANCE IF YOU PLAN ON BRINGING IN YOUR OWN WINE FOR YOUR EVENT.
WE HAVE A CORKAGE FEE OF \$25 PER BOTTLE (750 ML) WITH A 4 BOTTLE LIMIT.

CANCELLATIONS

CANCELLATIONS NEED TO BE MADE AT LEAST 72 HOURS IN ADVANCE OR A CHARGE OF 50% OF THE FOOD AND BEVERAGE MINIMUM WILL BE APPLIED TO THE CREDIT CARD WE HAVE ON FILE.

OUTSIDE CATERING

WE DO NOT ALLOW ANY OUTSIDE FOOD & BEVERAGE.

SUBJECT TO CHANGE

OUR MENU ITEMS ARE SUBJECT TO CHANGE DEPENDING ON SEASON AND AVAILABILITY.