



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)



CHANDLER'S

OCEANFRONT DINING

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DINNER MENU

FIRST COURSE

PONTO CAESAR SALAD

Little gem lettuce, frilly mustard greens, wild baby arugula, cotija cheese, parmesan, focaccia croutons

BREAD COURSE

SADIE ROSE SOURDOUGH BOULE

House-made pesto & whipped butter

SECOND COURSE

CHEF'S SELECTION OF MARKET INSPIRED SEASONAL SOUP

ENTREES

Choice of 3:

GINGER GLAZED SALMON

roasted garlic carrot puree, baby spinach, blistered heirloom tomato, charred orange (GF)

WINE BRAISED BEEF SHORT RIB

spring asparagus & Dasi farm heirloom tomato cous cous, bone marrow-herb jus

**8OZ FILET MIGNON*

grilled center cut tenderloin, potatoe fondant, asparagus, pickled pearl onion, black garlic demi-glaze (GF)

ROSEMARY ROASTED HALF CHICKEN

parmesaen smashed potatoes, Burssels sprouts, lemon-honey mustard glaze, crispy thyme, pomegranate molasses (GF)

THAI ZOODLES

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

\$75 PER PERSON + TAX + 25% GRATUITY

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

****Filet Mignon is only available to parties of 18 or less.**

GF= gluten free available // V= vegan, other vegan options available upon request

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially with certain medical conditions.*

CHANDLER'S

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LUNCH MENU

FAMILY STYLE STARTERS - CENTER OF TABLE

Each serves 4

MACADAMIA NUT CRUSTED CALAMARI

pineapple chutney, cucumber, wakame

SOURDOUGH BOULE

Served with house-made pesto, butter

PONTO CAESAR SALAD

Little gems lettuce, frilly mustard greens, wild baby arugula, cotija cheese, parmesan, focaccia croutons

ENTREES

Choice of:

*BLUE FIN TUNA POKE BOWL

sashimi grade ahi tuna tossed in soy-sesame-sambal chili sauce, jasmine rice, avocado, daikon sprouts, scallions, wakame seaweed, , crispy wontons

SPICED LOCAL ROCK SNAPPER TACOS

Micro cilantro, cabbage, carrots, avocado, pico de gallo, chipotle cream, house-made salsa and chips

PAN ROASTED CHICKEN SANDWICH

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

*CHUCK BRISKET CHEESEBURGER

smoked cheddar, beefsteak tomato, shredded iceberg lettuce, grilled onions, chipotle aioli, French fries

THAI ZOODLES

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

\$60 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:

LOBSTER HASH

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

FRENCH TOAST

Sadie Rose challah in a vanilla custard wash, bananas, raspberries, walnuts, raspberry coulis, maple syrup, powdered sugar

AVOCADO TOAST

Multigrain toast, garden rocket, pickled onion, tomato, ninja radish, cotija

CRAB CAKE BENEDICT

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

BABY WEDGE SALAD

Smoked Nueske pork belly, heirloom tomatoes, blue cheese crumble, house ranch, everything bagel sprinkles, fresh dill

\$50 PER PERSON + TAX + 25% GRATUITY

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EVENING RECEPTION APPETIZERS

Add on to your lunch or dinner

CHEESE BOARD - \$35

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

AVO DIPS & CHIPS - \$30

Hass guacamole, mango, grilled onion, crispy plantain chips, taro chips (V)

ROASTED SHISHITOS & BRUSSELS SPROUTS - \$30

spiced cashews, curry aioli (V)

MARGHERITA FLATBREAD - \$21

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

FENEL SAUSAGE FLATBREAD - \$22

Lipstick pepers, smoked mozzarella, red sauce

CHANDLER'S CRUDITE - \$20

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

SHRIMP COCKTAIL - \$5 ea *(per shrimp)*

Bloody mary cocktail sauce, lemon

***HALF SHELL OYSTERS - \$4 ea** *(per oyster)*

Bloody mary cocktail sauce, champagne mignonette

CHEF INSPIRED SEASONALBURSCHETTA - \$6 ea

SEASONAL SOUP SHOOTERS - \$4ea

***BLUEFIN TUNE POKE TOSTADAS - \$7 ea**

avocado, pico de gallo, lime creme, ginger, miso. yuzu, green onion, furikake, crispy wonton tostada

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

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MORNING RECEPTION APPETIZERS

Add on to your breakfast, brunch, or lunch

SMOKED SALMON FLATBREAD - \$21

Crispy capers, pickled onions

AVOCADO TOAST BITES - \$6 ea

Queso fresco, baby tomatoes

DEVILED EGGS - \$6 ea

Mimosa, pork belly, micro herbs

FRIED CHICKEN & DONUT BITES - \$6 ea

Black pepper, maple

SPINACH & CRAB CRUMPET BITE - \$7 ea

Baby tomatoes, creme fraiche

***HALF SHELL OYSTERS - \$4 ea (per oyster)**

Bloody mary cocktail sauce, champagne mignonette

CHEF INSPIRED SEASONALBURSCHETTA - \$5 ea

GAZPACHO SHOOTERS - \$4 ea

***BLUEFIN TUNE POKE TOSTADAS - \$7 ea**

avocado, pico de gallo, lime creme, ginger. miso, yuzu, green onion, furikake, crispy wonton tostada

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.