

# Lunch Menu

## SANDWICHES

served with side salad or french fries | caesar salad \$3, sweet potato fries \$3

- chandlery burger** **H** \$18  
two 4 oz wagyu beef patties, iceberg lettuce, tomato, red onion, provolone, pickles, russian aioli, brioche bun
- petit burger** **H** \$16.50  
one 4 oz wagyu beef patty, iceberg lettuce, tomato, red onion, provolone, pickles, russian aioli, brioche bun
- burgertarian** **FF** \$15  
grilled portobello, eggplant, red onion, chipotle aioli, tomato, multi-grain bun
- hot honey chicken** **FF** \$16.50  
fried mary's chicken breast, jalapeno slaw, cilantro, pickles, brioche bun

## PIZZA

add a protein: pepperoni \$4, tofu \$5, chicken \$6, shrimp \$7

- margherita flatbread** **V** \$11  
basil, house-made marinara sauce, mozzarella
- buffalo chicken flatbread** **FF** \$15  
roasted mary's chicken breast, mozzarella, house tangy buffalo sauce
- combo flatbread** **O** \$19  
house-made sausage, pepperoni, peppers, onion, mushroom, mozzarella
- pepperoni flatbread** **O** \$15  
ezzo pepperoni, house marinara, mozzarella

## ENTREES

- grilled spicy salmon** **FF** \$21  
grilled salmon, quinoa, seasonal vegetables, pickled red onion, cucumber, sriracha aioli, cilantro
- spaghetti bolognese** **O** \$16.50  
niman ground beef & pork, marinara sauce, garden basil, garlic bread, parmesan
- shrimp scampi** **O** \$17  
garlic, butter, asparagus, chili flakes, parsley, white wine, lemon

## SALADS & BOWLS

add protein: tofu \$5, chicken \$6, beef patty \$7, shrimp \$7, salmon \$9.50

- tangerine & jicama salad** **FF** \$14  
cabbage salad, carrots, scallion, tangerine, jicama, fried shallots, sesame ginger vinaigrette
- chandlery caesar salad** **V** \$11  
crispy romaine hearts, croutons, parmesan, house caesar dressing (no anchovies)
- spinach & strawberry salad** **FF** \$14  
bloomsdale spinach, strawberries, toasted almonds, feta, mint, crispy shallots, golden balsamic vinaigrette
- grilled chicken bowl** **FF** \$15  
herb marinated bone-in mary's chicken thigh, garbanzo beans, cucumber, tomato, red onion, lemon, parsley, red wine vinaigrette
- poke bowl** **S** \$17  
tuna, wakame salad, cucumber, radish, scallions, tamari glaze, sriracha mayo  
choice of: rice, mixed greens, or combination
- shrimp fajita bowl** **S** \$17  
achiote marinated shrimp, bell peppers, onion, black bean, mexican rice, lime crema, pico de gallo, corn tortilla strips

## SOUPS

soup of the day \$7

## SIDES

french fries \$7 | sweet potato fries \$8 | mixed green salad \$5 | caesar salad \$4 **VG**  
vegetables \$6 **VG** | (2) garlic bread \$3 **V**

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.  
Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here.  
We are not a gluten-free certified kitchen.

# Chandlery Happy Hour (W-TH 3P.M.— 6 P.M.)



Wednesday – Thursday Bar Closed 7:00 P.M.

Kitchen Closed 6:00 P.M.

\$3 off draft beer | wines by the glass

“ask bartender about port of call special”

## House Cocktails \$14

### shrub schooner

vodka, lemon, ginger shrub, spiced pear, honey, cinnamon bitter

### sunny at sea

vodka, absinthe, elderflower, pear, lemon, peychauds

### old cuban

rum, lime, mint, prosecco, aromatic bitters

### seafarer spice

whiskey, aged rum, sweet vermouth, falernum, orange bitters

### foreign affairs

pecan infused bourbon, scotch, nonino amaro, bitters

### the gulf

hibiscus infused tequila, lime, grapefruit, agave, tajin

### the democrat

bourbon, lemon, peach, honey

### jubilant ruby

gin, dubonnet, framboise, orange bitters

### the garden remedy

vodka, lime, elderflower, ginger, basil

### smoke & honey

mezcal, scotch, lillet, honey, lemon

### shore side

gin, lime, mint, cucumber, soda, simple

### maritime cooler

lime, blood orange, pomegranate, rosemary-honey shrub, apple cider, tequila

## Beers

### On Draft - \$9

henhouse hazy ipa  
lagunitas pilsner  
peachy vibes wheat ale

## Bottles & Cans

hop splash (N/A Beer) - \$6  
bestday hazy ipa (N/A Beer) - \$6  
bestday white ale (N/A Beer) - \$6  
michelob ultra - \$6  
coors light (16oz) - \$6  
805 firestone blonde ale - \$7  
racer 5 ipa \$7  
sierra nevada imperial ipa - \$7  
farmer's brewery lager - \$7  
goose island saison - \$9  
boulevard farmhouse ale - \$10  
wyder's pear cider - \$8  
golden state mighty dry cider (16oz) - \$12  
golden state ginger grass cider (16oz) - \$12  
cali craft brown ale (16 oz) - \$12  
guinness (14.9 oz) - \$12

### Wine On Draft

|  | Glass | Carafe |
|--|-------|--------|
| sauvignon blanc, page mill, livermore, ca 2020 | \$13  | \$36   |
| chardonnay, hess, monterey, ca 2021            | \$12  | \$33   |
| rose, day owl, central coast, ca 2022          | \$12  | \$33   |

### Wine By The Glass

|   | Glass | Bottle |
|---|-------|--------|
| sparkling wine, codorniu ars cava, spain nv       | \$14  | \$65   |
| sparkling wine, proscotto, ca nv                  | \$13  | \$45   |
| sparkling brut rose, torresella, veneto, ita      | \$13  | \$45   |
| red blend, hanh, monterey county, ca 2021         | \$13  | \$60   |
| pinot noir, angels ink, central coast, ca 2021    | \$13  | \$60   |
| cabernet sauvignon, francis, paso robles, ca 2021 | \$12  | \$55   |

## Mocktails - \$8

feeling boozy? add a shot for \$4

### under the sea

lime, pineapple, guava, simple, ginger beer

### peach julep

lemon, orange, peach, mint, soda

### paradise at the shore

coconut, pineapple, orange

### lavender lemonade

lemon, lavender, butterfly tea, simple

### “pear”fect storm

lime, agave, pear, ginger beer, cinnamon, rosemary

### mango island breeze

mango, orange, lime, mint, soda