



HUNTINGTON BEACH

120 5th Street
Huntington Beach, CA
(714) 536-3162

HOURS

Monday-Thursday: 12 p.m.-5p.m.,
Friday-Saturday: 12 p.m.—8 p.m.,
Sunday: 12 p.m.-7 p.m.

MISSION VALLEY

5618 Mission Center Road
San Diego, CA
(619) 458-9611

HOURS

Monday-Saturday: 8 a.m.—8 p.m.,
Sunday: 8 a.m.—7 p.m.

OTAY RANCH

2030 Birch Road, Ste. L102
Chula Vista, CA 91915
(619) 816-5001

HOURS

Monday-Saturday: 11 a.m.—8 p.m.,
Sunday: 11 a.m.-7 p.m.

IRVINE

6628 Irvine Center Drive
Irvine, CA
(949) 387-6455

HOURS

Monday-Saturday: 9 a.m.-8 p.m.,
Sunday: 9 a.m.-6 p.m.



FAQ/FACT SHEET

HUNTINGTON BEACH

Opening Date: July 2018

Sq. Footage: 1,070 sq. ft

Max Capacity (Indoors): 12 ppl

Patio Space: Yes

OTAY RANCH

Opening Date: December 2020

Sq. Footage: 1,538 sq. ft

Max Capacity (Indoors): 35 ppl

Patio Space: Yes

MISSION VALLEY

Opening Date: March 2016

Sq. Footage: 1,110 sq. ft

Max Capacity (Indoors): 20 ppl

Patio Space: Yes

IRVINE

Opening Date: January 2018

Sq. Footage: 951 sq. ft

Max Capacity (Indoors): 10 ppl

Patio Space: Yes

ABOUT GRATER GRILLED CHEESE

Grater Grilled Cheese continues to melt the hearts of foodies and sandwich lovers alike, with gourmet, chef-inspired twists on the classic grilled cheese sandwich. It all started with a passion for the great American grilled cheese sandwich, and a food truck. Since then, Grater Grilled Cheese has opened four locations across San Diego and Orange County with the mission of making the world a grater place, one grilled cheese at a time.

Each decadent menu creation features the signature “Basic 5” cheese base – a combination of five slices of all-natural, unprocessed Colby, Swiss, Monterey Jack, Provolone, and Sharp Cheddar Cheese. Savor specialty creations including their best-seller, the Lobster Grilled Cheese, which features butter fried lobster, krab, and signature pale ale beer chipotle aioli. Guests can choose from over 10 decadent Chef Creations or take on the task of building their very own masterpiece.

Between the intricate décor, quirky branding, and high-quality ingredients, Grater Grilled Cheese proves to be a shred above the rest!





EXECUTIVE CHEF JOSEPH KARADAKIS

Joseph Karadakis was born in Athens, Greece, to a family of long-standing stature within the culinary world. He began his culinary career at the age of 16 working in his parents' restaurant in Athens, followed by a variety of roles including working in hotel kitchens, high-end restaurants, and quick service food. With an inherent love for cooking and creating, Karadakis moved to the United States in 2016 at the age of 29, where he continued to pursue his passion within the culinary industry. He joined the Grater brand in 2018 and has been combining his creative side with his culinary skills as the company's chef, menu developer, and Director of Operations.

When he is not whipping up new creations, Karadakis can be found playing the guitar, exploring new hiking trails, researching top food trends, and travelling.



MEDIA CONTACT

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