
STARTERS

WARM HOUSEMADE HUMMUS Grilled Pita, Cucumber, Mediterranean Olive & Red Onion Salad	7
BAKED LAURA CHENEL GOAT CHEESE Herbed Crostini	11
SPICY CHICKEN WINGS Tangy Sauce, Blue Cheese Dressing, Celery	11
STICKY PORK SPARERIBS Honey-Hoisin Sauce	13
MEDITERRANEAN MUSSELS & SPANISH CHORIZO White Wine, Garlic, Cilantro, Grilled Sourdough	15
FRITTO MISTO Calamari, Mussels, Fennel, Shallot, Lemon, Salt & Vinegar Aioli	12
TUNA TARTARE Garlic-Ginger Soy, Apple, Sesame, Wonton Chips	14
CAST IRON BRANDADE House Cured Salt Cod, Crostini, Cornichon Relish	12
WILD DUNGENESS CRAB CAKE Lemon Aioli, Shaved Fennel, Navel Orange	13

SOUPS & SALADS

CHEF'S SEASONAL SOUP	7
CLAM CHOWDER NEW ENGLAND STYLE	7
ORGANIC LITTLE GEM LETTUCE & GOAT CHEESE SALAD Grapefruit, Spiced Pumpkin Seeds, Sherry Vinaigrette	8
BLT ICEBERG WEDGE Applewood Smoked Bacon, Cherry Tomatoes, Green Onions, Pt. Reyes Blue Cheese Dressing	8
CAESAR SALAD Shaved Grana Padano, Marinated Anchovy, Garlic Crisp, Chervil Add Fried Calamari 4.00	9

ENTRÉE SALADS

FRESH GARDEN CHOP SALAD Watercress, Radicchio, Frisée, Bread Crumbs, English Peas, Radish, Carrots, Parmigiano-Reggiano Cheese, Sweet Garlic Vinaigrette	13
GREEN GODDESS CHICKEN SALAD Shredded Chicken, Green Goddess Dressing, Romaine Lettuce, Fuji Apple, Cucumber, Kalamata Olives, Crispy Fried Shallots	13
SEARED AHI NIÇOISE SALAD Frisée, Radicchio, Fennel, Green Beans, Potatoes, Hardboiled Egg, Sweet Peppers, Green Olives, Champagne Vinaigrette	15
DUNGENESS CRAB LOUIS SALAD Romaine Lettuce, Capers, Tomatoes, Avocado, 1000 Island Dressing	17

BREAKFAST ITEMS

8AM TO 2PM

BLUEBERRY MUFFIN & BANANA OAT BREAD Served with Local Seasonal Fruit	7
CHALET BEIGNETS Six Beignets Served with Espresso-Baileys Crème Anglaise & Mixed Berry Compote Dipping Sauces	7
FRESH FRUIT & GRANOLA PARFAIT Yogurt, Strawberries, Housemade Granola	7
FRENCH TOAST Fresh Strawberries, Warm Syrup & Your Choice of Breakfast Sausage, Bacon or Black Forest Ham	11
CLASSIC EGGS BENEDICT Toasted English Muffin, Black Forest Ham, Hollandaise, Breakfast Potatoes	14
DUNGENESS CRAB BENEDICT Toasted English Muffin, Béarnaise, Breakfast Potatoes	17
STEAK & EGGS Béarnaise, Breakfast Potatoes, Sourdough Toast	17
MONTE CRISTO SANDWICH A Battered Sandwich with Black Forest Ham, Swiss Cheese, Over Easy Egg, Seasonal Fruit, Warm Syrup	13
WILD MUSHROOM OMELET Wild Mushrooms, Bloomsdale Spinach, Goat Cheese, Fine Herbs	14
CORNED BEEF HASH Red & Yellow Peppers, Onions, Potatoes, Tomatoes, Poached Egg	14
CHORIZO SAUSAGE OMELET New York White Cheddar Cheese, Sweet Peppers, Onions	13
THREE EGG BREAKFAST Three Eggs Any Style, Breakfast Potatoes, Toast & Your Choice of Breakfast Sausage, Bacon or Black Forest Ham	11

LUNCH ENTRÉES

(Substitute Garlic Fries Additional 2.00)

CHALET BURGER Lettuce, Tomato, Pickled Onion, Garlic Aioli, Sesame Bun, Fries Add: Bacon, Housemade BBQ Sauce, Sonoma Jack Cheese, Swiss, Pt. Reyes Blue Cheese or New York White Cheddar 1.50 each Sautéed Wild Mushrooms or Avocado 2.25 each	13
CHALET HOUSEMADE GARDEN BURGER Vegetarian Patty Made from the Grains Used in Our Brewing Process. White Cheddar, Lettuce, Tomato, Garlic Aioli, French Fries	13
CAROLINA STYLE BBQ PORK SANDWICH Cole Slaw, Jalapeños, Fried Onion Strings, Little Gem, Fuji Apple Salad	14
PRIME RIB FRENCH DIP SANDWICH Soft Ciabatta Roll, Horseradish Cream, Traditional Au Jus, Chopped Salad	17
VFW BEER BATTERED FISH & CHIPS Served with Housemade Tartar Sauce, French Fries, Cole Slaw	16
GRILLED ATLANTIC SALMON Seasonal Risotto, Preserved Meyer Lemon, Sautéed Broccolini, Brentwood Corn & Basil Oil	22
SEAFOOD LINGUINI PROVENÇAL Mediterranean Mussels, Clams, Scallops, Salmon & Mahi Mahi in a Seafood Broth	19
FLAT IRON STEAK & FRITES Herb Marinated, Caramelized Onion Sauce, Roasted Cipollini Onions	21
CRISPY STUFFED CHICKEN BREAST Wild Mushrooms, Asiago Cheese, Sage, Chicken Jus	19
WEST COAST CARBONARA Fresh Fettuccine, Grilled Chicken, English Peas, Bacon, Thyme, Shaved Parmigiano-Reggiano Cheese	18
BEACH CHALET'S AWESOME BABY BACK RIBS Slow Cooked Pork Ribs Smothered in Housemade BBQ Sauce, Served with Cole Slaw & French Fries	23

BEACH CHALET ALES

glass (14oz) – 5 house (22oz) – 6.5 pitcher (60oz) – 15

“THE CIRCLE OF ALES” - Try a Sampler Rack of our Housemade Ales



V.F.W. LIGHT - Crisp Domestic Style Ale with Just a Hint of Hops - abv 4.8

ERKEL BOHEMIAN PILSNER - Crisp, complex & well-rounded golden lager. Pronounced yet soft & rounded bitterness & spicy, floral flavor from Czech Saaz hops - abv 4.6

WHITE CAP WITBIER - Unfiltered Belgian-style wheat beer brewed with coriander, chamomile, orange and lemon peel - abv 4.8

ELEVATION ZERO ESB - Amber colored English-style Extra Special Bitter with malty caramel flavors and moderate fruitiness - abv 5.6

MILLENNIUM PALE - Single hopped solely with Millennium hop variety. Floral and spicy herbal aromas - abv 5.9

PRESIDIO IPA - Classic Ale with a Pronounced Hop Character - abv 6.8

RIPTIDE RED - Toasty & Caramel Maltness & Mild Hop Bitterness - abv 5.6

SCHWARZBIER - Part of our Dark Side Series, this black lager has flavors of unsweetened chocolate and wafer cookies - abv 4.9

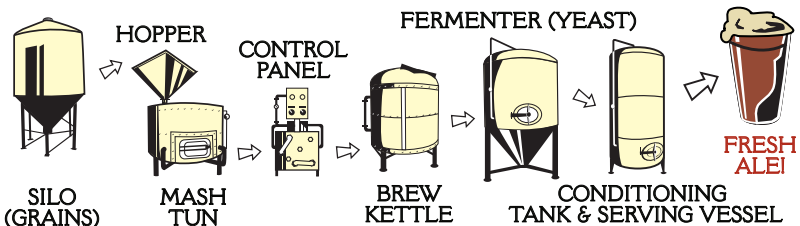
BREWER'S SPECIAL(S) - Please Ask Your Server for Current Selections



FUNHOUSE ROOTBEER - Made Right Here in Our Brewery 3.00

ARON DEORSEY – BREWMASTER

BEER BREWING PROCESS



WINES BY THE GLASS

Allimant Laugner - Cremant D' Alsace, France - Sparkling Brut Rosé	12.00
Gloria Ferrer - Sonoma - Sparkling Brut	9.25
Drusian - Prosecco di Valdobbiadene Extra Dry - Prosecco	9.00
Pine Ridge - Napa Valley '10 - Chenin Blanc/Viognier	9.00
Chateau Ste. Michelle - Columbia Valley, Washington '10 - Riesling	7.00
Barone Fino - Italy '10 - Pinot Grigio	7.50
Craggy Range - Te Muna Road - Martinborough '10 - Sauv. Blanc	9.00
Groth - Oakville, Napa Valley '10 - Sauv. Blanc	10.50
Hess, Shirltail Creek - Monterey, California '09 - Chardonnay	9.00
Sonoma-Cutrer - Sonoma Coast '09 - Chardonnay	12.00

Vina Robles - Red ⁴ - Paso Robles '09 - Petite Sirah/Grenach/Mourvede	9.00
Burgess - Napa Valley '06 - Syrah	10.00
14 Hands - Columbia River, Washington '09 - Merlot	8.00
Badia di Morrona - Italy '07 - Chianti Reserva	9.50
St. Francis - Sonoma '08 - Zinfandel	8.00
Chalone - Monterey '10 - Pinot Noir	8.00
Russian Hill - Russian River Valley '08 - Pinot Noir	12.50
Murphy Goode - California '09 - Cabernet Sauvignon	9.00
Conn Creek - Napa Valley '08 - Cabernet Sauvignon	12.00

CHALET HOUSE COCKTAILS

LAVENDER LEMON DROP

Vodka, Lavender Syrup, Lemon ~ 9

LIGHTHOUSE PUNCH

Brandy, Rhum Agricole, Hum Botanical, Lemon ~ 11

IN BRUGES

Hibiscus Infused Gin, Pineapple Syrup, Lemon, Belgian Beer ~ 9

GINGER WHISKEY SMASH

Bourbon, Ginger Syrup, Mint, Lemon, Campari ~ 11

LOS MUERTOS

Tequila, Grapefruit Marmalade, Sweet Vermouth, Lime ~ 9

MELON CAIPIRINHA

Leblon Cachaça, Melon, Lime ~ 8

CHALET BLOODY

House made Tomato Mix with All the Fixings ~ 11

FEATURED CLASSICS

JACK ROSE

Applejack, House Made Grenadine, Lime ~ 11

MARTINEZ

Gin, Sweet Vermouth, Maraschino, Angostura, Lemon ~ 11

OLD CUBAN

Rum, Bubbly, Mint, Angostura, Lime ~ 10

SHERRY COBBLER

Oloroso Sherry, Lemon, Fresh Fruit ~ 9

REMEMBER THE MAINE

Rye Whiskey, Sweet Vermouth, Cherry Heering, Absinthe ~ 11

MAVERICKS MARGARITA

100% Pure Agave Tequila, Lime, Organic Agave Nectar ~ 10

CHALET FAVORITES

MOJO MOJITO

Lime Vodka, Chambord, Mint ~ 11

SUNSET COSMO

Lemon Vodka, Cranberry, Fresh Lime Juice, Triple Sec ~ 9

BEACH BASIL GINGER

St. Germain, Vodka, Basil Leaves, Ginger, Lime Juice ~ 11

SAGE PRESS

Gin, Sage Leaves, Raw Sugar, Fresh Lime Juice, Ginger ~ 9

SPECIALTY LEMONADES

6

GUAVA STRAWBERRY LEMONADE

Guava Juice, Pureéd Strawberries, Housemade Lemonade

BLUEBERRY POMEGRANATE LEMONADE

Pureéd Blueberries, Pomegranate Juice, Housemade Lemonade

THIS WEEK AT BEACH CHALET

3 TO 6 & 9 TO CLOSE - HAPPY HOUR - WEEKDAYS

3pm to 6pm and 9pm to close we have drinks and appetizers specials served on the hard-wood floor Monday to Friday.

PRIME RIB MONDAY AT BEACH CHALET

Classic Prime Rib served every Monday at dinner.

LIVE MUSIC AT THE BEACH CHALET

Every Tuesday -- Jazz Jam with Gerry Grosz

Every Friday -- Johnny Smith & Friends, Pamela Rose on First Friday.

GIFT SHOP AT THE BEACH CHALET

Opens daily at 9am -- Beach & Park Chalet Merchandise available as well as a variety of items by Local Vendors and Artists.

- Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illness.
- The Beach Chalet is not responsible for Lost, Stolen or Damaged Items.
- Parties of 8 or more are charged an 18% Service Charge.
- There is a \$2 split plate fee.
- Please note that a 3% SF-Surcharge will be added to your bill to support San Francisco's health care & employee mandates.
- Thank you for your support.