

BEACH CHALET

EST.  1997

SWEETS

Chalet Beignets

Six Beignets with Espresso-Baileys
Crème Anglaise + Mixed Berry
Compote Dipping Sauces ~ 8

Greek Yogurt + Granola Parfait

Yogurt, Seasonal Fruit,
Housemade Granola ~ 8

Seasonal Fruit Plate

Chef's Market Selection ~ 10

Blueberry Muffin +

Banana Chocolate Chip Bread

Local Seasonal Fruit ~ 8

Baked French Toast

Thick Sliced Pain de Mie Bread,
Lavender Honey Roasted Local Strawberries,
Maple Syrup, Applewood Bacon ~ 8

SEA SANDWICHES + BURGERS

Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare,
Pickled Vegetables, Red Onion,
Cabbage, Sriracha Aioli,
Chili Lime Chips ~ 18

Maine Lobster Roll

Freshly Cooked Maine Lobster,
Buttered Roll, Tarragon Aioli,
Malt Vinegar Slaw,
Kennebec Potato Chips ~ 26

Beach Burger

100% Grass-Fed Beef, Lettuce, Tomato,
Pickled Onion, Garlic Aioli, Fries ~ 16
*Add Bacon, Avocado, Sautéed Mushrooms,
Jack, Swiss, Cheddar, Pt Reyes Blue Cheese + 2*

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack Cheese,
Bacon, Habanero-Pineapple Relish,
Ciabatta Roll ~ 18

PLATES

Pork Sugo + Biscuits

Sausage Buttermilk Biscuits,
Braised Pork Sugo, Poached Farm Eggs,
Spicy Hollandaise ~ 21

Housemade Lobster Sausage

Anson Mills Coarse White Grits, Greens,
Truffled Farm Egg ~ 19

V.F.W. Beer-Battered Fish + Chips

Local Rock Cod, Housemade Tartar Sauce,
French Fries, Coleslaw ~ 21

Flatiron Steak + Eggs

Herbs de Provence Marinated Steak,
Potato Gratin, Eggs Your Way,
Béarnaise ~ 26

Ocean Beach Breakfast

Three Eggs, Breakfast Potatoes, Sourdough
Toast, Choice of Hobbs' Chicken Apple Sausage,
Bacon, Black Forest Ham or Fruit ~ 16



SUSTAINABLY SOURCED

Whenever possible, we seek to provide seafood
in a way that respects nature. Our meats come
from a small cooperative of ranchers, hormone
and antibiotic free, + are cut and/or ground daily.

BREAD + TAP WATER SERVED ON REQUEST

START BRUNCH WITH A SPARKLE

Sunrise Mimosa
Fresh Orange Juice ~ 12

Peach Bellini
Peach Nectar ~ 12

Kir Royale
Chambord ~ 12

Bottle Service
Bottle of Drusian Prosecco +
Carafe of Fresh Squeezed OJ ~ 52

CHALET BRUNCH SPECIALTIES

*Enjoy these must-try brunch specials,
available until 2pm.*

Crab Cake Benny
Toasted English Muffin, Poached Eggs,
Béarnaise, Potato Gratin ~ 21

Chalet Eggs Benny
Toasted English Muffin, Poached Eggs,
Hobbs' Black Forest Ham,
Hollandaise, Potato Gratin ~ 16

Florentine Benny
Toasted English Muffin, Sautéed
Spinach, Roasted Tomato, Hollandaise,
Poached Eggs, Potato Gratin ~ 16

Smoked Salmon Benny
Brioche Toast, Poached Eggs, Caper
Hollandaise, Potato Gratin ~ 17



Mixed Seafood Grill
Salmon, Shrimp, Scallop,
Smoked Salmon, Potato Galette,
Poached Farm Egg, Béarnaise ~ 25

House Cured Corned Beef Hash
Yukon Potato, Sweet Onion,
Poached Farm Eggs, Hollandaise ~ 16

Roasted Vegetable Frittata
Roasted Mushrooms + Cauliflower,
Caramelized Onion,
Asparagus, White Cheddar,
Marinated Tomatoes,
Little Salad ~ 14

BREAKFAST SIDES

Hobbs' Bacon or Ham ~ 6
Hobbs' Chicken Apple Sausage ~ 6
One Egg Any Style ~ 2.5
Sourdough Toast + Jam ~ 3.5
Breakfast Potatoes ~ 5

SHARE A CHALET SIDE

Butternut Squash
Brown Butter, Sage,
Apple Cider Glaze ~ 8

Asparagus Oscar
Dungeness Crab,
Béarnaise ~ 12

Roast Mushrooms
Thyme, Garlic ~ 8

Potato Gratin
Cream, Cheddar ~ 8

**Creamed
Winter Greens**
Citrus, Breadcrumbs ~ 8

Baked Russet Potato
Cheddar, Bacon Jam,
Crème Fraîche ~ 8

**Roast Garlic
Mashed Potatoes** ~ 6

Sweet Potato Fries
Buttermilk Pesto ~ 8

Lobster Mac + Cheese
Four Cheeses, Conchiglie ~ 15

SNACKS + APPS

Seafood Deviled Eggs

Smoked Trout, Salsa Verde + Fresno Chilies ~ 8

Baked Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan, Olive Oil Crostini ~ 12

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 9.5

Steamed Salt Spring Mussels

Smoked Chilies, Pepper Rouille ~ 12

Crab Cakes

Gulf Lump Crab, Avocado Green Goddess,
Piquillo Pepper, Upland Cress ~ 16

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 13

Ahi Tuna Poke

Sushi Grade Tuna, Ginger, Scallions, Shiso,
Sesame Seeds, Served with Nori Crackers ~ 17

Baked Pacific Oysters

Baby Spinach, Asiago Cheese + Breadcrumbs ~ 13

Crispy Fried Chicken Wings

Red Chile Lime Glaze, Market Vegetables,
Mary's Free Range Organic Chicken ~ 9

Stout-Glazed Pork Riblets

Chalet-Made Stout BBQ Sauce,
Autumn Vegetables, Cashews ~ 13

SOUP + SALADS

Butternut Squash Soup

Cup ~ 7 Bowl ~ 9
Brussels Sprouts + Apples

Pacific Chowder

Cup ~ 7 Sourdough Bowl ~ 10
Manila Clams, Hobbs' Bacon, Oyster Crackers

Roasted Beet Salad

California Burrata Cheese, Winter Citrus,
Hazelnuts, Champagne Vinaigrette ~ 13

Classic Caesar

Housemade Caesar Dressing,
Garlic Croutons, White Anchovies ~ 12
Add Grilled Prawns, Chicken or Salmon + 8

Beach Louie Salad

Local Greens, Gulf Shrimp, Grape Tomatoes,
Hard Cooked Egg, Citrus, Avocado ~ 21

Organic Mixed Greens

Happy Boy Farms Greens,
Orange Segments, Laura Chenel Goat Cheese,
Candied Pumpkin Seeds, Sherry Vinaigrette ~ 11
Add Grilled Prawns, Chicken or Salmon + 8



KIDS Ages 12 and Under

French Toast with Bacon ~ 9
Cheese Omelette with Potatoes ~ 9
Two Eggs with Potatoes + Meat ~ 9
Eggs Benedict ~ 9
Fruit + Granola Cup ~ 5
Fried Chicken Tenders, Fries + Fruit ~ 9
Grilled Cheese Sandwich, Fries + Fruit ~ 9
Fish & Chips, Fries + Fruit ~ 10
Atlantic Salmon, Mashed Potatoes + Veggies ~ 15
Flatiron Steak, Mashed Potatoes + Veggies ~ 15
Macaroni + Cheese ~ 9

BEACH CHALET BREWERY + RESTAURANT

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Beach Chalet is not responsible for lost, stolen or damaged items.
There is a \$2 split plate fee. Kids menu for ages 12 and under only. **Please note, a 4% surcharge will be added to your bill to support SF employer mandates.**