

# BEACH CHALET

EST.  1997

## RAW BAR

### CEVICHE + PURPLE POTATO CHIPS

Choose Your Favorite Below or Have All Three

#### ›Baja Shrimp Ceviche

Avocado, Cucumber, Lime ~ 13<sup>95</sup>

#### ›Tuna Poke

Sesame, Tamari + Ginger ~ 14<sup>25</sup>

#### ›Local Rock Cod Ceviche

Aji Amarillo + Tomato ~ 13<sup>50</sup>

#### ›Ceviche Trio Sampler

Try a Bit of All Three ~ 21<sup>95</sup>

### Five Jumbo Prawns Cocktail

Shredded Lettuce, Cocktail Sauce ~ 13<sup>95</sup>

### Dungeness Crab Cocktail

Lettuce, Cocktail Sauce ~ 15<sup>95</sup>

### Seafood Deviled Eggs

Smoked Trout, Salsa Verde, Fresno Chilies ~ 6<sup>95</sup>

## SNACKS + APPS

### Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 12<sup>95</sup>

### Asparagus Oscar

Local Asparagus, Dungeness Crab, Béarnaise ~ 12<sup>95</sup>

### Fried Crab Cakes

Gulf Lump Crab, Avocado Green Goddess, Piquillo Pepper, Upland Cress ~ 15<sup>95</sup>

### Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan, Olive Oil Crostini ~ 11<sup>95</sup>

### St. Louis Style Pork Ribs

Spicy Bourbon BBQ Sauce + Apple Slaw ~ 14<sup>95</sup>

### Mary's Free Range Chicken Wings

Red Chile Lime Glaze, Shishito Peppers, Carrots, Mary's Free Range Organic Chicken ~ 9<sup>95</sup>

## SOUP + SALADS

### Pacific Chowder

Cup ~ 6<sup>95</sup> Sourdough Bowl ~ 9<sup>95</sup>  
Manila Clams, Smoked Bacon, Oyster Crackers

### Local Asparagus + Burrata Cheese

Arugula, Pickled Gold Raisins, Pine Nuts + Crispy Bread Crumbs ~ 13<sup>95</sup>

### Classic Caesar

Housemade Caesar Dressing, Garlic Croutons, White Anchovies, Parmesan ~ 12<sup>95</sup>

### Beach Louie Salad

Local Greens, Gulf Shrimp, Citrus, Grape Tomatoes, Hard Cooked Egg, Avocado ~ 21<sup>95</sup>

### Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments, Asian Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette ~ 10<sup>95</sup>

### SALAD ADDITIONS

Grilled Salmon ~ 8<sup>95</sup>

Grilled Prawns ~ 9<sup>25</sup>

Grilled Chicken ~ 7<sup>95</sup>

## CHALET BRUNCH SPECIALTIES

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

### SWEETS

#### Chalet Beignets

Six Beignets with Espresso-Baileys Crème Anglaise + Mixed Berry Compote Dipping Sauces ~ 8<sup>95</sup>

#### Greek Yogurt + Granola Parfait

Yogurt, Seasonal Fruit, Housemade Granola ~ 7<sup>95</sup>

#### Seasonal Fruit Plate

Chef's Market Selection ~ 9<sup>95</sup>

#### Baked French Toast

Thick Sliced Pain de Mie Bread, Lavender Honey Roasted Local Strawberries, Maple Syrup, Applewood Bacon ~ 14<sup>95</sup>

## CHALET BENEDICTS

#### Crab Cake Benny

Toasted English Muffin, Poached Eggs, Béarnaise, Potato Gratin ~ 21<sup>95</sup>

#### Chalet Eggs Benny

Toasted English Muffin, Poached Eggs, Hobbs' Black Forest Ham, Hollandaise, Potato Gratin ~ 16<sup>95</sup>

#### Florentine Benny

Toasted English Muffin, Sautéed Spinach, Roasted Tomato, Hollandaise, Poached Eggs, Potato Gratin ~ 16<sup>95</sup>

#### Smoked Salmon Benny

Brioche Toast, Poached Eggs, Caper Hollandaise, Potato Gratin ~ 17<sup>95</sup>

## BRUNCH FAVORITES

#### House Cured Corned Beef Hash

Yukon Potato, Sweet Onion, Poached Farm Eggs, Hollandaise ~ 16<sup>95</sup>

#### Roasted Vegetable Frittata

Roasted Mushrooms + Cauliflower, Caramelized Onion, Asparagus, White Cheddar, Marinated Tomatoes, Little Salad ~ 14<sup>95</sup>

#### Flatiron Steak + Eggs

Herbs de Provence Marinated Steak, Potato Gratin, Eggs Your Way, Béarnaise ~ 23<sup>95</sup>

#### Ocean Beach Breakfast

Three Eggs, Breakfast Potatoes, Sourdough Toast, Choice of Hobbs' Chicken Apple Sausage, Bacon, Black Forest Ham or Fruit ~ 17<sup>95</sup>

#### Pork Sugo + Biscuits

Sausage Buttermilk Biscuits, Braised Pork Sugo, Poached Farm Eggs, Spicy Hollandaise ~ 21<sup>95</sup>

## BREAKFAST SIDES

Applewood Bacon or Ham ~ 6<sup>25</sup>

Chicken Apple Sausage ~ 5<sup>95</sup>

One Egg Any Style ~ 2<sup>50</sup>

Sourdough Toast + Jam ~ 3<sup>50</sup>

Breakfast Potatoes ~ 4<sup>95</sup>

## SANDWICHES + BURGERS

### Maine Lobster Roll

Freshly Cooked Maine Lobster, Buttered Roll, Tarragon Aioli, Malt Vinegar Slaw, Kennebec Potato Chips ~ 26<sup>95</sup>

### Beach Burger

100% Grass-Fed Beef, Lettuce, Tomato, Pickled Onion, Garlic Aioli, Fries ~ 16<sup>95</sup>  
Add Bacon, Jack, Swiss, Cheddar, Pt Reyes Blue Cheese, Sautéed Mushrooms or Avocado + 2

### Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon, Habanero-Pineapple Relish, Ciabatta, Fries ~ 18<sup>95</sup>

### BBQ Pulled Pork Sandwich

Slow Cooked Pork, Texas BBQ Sauce, Peasant Bun, Macaroni Salad ~ 14<sup>95</sup>

## CHALET SPECIALTIES

### VFW Beer-Battered Fish + Chips

Local Rock Cod, Housemade Tartar Sauce, French Fries, Coleslaw ~ 27<sup>95</sup>

### Steak + Frites

Herb Marinated Flatiron Steak, Red Wine Butter, Fries ~ 23<sup>95</sup>

### Spinach Ricotta Gnocchi

Glazed Market Vegetables, Sweet Butter, Grana Padano ~ 18<sup>95</sup>

### Crab-Stuffed Idaho Rainbow Trout

Lemon Beurre Fondue ~ 23<sup>95</sup>



## KIDS Ages 12 and Under

Available until 2pm :

French Toast with Bacon ~ 8<sup>95</sup>

Cheese Omelette with Potatoes ~ 8<sup>95</sup>

Two Eggs with Potatoes + Meat ~ 8<sup>95</sup>

Eggs Benedict ~ 8<sup>95</sup>

Fruit + Granola Cup ~ 5<sup>95</sup>

Available All Day:

Fried Chicken Tenders, Fries + Fruit ~ 8<sup>95</sup>

Grilled Cheese Sandwich, Fries + Fruit ~ 8<sup>95</sup>

Fish & Chips, Fries + Fruit ~ 10<sup>95</sup>

Atlantic Salmon, Mashed Potatoes, Veggies ~ 15<sup>95</sup>

Flatiron Steak, Mashed Potatoes + Veggies ~ 15<sup>95</sup>

Macaroni + Cheese ~ 8<sup>95</sup>



## 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.