

# BEACH CHALET

EST.  1997

## BRUNCH SPECIALTIES

Served until 2pm

### SWEETS

#### Chalet Beignets

Six Beignets with Chocolate Sauce  
+ 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>

Applewood Bacon or Ham ~ 6<sup>25</sup>  
Sourdough Toast + Jam ~ 3<sup>50</sup>

### CHALET BENEDICTS

#### Crab Cake Benny

Toasted English Muffin, Poached Eggs,  
Béarnaise, Hash Brown Cakes ~ 21<sup>95</sup>

#### Chalet Eggs Benny

Toasted English Muffin, Poached Eggs,  
Hobbs' Black Forest Ham,  
Hollandaise, Hash Brown Cakes ~ 16<sup>95</sup>

#### Florentine Benny

Toasted English Muffin,  
Sautéed Spinach, Roasted Tomato,  
Hollandaise, Poached Eggs,  
Hash Brown Cakes ~ 16<sup>95</sup>

#### Smoked Salmon Benny

Brioche Toast, Poached Eggs,  
Caper Hollandaise,  
Hash Brown Cakes ~ 17<sup>95</sup>

### BRUNCH SIDES

Chicken Apple Sausage ~ 5<sup>95</sup>  
Breakfast Potatoes ~ 4<sup>95</sup>

One Egg Any Style ~ 2<sup>50</sup>  
Hash Brown Cakes ~ 4<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,  
Cheddar, Marinated Tomatoes,  
Little Salad ~ 14<sup>95</sup>

#### Flatiron Steak + Eggs

Herbs de Provence Marinated Steak,  
Hash Brown Cakes, Eggs Your Way,  
Béarnaise Sauce ~ 26<sup>95</sup>

#### Ocean Beach Breakfast

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

## RAW BAR

### Ceviche Trio Sampler

Try a Bit of All Three ~ 23<sup>95</sup>

### Baja Shrimp Ceviche

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

### Ahi Tuna Poke

Sesame, Tamari + Ginger ~ 15<sup>25</sup>

### Halibut Ceviche

Aji Amarillo + Cilantro ~ 14<sup>50</sup>

## OYSTERS ON THE HALF SHELL

### Market's Best Oysters

Mignonette, Cocktail Sauce

1/2 Dozen ~ 17<sup>95</sup> Dozen ~ 34<sup>95</sup>

## SNACKS + APPS

### Seafood Deviled Eggs

Smoked Salmon Filling, Wasabi Tobiko ~ 7<sup>95</sup>

### Buttermilk Fried Calamari

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

### Chalet Meatballs

Ground Beef and Pork, Rich Tomato Sauce,  
Grilled Sour Dough ~ 10<sup>95</sup>

### Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 6<sup>95</sup>

### Pistachio & Chickpea Hummus

Pistachio Salsa Verde, Arugula,  
Grilled Flatbread ~ 11<sup>95</sup>

### Charred Brussels Sprouts

Sliced Almonds, Grapes, Pecorino ~ 10<sup>95</sup>

### Chicken Wings

Shishito Peppers, Ginger Vinaigrette ~ 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

### Butternut Squash Soup

Cup ~ 6<sup>50</sup> Bowl ~ 8<sup>95</sup>  
Brussels Sprouts & Roasted Apple

### Beach Gulf Shrimp Louie Salad

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

### Classic Caesar

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

### Organic Seasonal House Salad

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

### Grilled Salad Additions

Salmon ~ 10<sup>95</sup>, Prawns ~ 9<sup>25</sup>, Chicken ~ 7<sup>95</sup>

## SANDWICHES + BURGERS

### Blackened Chicken

#### Breast Sandwich

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

### Brewers Grain Vegi Burger

Spent-Grain + Oat + Farro Patty,  
Grilled Greek Halloumi Cheese, Onion  
Strings, Oven Dried Tomato, Tahini Sauce,  
Toasted Bun, Chalet Salad ~ 16<sup>95</sup>

### Beach Chalet Burger

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

## CHALET SPECIALTIES

### Riptide Red

#### Beer-Battered Fish + Chips

Local Rock Cod,  
Housemade Tartar Sauce,  
French Fries, Coleslaw ~ 21<sup>95</sup>

### Maine Lobster Roll

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

### Flatiron Steak + Frites

Herb Marinated Flatiron Steak,  
Fire Roasted Vegetable Salsa, Fries ~ 26<sup>95</sup>

### Roasted Idaho Rainbow Trout

Crabmeat, Season's Vegetables,  
Lemon Beurre Fondue ~ 24<sup>95</sup>

## PASTAS + DUMPLINGS

### Seafood Linguini Provencal

Fresh Linguini, Tomato-Braised Monterey  
Calamari, Clams, Mussels, Shrimp,  
& Local Rock Cod ~ 26<sup>95</sup>

### Spinach Ricotta Gnocchi

House made Gnocchi, Cider Glazed  
Autumn Vegetables ~ 18<sup>95</sup>



## SUSTAINABLY SOURCED

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

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.**