

BEACH CHALET

EST.  1997

BRUNCH SPECIALTIES

Served until 2pm

SWEETS

Chalet Beignets

Six Beignets with Chocolate Sauce
+ Mixed Berry Compote
Dipping Sauces ~ 8⁹⁵

Greek Yogurt + Granola Parfait

Yogurt, Seasonal Fruit,
Housemade Granola ~ 7⁹⁵

Seasonal Fruit Plate

Chef's Market Selection ~ 9⁹⁵

Baked French Toast

Thick Sliced Pain de Mie Bread,
Lavender Honey
Roasted Local Strawberries,
Maple Syrup, Applewood Bacon ~ 14⁹⁵

Applewood Bacon or Ham ~ 6²⁵
Sourdough Toast + Jam ~ 3⁵⁰

CHALET BENEDICTS

Crab Cake Benny

Toasted English Muffin, Poached Eggs,
Béarnaise, Hash Brown Cakes ~ 21⁹⁵

Chalet Eggs Benny

Toasted English Muffin, Poached Eggs,
Canadian Bacon, Hollandaise,
Hash Brown Cakes ~ 16⁹⁵

Florentine Benny

Toasted English Muffin,
Sautéed Spinach, Roasted Tomato,
Hollandaise, Poached Eggs,
Hash Brown Cakes ~ 16⁹⁵

Honor Your Benny

Sausage Buttermilk Biscuit,
Charred Tomato Relish, Seared Pork Belly,
Poached Farm Eggs, Sauce Choron
Hash Brown Cakes ~ 17⁹⁵

BRUNCH SIDES

Chicken Apple Sausage ~ 5⁹⁵
Breakfast Potatoes ~ 4⁹⁵

One Egg Any Style ~ 2⁵⁰
Hash Brown Cakes ~ 4⁹⁵

BRUNCH FAVORITES

House Cured Corned Beef Hash

Yukon Potato, Sweet Onion, Peppers
Poached Farm Eggs, Hollandaise ~ 16⁹⁵

Roasted Vegetable Frittata

Roasted Mushrooms + Cauliflower,
Caramelized Onion, Spinach,
Cheddar, Marinated Tomatoes,
Little Salad ~ 14⁹⁵

Flatiron Steak + Eggs

Herbs de Provence Marinated Steak,
Hash Brown Cakes, Eggs Your Way,
Béarnaise Sauce ~ 26⁹⁵

Ocean Beach Breakfast

Three Eggs, Breakfast Potatoes,
Choice of Chicken Apple Sausage,
Bacon, Canadian Bacon or Fruit,
Sourdough Toast. ~ 17⁹⁵

RAW BAR

Ceviche Trio Sampler

Try a Bit of All Three ~ 23⁹⁵

Baja Shrimp Ceviche

Avocado, Cucumber, Lime ~ 13⁹⁵

Ahi Tuna Poke

Sesame, Tamari + Ginger ~ 15²⁵

King Salmon Ceviche

Aji Amarillo + Cilantro ~ 14⁵⁰

OYSTERS ON THE HALF SHELL

Market's Best Oysters

Mignonette, Cocktail Sauce

1/2 Dozen ~ 17⁹⁵ Dozen ~ 34⁹⁵

SNACKS + APPS

Seafood Deviled Eggs

Smoked Salmon Filling, Wasabi Tobiko ~ 7⁹⁵

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 12⁹⁵

Chalet Meatballs

Ground Beef and Pork, Rich Tomato Sauce,
Grilled Sour Dough ~ 10⁹⁵

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 6⁹⁵

Pictachio & Chickpea Hummus

Pistachio Salsa Verde,
Grilled Pita Bread ~ 11⁹⁵

Charred Brussels Sprouts

Onion Agro-Dolce, Cashews, Lime, Mint,
Aleppo Pepper ~ 10⁹⁵

Chicken Wings

Shishito Peppers, Ginger Vinaigrette ~ 9⁹⁵

SOUP + SALADS

Pacific Chowder

Manila Clams, Smoked Bacon,
Oyster Crackers
Cup ~ 6⁹⁵ Sourdough Bowl ~ 9⁹⁵

Sweet Corn + Leek Soup

Poached Rock Shrimp & Basil Oil
Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵

Beach Gulf Shrimp Louie Salad

Local Greens, Gulf Shrimp,
Citrus, Grape Tomatoes,
Hard Cooked Egg, Avocado ~ 21⁹⁵

Chicken Green Goddess Salad

Chopped Romaine, Endive, Cucumber,
Olives, Red Onion, Feta Cheese, Daikon,
Fresh Peas, Green Goddess Dressing ~ 15⁷⁵

Classic Caesar

Garlic Croutons, White Anchovies,
Parmesan ~ 12⁹⁵

Grilled Salad Additions

Salmon ~ 10⁹⁵, Prawns ~ 9²⁵, Chicken ~ 7⁹⁵

SANDWICHES + BURGERS

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon, Habanero-
Pineapple Relish, Ciabatta, Fries ~ 18⁹⁵

Brewers Grain Veggie Burger

Spent-Grain + Oat + Farro Patty,
Grilled Greek Halloumi Cheese, Onion
Strings, Oven Dried Tomato, Tahini Sauce,
Toasted Bun, Chalet Salad ~ 16⁹⁵

Beach Chalet Burger

Ground Chuck, Lettuce, Tomato, Beef,
Pickled Onion, Garlic Aioli, Fries ~ 16⁹⁵

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 ~ 21⁹⁵

Maine Lobster Roll

Freshly Cooked Maine Lobster, Buttered
Roll, Tarragon Aioli, Malt Vinegar Slaw,
Kennebec Potato Chips ~ 26⁹⁵

Flatiron Steak + Frites

Herb Marinated Flatiron Steak,
Fire Roasted Vegetable Salsa, Fries ~ 26⁹⁵

Roasted Idaho Rainbow Trout

Dungeness Crab, Season's Vegetables,
Lemon Beurre Fondue ~ 26⁹⁵

PASTAS + DUMPLINGS

Seafood Linguini Provencal

Fresh Linguini, Tomato-Braised Monterey
Calamari, Clams, Mussels, Shrimp,
& Local Rock Cod ~ 26⁹⁵

Spinach Ricotta Gnocchi

House Made Gnocchi,
Glazed Market Vegetables ~ 18⁹⁵



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 5% surcharge will be added to your bill to support SF employer mandates.