**CHICKEN WINGS**
SHISHITO PEPPERS, GINGER VINAIGRETTE
Mary’s Free Range Chicken • 7

**BUTTERMILK FRIED CALAMARI**
Lemon, Salt + Vinegar Aïoli • 7

**CHALET CAESAR**
Housemade Caesar Dressing,
White Anchovies, Garlic Croutons,
Parmesan Cheese • 7

**OYSTER RAW BAR**
Each 2.5 | Half 14 | Dozen 27

**HAPPY HOUR**
MONDAY- FRIDAY, 3PM-6PM IN THE BAR

**BEACHVIEW SLIDERS**
Served on House Sesame Bun • 3.50

**THE COW**
Ground Chuck Burger, Bacon Jam,
Cheddar, Fried Shallots, Garlic Aïoli

**THE FISH**
Blackened Salmon,
Avocado Relish, Lemon Aïoli

**THE BIRD**
Buttermilk Fried Chicken,
Jalapeño Slaw, Chipotle Aïoli

**TOSTADAS**
3.50 Each

**AHI TUNA POKE**
Sesame, Tamari, Ginger

**KING SALMON**
Aji Amarillo, Red Onions, Lime + Cilantro

**THREE BUCKS BURGER AND A BEER**
**CHALET GROUND CHUCK BURGER**
Butter Lettuce, Tomato, Pickle, Onion, Chalet Special Sauce,
Challah Bun (Add Cheese, Avocado, Bacon • 2EA)

&
**ANY CHALET BREW**
Seasonal Brews Add A Buck

**TEN BUCKS**
**BURGER AND A BEER**

**CHALET GROUND CHUCK BURGER**
Butter Lettuce, Tomato, Pickle, Onion, Chalet Special Sauce,
Challah Bun (Add Cheese, Avocado, Bacon • 2EA)

**ANY CHALET BREW**
Seasonal Brews Add A Buck

**OYSTER RAW BAR**
Each 2.5 | Half 14 | Dozen 27

**TOSTADAS**
3.50 Each

**AHI TUNA POKE**
Sesame, Tamari, Ginger

**KING SALMON**
Aji Amarillo, Red Onions, Lime + Cilantro

**BEACHVIEW SLIDERS**
Served on House Sesame Bun • 3.50

**THE COW**
Ground Chuck Burger, Bacon Jam,
Cheddar, Fried Shallots, Garlic Aïoli

**THE FISH**
Blackened Salmon,
Avocado Relish, Lemon Aïoli

**THE BIRD**
Buttermilk Fried Chicken,
Jalapeño Slaw, Chipotle Aïoli

**TOSTADAS**
3.50 Each

**AHI TUNA POKE**
Sesame, Tamari, Ginger

**KING SALMON**
Aji Amarillo, Red Onions, Lime + Cilantro

**CHALET CAESAR**
Housemade Caesar Dressing,
White Anchovies, Garlic Croutons,
Parmesan Cheese • 7

**BASKET OF FRIED POTATOES**
French Fries • 4
Garlic French Fries • 5
Sweet Potato Fries • 6

**CHICKEN WINGS**
Shishito Peppers, Ginger Vinaigrette
Mary’s Free Range Chicken • 7

**BUTTERMILK FRIED CALAMARI**
Lemon, Salt + Vinegar Aïoli • 7

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Consuming raw or under-cooked meats, poultry, shellfish may increase your risk of foodborne illness.

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illness.

Beach Chalet is not responsible for lost, stolen or damaged items. There is a $2 split plate fee. Please note, a 5% surcharge will be added to your bill to support SF employer mandates.
**PRESIDIO I.P.A.**
American India Pale Ale with pronounced hop character.

**RIPTIDE RED**
Toasty caramel maltiness, mild hop bitterness.

**FLEISHHACKER STOUT**
Dark, chocolatey, oatmeal stout.

**VFW GOLDEN ALE**
Light, crisp, blonde ale, subdued hop bitterness.

**HIGH TIDE HEFEWEIZEN**
Unfiltered German weissbier, distinctive banana + clove essence.

**SEA SERPENT IPA**
Hop flavors + aromas of bitterness.

**LA VENDEMA & SPARROW**
Citrus vodka, lavander, fresh lemon, meringue sugar rim.

**CHALET BLOODY MARY**
Three pepper house infused vodka, all the fixings.

**MOJITO ROYALÉ**
Bacardi natural lime rum, muddled mint, fresh lime, sparkling brut.

**BEACH CHALET BREWERY AND RESTAURANT**

**HAPPY HOUR ALES**

- **VFW GOLDEN ALE**
  - Light, crisp, blonde ale, subdued hop bitterness
- **PRESIDIO I.P.A.**
  - American India Pale Ale with pronounced hop character
- **RIPTIDE RED**
  - Toasty caramel maltiness, mild hop bitterness
- **FLEISHHACKER STOUT**
  - Dark, chocolatey, oatmeal stout

**HAPPY HOUR COCKTAILS**

- **LA VENDEMA & SPARROW**
  - Citrus vodka, lavander, fresh lemon, meringue sugar rim
- **CHALET BLOODY MARY**
  - Three pepper house infused vodka, all the fixings
- **MOJITO ROYALÉ**
  - Bacardi natural lime rum, muddled mint, fresh lime, sparkling brut
- **BEACH BONFIRE**
  - Barsol pISCO, pineapple gum, fresh lemon, tiki bitters, lagavulin & salt aroma
- **CHALET ESPRESSO MARTINI**
  - Grey goose La Vanille vodka, espresso
- **PCH**
  - Four roses bourbon, maderia, aperol and a shot of bubbles

**HAPPIEST OF HAPPY HOUR**

The best wines are the ones we drink with friends!

- **WHITE WINE** $8.00
- **PUNCH OF THE DAY**
- **RED WINE**

**NON-ALCOHOLIC HAPPY**

- **VIGNETTE WINE COUNTRY SODA**
  - Rosé
  - Pinot noir
  - $7.00