

# PARK CHALET

COASTAL BEER GARDEN

WHERE THE PARK MEETS THE PACIFIC

## SNACKS + SHARES

### AHI TUNA POKE

Sushi Grade Raw Tuna,  
Tamari, Shiso, Sesame,  
Spicy Aioli,  
Nori Crackers ~ 17

### SPINACH ARTICHOKE ROCK SHRIMP DIP

Sourdough Bread Bowl,  
Fennel Seed Crackers ~ 13

### BUTTERMILK FRIED CALAMARI

Lemon, Fresno Chilies,  
Basil Aioli ~ 13

### STOUT-BRAISED PORK RIBLETS\*

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

### HOUSEMADE KIELBASA SAUSAGE

Roasted Poblano + Red Peppers,  
Spicy BBQ Sauce ~ 14

### CRISPY FRIED CHICKEN WINGS

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

### TRUFFLED CHICKEN MAC N' CHEESE

Fontina, Parmesan, Chicken Breast  
Meat, Three Cheese Blend,  
Truffle Oil ~ 11

## TASTY TREATS

### BUTTERSCOTCH PUDDING JAR

Whipped Cream,  
Sea Salt, Caramel ~ 8

### KEY LIME PIE JAR

Graham Cracker Crust, Lime Zest ~ 8

### CLASSIC CHEESECAKE JAR

Graham Cracker Crust,  
Mixed Berry Compote ~ 8

## 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, and are cut and/or ground daily.

\*Contains Nuts.

## OCEAN ROLLS

### MAINE LOBSTER ROLL

Maine Lobster, Tarragon Aioli,  
Malt Vinegar Slaw,  
Toasted Brioche Torpedo Roll,  
Chili Lime Chips ~ 24

### DUNGENESS CRAB ROLL

Dungeness Crab, Tarragon Aioli,  
Malt Vinegar Slaw,  
Toasted Brioche Torpedo Roll,  
Chili Lime Chips ~ 19

## PARK SPECIALTIES

### VFW BEER BATTERED FISH + CHIPS

Pacific Cod, Housemade  
Tartar Sauce, French Fries,  
Cole Slaw ~ 19

### CHALET FISH TACOS

Grilled Soft Flour Tortillas,  
Shredded Cabbage, Pickled Vegetables,  
Mango Tomato Salsa, Chips,  
Avocado Crème Fraîche ~ 17

### PAN SEARED RAINBOW TROUT

Orzo, Shrimp, Oven Dried  
Tomato, Almonds,  
Beurre Fondue ~ 19

### PORK SUGO + PAPPARDELLE PASTA

Fresh Egg Pasta Ribbons,  
Long-Cooked Pork Ragu,  
Parmigiano Reggiano ~ 17



## SIDES

Garlic Fries ~ 7  
Sweet Potato Fries ~ 7  
Cole Slaw ~ 5

**Please note: A 4% surcharge will be added to your bill to support SF Employer Mandates.**

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Park Chalet is not responsible for lost, damaged or stolen items.

Thank you for joining us.

## SOUP + SALADS

### PACIFIC CLAM CHOWDER

San Francisco Sourdough Bread Bowl,  
Manila Clams, Celery, Potatoes,  
Hobbs' Smoked Bacon ~ 10

### PARK LOUIE

Iceberg Lettuce, Gulf Shrimp,  
Preserved Lemon Vinaigrette,  
Grape Tomatoes, Hard Cooked Egg,  
Avocado, Citrus ~ 19

### BABY KALE SALAD\*

Charred Cauliflower, Mushrooms,  
Pine Nuts, Pickled Shallots, Parmesan,  
Sherry Vinaigrette ~ 13  
*Add Grilled Prawns, Chicken, Salmon + 8*

### CLASSIC CAESAR

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

## SANDWICHES

### CORNED BEEF REUBEN

House Corned Beef,  
Dijon Mustard,  
Alexander Valley Sauerkraut,  
Caramelized Onion,  
Swiss Cheese, Special Sauce,  
Pretzel Bun, Chili Lime Chips ~ 15

### ALL AMERICAN CHEESEBURGER

100% Grass-Fed Beef,  
Cheddar Cheese, Butter Lettuce,  
Tomato, Pickle, Onion,  
Special Sauce, Fries ~ 16

### SEARED AHI SANDWICH

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

### HOUSEMADE MUSHROOM BURGER

Mushroom Patty with Spent IPA Beer  
Grains, Farro, Oatmeal, Served with  
Overnight Tomatoes + Gruyere Cheese

## KID'S MENU

*Ages 12 and Under*

Hot Dog + Fries ~ 7  
Mac n' Cheese ~ 7  
Cheese Burger + Fries ~ 7  
Fish + Chips ~ 9  
Chicken Strips + Fries ~ 7