

# PARK CHALET

COASTAL BEER GARDEN

WHERE THE PARK MEETS THE PACIFIC

## STARTERS + SHARES

### AHI TUNA POKE

Fresh Raw Tuna, Sesame, Tamari, Ginger, Spicy Aioli, Radish, Daikon Sprouts ~ 15<sup>95</sup>

### BUTTERMILK FRIED CALAMARI

Lemon, Fresno Chilies, Basil Aioli ~ 12<sup>95</sup>

### BURRATA + ASPARAGUS\*

Pickled Sultanas, Pine Nuts, Crispy Bread Crumbs & Grilled Crostini ~ 12<sup>95</sup>

### PARK CHICKEN WINGS

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

### TRUFFLED CHICKEN

#### MAC N' CHEESE

Fontina, Parmesan, Chicken Breast Meat, Three Cheese Blend, Truffle Oil ~ 10<sup>25</sup>

### BASKET OF GARLIC FRIES OR

SWEET POTATO FRIES ~ 6<sup>95</sup>

## SOUP + SALADS

### PACIFIC CLAM CHOWDER

Manila Clams, Celery, Potatoes, Hickory Smoked Bacon  
San Francisco Sourdough Bowl ~ 9<sup>95</sup>  
Cup ~ 6<sup>95</sup>

### PARK CHOPPED

Market Vegetables, Greens, Feta Cheese, Creamy Oregano Dressing  
Large ~ 13<sup>75</sup> Small ~ 7<sup>75</sup>

### BABY KALE SALAD\*

Charred Cauliflower, Mushrooms, Pine Nuts, Pickled Shallots, Parmesan, Sherry Vinaigrette  
Large ~ 12<sup>25</sup> Small ~ 7<sup>75</sup>

### CLASSIC CAESAR

Housemade Caesar Dressing, White Anchovies, Garlic Croutons, Parmesan Cheese  
Large ~ 11<sup>95</sup> Small ~ 7<sup>75</sup>

### SALAD ADDITIONS

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

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

Grilled Steak Tips ~ 9<sup>95</sup>

Grilled Chicken Breast ~ 9<sup>25</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, and are cut and/or ground daily in our butcher room.

\*Contains Nuts.

## STEAMERS

CHOOSE FROM:  
**CLAMS, MUSSELS OR BOTH**

White Wine, Garlic, Shallots,  
Fresh Herbs

3/4 lb : 1.5 lb

14<sup>95</sup> : 23<sup>95</sup>

### YOUR CHOICE OF TOPPING

Red Pepper & Bacon Sofrito  
or  
Fennel, Apple, Saffron & Coconut Milk



## FAVORITES

### BEER BATTERED FISH + CHIPS

Pacific Cod, Housemade Tartar Sauce, French Fries, Cole Slaw ~ 18<sup>95</sup>

### CHALET FISH TACOS

Grilled Corn Tortillas, Beer-Battered Rock Cod, Spicy Crema, Guacamole, Salsa Verde, Red Cabbage ~ 16<sup>95</sup>

### OCEAN BEACH CIOPPINO

Clams, Mussels, Prawns, Local Rock Cod, Spicy Tomato Sauce, Roasted Garlic Toast ~ 23<sup>95</sup>

### PARK FRIED CHICKEN

Half Organic Chicken, Herbs & Garlic, Macaroni Salad ~ 19<sup>50</sup>

### SPINACH RICOTTA GNOCCHI\*

Lemon Cream, Garden Vegetables, Low & Slow Tomato, Pine Nuts ~ 18<sup>95</sup>

### SLOW COOKED ST. LOUIS BBQ PORK RIBS

Spicy Bourbon BBQ Sauce, Corn Bread, Apple Slaw ~ 21<sup>95</sup>

## SANDWICHES + BURGERS

### PARK CHALET GROUND CHUCK BURGER

Butter Lettuce, Tomato, Pickle, Onion, Chalet Special Sauce, Challah Roll, Fries ~ 14<sup>95</sup>  
(add cheese, avocado, bacon + 1<sup>95</sup>ea)

### DUNGENESS CRAB ROLL

Dungeness Crab, Tarragon Aioli, Malt Vinegar Slaw, Toasted Brioche Torpedo Roll, Chili Lime Chips ~ 18<sup>50</sup>

### SEARED AHI SANDWICH

Sushi-Grade Ahi Seared Rare, Pickled Vegetables, Red Onion, Cabbage, Sriracha Aioli, Chili Lime Chips ~ 17<sup>95</sup>

### BBQ PULLED PORK SANDWICH

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

## TASTY TREATS

### BUTTERSCOTCH PUDDING JAR

Whipped Cream, Sea Salt, Housemade Caramel ~ 7<sup>75</sup>

### KEY LIME PIE JAR

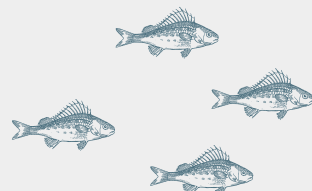
Graham Cracker Crust, Lime Zest ~ 6<sup>95</sup>

### CLASSIC CHEESECAKE JAR

Graham Cracker Crust, Mixed Berry Compote ~ 7<sup>75</sup>

### IT'S IT ICE CREAM SANDWICH

A Large Scoop of Vanilla Ice Cream, Sandwiched Between Two Old-Fashioned Oatmeal Cookies, Dipped in Dark Chocolate.  
Your Choice: Vanilla or Chocolate ~ 3<sup>75</sup>



## KID'S MENU

Ages 12 and Under

Hot Dog + Fries ~ 7<sup>95</sup>

Mac n' Cheese ~ 7<sup>95</sup>

Mini Burgers + Fries ~ 7<sup>95</sup>

Fish + Chips ~ 9<sup>25</sup>

Chicken Strips + Fries ~ 7<sup>25</sup>

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.