

PARK CHALET

COASTAL BEER GARDEN

TACO TUESDAY

Every Tuesday in the Park from 3pm-Closing.

START WITH

GOLDEN GATE NACHOS

pepper jack cheese sauce, black beans, cilantro crema, pico de gallo, guacamole

9

TACOS

each 3.5

YUCATAN FISH

achiote marinated cod, jalapeno slaw, chipotle aioli

CARNE ASADA

marinated steak, cilantro onions, salsa roja

POLLO MOJADO

chipotle braised chicken, tomatillo salsa, cotija cheese

CHILE VERDE

slow cooked pork, pickled onions, salsa verde

TACO DEL DIA

(ask server)

SIDES

CORN TORTILLA CHIPS

with roasted tomato salsa

3

CHIPS AND HOUSE GUACAMOLE

with roasted tomato salsa

6

CUP OF BLACK BEANS

with cotija cheese

3

PARK CHALET

TACO TUESDAY DRINKS

MARGARITA TIME

TACO TUESDAY MARGARITA 7
100% agave tequilla, agave nectar and lime

CHALET COCKTAILS

SEASONAL PARK PUNCH 9⁹⁵
crafted with the finest seasonal ingredients available

OLD FASHIONED 9⁹⁵
four roses whiskey, sugar, bitters + a twist

CUCUMBER-SAGE PRESS 12⁹⁵
hangar 1 buddah's hand vodka, elderflower liquor, sage + cucumber

PARK NEGRONI 10⁹⁵
damrak gin, campari, dolin sweet vermouth

DARK 'N' STORMY 9⁹⁵
gosling's black seal dark rum, ginger beer + lime

CHALET HANDCRAFTED ALES

 Enjoy HH Prices 3pm-6pm

**V.F.W GOLDEN ALE, HIGH TIDE HEFEWEIZEN, CALIFORNIA KIND,
PRESIDIO IPA, RIPTIDE RED, FLEISHHACKER STOUT,
SEASONAL SPECIAL, BREWER'S SPECIAL**

SPECIALTY LEMONADES

 each 6⁹⁵
add our house vodka or rum for an additional \$5⁵⁰

GUAVA STRAWBERRY LEMONADE
guava juice, fresh strawberries, freshly squeezed lemonade

POMEGRANATE BLACKBERRY LEMONADE
blackberries, 100% pomegranate juice, freshly squeezed lemonade