

STARTERS + SHARES

- DEVILED EGGS** applewood bacon, salsa verde, pickled fresno chili ~ 7⁹⁵
- BONE MARROW BRÛLÉE** bulgogi jalapeño, garlic confit, toasted bread ~ 14⁹⁵
- PARK WINGS** market vegetables, shishito peppers, confit mary's free range chicken ~ 9⁹⁵
- AHI TUNA POKE** fresh raw tuna, sesame, tamari, ginger, spicy aioli, radish, daikon sprouts ~ 15⁹⁵
- FLEISHHACKER STOUT BRAISED PORK BELLY** apple puree, frisee, radish ~ 11⁷⁵
- PISTACHIO HUMMUS** pistachio salsa verde, nigella seeds, house-baked flatbread ~ 12⁹⁵
- TRUFFLE PARMESAN FRIES** parmesan, chives, truffle oil ~ 9⁹⁵
- FRESH BURRATA CHEESE & LOCAL HEIRLOOM TOMATOES** caper pistachio relish, smoked sea salt, olive oil ~ 14²⁵
- TRUFFLED CHICKEN MAC N' CHEESE** fontina, parmesan, chicken breast meat, three cheese blend, truffle oil ~ 10²⁵
- GRILLED HERB FLATBREAD** strachchino cheese, prosciutto, arugula, extra virgin olive oil ~ 13⁹⁵
- BUTTERMILK FRIED CALAMARI** lemon, fresno chilies, basil aioli ~ 12⁹⁵

SOUP + SALADS

- PACIFIC CLAM CHOWDER** manila clams, celery, potatoes, hickory smoked bacon. sourdough bowl ~ 9⁹⁵ cup ~ 6⁹⁵
- FRENCH ONION SOUP** rich veal stock, carmaized onions, thyme, melted gruyere cheese crouton ~ 10⁹⁵
- CLASSIC CAESAR** housemade caesar dressing, white anchovies, garlic croutons, parmesan cheese ~ 12⁹⁵
- BABY KALE SALAD*** charred cauliflower, mushrooms, pine nuts, pickled shallots, parmesan, sherry vinaigrette ~ 11⁹⁵
- GREEN GODDESS CHICKEN SALAD** chopped romaine, endive, cucumber, olives, red onion, feta cheese, jicama, fresh peas, green goddess dressing ~ 15⁷⁵

BURGERS

- SPICY POBLANO BURGER** grilled poblano peppers, spicy pepper jack cheese, mashed avocado, fries ~ 15⁹⁵
- CHALET BURGER** swiss gruyer, cremini mushrooms, watercress, tomato, house sauce, fries ~ 16⁹⁵
- GROUND CHUCK BURGER** butter lettuce, tomato, pickle, onion, chalet special sauce, challah roll, fries ~ 14⁹⁵
- Add cheese, avocado or bacon + 1⁹⁵*

CHALET FAVORITES

- RIPTIDE RED ALE BATTERED FISH + CHIPS** local rock cod, tartar sauce, french fries, cole slaw ~ 18⁹⁵
- CRISPY PORK SHANK** sweet & sour glaze, farro verde, peach almond salad ~ 21⁹⁵
- DUNGENESS CRAB ROLL** tarragon aioli, malt vinegar slaw, toasted brioche torpedo roll, chili ~ 18⁹⁵
- STEAK + FRITES** marinated black angus steak, fire roasted salsa, parmesan-garlic fries ~ 25⁹⁵
- FREE RANGE BRICK CHICKEN** braised farro with autumn squash & mushrooms, salsa verde, baby kale ~ 23⁹⁵
- CHALET FISH TACOS** corn tortillas, beer-battered rock cod, spicy crema, guacamole, salsa verde, red cabbage ~ 17⁹⁵
- GRILLED SALMON** smoked tomato panzanella, bacon, corn pudding ~ 26⁹⁵
- AUTUMN SQUASH RAVIOLI** parmesan, sage, apple cider brown butter ~ 18⁹⁵
- BEER BRAISED SHORT RIBS** potato purée, heirloom cherry tomatoes, watercress ~ 27⁹⁵

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. 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. Please do not leave valuables in your car... REALLY!! We are happy to store the items for you.