

Park Chalet

1000 Great Hwy 94121-3268 · +14153868439 · Updated: Jan 14, 2026

[View online menu](#)



DRAFT BEERS ¹

Draft Beers **\$4.00**

COCKTAILS ¹

Cocktails **\$9.00**

spicy margarita, passion fruit mojito, lemon drop

WINES ³

Angeline Rosé

.....
Sonoma Cutrer Chardonnay

.....
Martin Ray Pinot Noir

BAR BITES ⁶

Oyster Miyagis

with cocktail sauce / mignonette

AVAILABLE OPTIONS

Half Dozen: \$14.00

Dozen: \$27.00

.....
Crudo Trío

tuna poke truffle ponzu, salmon with lemon calabrian chile vinaigrette, ceviche mixto leche de tigre

AVAILABLE OPTIONS

Crudo: \$7.00

Trío: \$18.00

.....
Two Tacos Carne Asada **\$7.00**

tequila ancho chile or grilled chicken chipotle rubbed mary's chicken with corn tortilla chips and pico de gallo

.....
Buttermilk Fried Calamari **\$8.00**

vinager aoli

.....
Park Chicken Wings **\$8.00**

chipotle glaze

.....
Tarro Chips **\$7.00**

THE WORLD IS YOUR OYSTER ¹

Oysters on the Half Shell **\$3.50**

tomales bay miyagi oysters, cocktail sauce

APPETIZERS 8

Po'boy Sliders **\$12.00**

crispy fried oysters, little buns, remoulade sauce & spicy slaw

Parmesan Truffle Fries **\$12.00**

truffle oil, parsley, parmesan, two sauces

Crispy Brussels Sprouts **\$14.00**

savory onion caramel, lime, mint, roasted garlic, toasted almonds

Park Chicken Wings **\$12.00**

crispy wings, celery, chipotle glaze, herbed ranch dip

Buttermilk Fried Calamari **\$15.00**

lemon, green beans, salt & vinegar aioli

Lobster Mac N Cheese **\$19.00**

butter poached fresh lobster, mascarpone, white cheddar, breadcrumbs

French Fries **\$7.00**

kennebec potatoes, fried to perfection

Sourdough Bread **\$6.00**

sourdough boule, butter, sea salt

SOUP & SALADS 5

Pacific Clam Chowder

clams, potatoes, smoked bacon

AVAILABLE OPTIONS

Cup with House-Made Crackers: \$11.00

Sourdough Bowl: \$13.00

Add a Topping: Crab: \$10.00

Add a Topping: Lobster: \$13.00

Add a Topping: Prawns: \$12.00

Garden Salad

shaved vegetables with lemon vinaigrette

AVAILABLE OPTIONS

\$15.00

Add a Fabulous Protein: Chicken: \$9.00

Add a Fabulous Protein: Prawns: \$12.00

Add a Fabulous Protein: Salmon: \$12.00

Heirloom Tomato Salad

burrata cheese balsamic and sherry vinaigrette, arrugula

AVAILABLE OPTIONS

\$15.00

Add a Fabulous Protein: Chicken: \$9.00

Add a Fabulous Protein: Prawns: \$12.00

Add a Fabulous Protein: Salmon: \$12.00

Chalet Caesar

little gems, shaved croutons, parmesan cheese

AVAILABLE OPTIONS

\$14.00

Add a Fabulous Protein: Chicken: \$9.00

Add a Fabulous Protein: Prawns: \$12.00

Add a Fabulous Protein: Salmon: \$12.00

Thai Chicken Salad

\$22.00

greens, carrots, peppers, cucumber, cilantro, mint, peanuts spicy ginger lime dressing

FAVORITES 8

Battered Fish + Chips

\$23.00

local rock cod, tartar sauce, french fries, cole slaw

Flat Iron Steak & Frites

\$23.00

flat iron steak, grilled little gems, kennebec fries, green peppercorn sauce

Bucket O' Yard Birds

\$24.00

buttermilk fried 1/2 chicken, mac & cheese, sausage biscuit

Braised Short Rib

\$28.00

red wine-braised, potato puree, pearl onions, baby carrots

Farfalle Pasta

\$24.00

italian sausage, farfalle pasta, broccolini, aleppo pepper

Grilled Salmon

\$22.00

grilled asparagus, asparagus-preserved lemon relish, black garlic vinaigrette

Saffron Risotto

\$28.00

(paella style) mussels, clams, shrimp & spanish chorizo

Chalet Fish Tacos

\$23.00

flour tortillas, mango tomato salsa, harissa crema, chips and guacamole

BETWEEN THE BREAD 7

Park Burger

AVAILABLE OPTIONS

oak-grilled chuck brisket blend, horseradish aioli, little gems, onions, pickles, brioche bun with sesame seeds

\$21.00

Add White Cheddar: \$3.00

Add Bacon: \$3.00

Add Avocado: \$3.00

Maine Lobster & Shrimp Roll

\$32.00

freshly cooked maine lobster, shrimp, tarragon aioli, malt vinegar slaw, on a toasted brioche torpedo roll

BLT

AVAILABLE OPTIONS

heirloom tomato, sourdough bread, pesto, arrugula and crispy bacon

\$21.00

Add Mozzarella Cheese or Avocado:

\$2.00

Tuna Melt Sandwich

\$24.00

cheddar-jack blend on sourdough bread

Impossible Burger

vegan horseradish aioli, little gems, onions, pickles, vegan bun

AVAILABLE OPTIONS

\$21.00

Add Avocado: \$3.00

Fried Chicken Sandwich

buttermilk brined crispy chicken breast, jalapeno slaw, spicy aioli, brioche bun with sesame seeds

\$21.00

Grilled Ahi Sandwich

sriracha aioli, cucumber-kohlrabi "kim chi" & fresh cilantro brioche bun with sesame seeds

\$22.00

SWEETS 5

Strawberry Shortcake

crème biscuit, vanilla macerated strawberries, whipped cream

\$9.00

Butterscotch Pudding

smoked sea salt caramel, whipped cream

\$8.00

Brownie Sundae

chocolate fudge brownie sundae with vanilla gelato

\$10.00

Tiramisu

espresso-drenched cake layers with a mouth-watering mascarpone cheese mousse, topped with cocoa sugar

\$12.00

Purple Corn Sundae

whipped cream, apple, pineapple, espresso ice cream

\$10.00

CHALET HOUSE BREWED ALES 12

Chalet Kolsch, ABV 5.1%

Crisp, And Refreshing. Low Bitterness, With Light Malty Body And Subtle Fruity Esters

\$8.00

West End Wheat ABV 4.8%

An Opaque, Low Bitterness Belgian Style Driven By Yeast Esters Of Orange Zest And Coriander

\$8.00

Sea Serpent IPA, ABV 6.0%

Double Dry Hopped Tropical Ipa That Highlights Aroma With Little Bitterness

\$8.00

Playland Pale Ale ABV 5.6%

Lemon Blossom Floral Hop Aroma, Hints Of Caramel Malt Sweetness And A Dry Finish

\$8.00

Presidio IPA, ABV 6.5%

Classic IPA With Pronounced Hop Character

\$8.00

Riptide Red ABV 5.2%

Deliciously Malty, Featuring Bold Notes Of Caramel And A Light Bready Finish

\$8.00

Fleishhacker Stout ABV 5.3%

Rich and bold roasty flavors, notes of dark chocolate and coffee

\$8.00

Rotating Tap

Ask your server what's available today!

\$8.00

Pitcher **\$25.00**

Select Your Brew: Chalet Kolsch | West End Wheat | Sea Serpent IPA | Playland Pale Ale | Presidio IPA | Riptide Red | Fleishhacker Stout

To-Go Growler **\$27.00**

Select Your Brew: Chalet Kolsch | West End Wheat | Sea Serpent IPA | Playland Pale Ale | Presidio IPA | Riptide Red | Fleishhacker Stout.
Filled To Order in a custom glass growler

To-Go Crowler **\$16.00**

Select Your Brew: Chalet Kolsch | West End Wheat | Sea Serpent IPA | Playland Pale Ale | Presidio IPA | Riptide Red | Fleishhacker Stout.
Filled To Order in a custom crowler can

Aspall Dry Cider ABV 5.5% **\$16.00**

CRAFT COCKTAILS 5

Bloody Mary **\$12.00**

Three Pepper House Infused Vodka, House Tomato Mix, The Fixings

Zicatela Cooler **\$15.00**

Hibiscus Mezcal, Passion Fruit, Orange Soda, Vanilla, Hot Chili Bitters, Lime

Mavericks Margarita **\$13.00**

Blanco Tequila, Lime, Organic Agave Nectar

Lavender Lemon Drop **\$13.00**

Lemon Vodka, Housemade Lavender Syrup, Lemon Juice

White Linen **\$14.00**

Broker's Gin, Elderflower Liquor, Lime Juice, Cucumber Shrub, Club Soda

SPARKLING WINES (BOTTLES) 2

Sparkling - Piper Sonoma - California

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$60.00

Sparkling Rose - Schramsburg Mirabelle - North Coast

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

DRAFT WINES 7

Sauvignon Blanc - Dry Creek - Sonoma

AVAILABLE OPTIONS

Glass: \$12.00

½ Liter Carafe: \$36.00

Pinot Grigio - Cappelaldo - Italy

AVAILABLE OPTIONS

Glass: \$12.00

½ Liter Carafe: \$36.00

Chardonnay - Sonoma Cutrer - Russian River

AVAILABLE OPTIONS

Glass: \$15.00

½ Liter Carafe: \$42.00

Rose - Angeline - California

AVAILABLE OPTIONS

Glass: \$13.00

½ Liter Carafe: \$39.00

Pinot Noir - Martin Ray - Russian River

AVAILABLE OPTIONS

Glass: \$14.00

½ Liter Carafe: \$42.00

Cabernet Sauvignon - Oberon - Napa Valley

AVAILABLE OPTIONS

Glass: \$15.00

½ Liter Carafe: \$45.00

Zinfandel - Seghesio - Sonoma County

AVAILABLE OPTIONS

Glass: \$15.00

½ Liter Carafe: \$39.00

OH YA! LEMONADES 3

Cucumber Mint

\$7.00

Housemade Lemonade

Strawberry Rose

\$7.00

Housemade Lemonade

Lavender

\$7.00

Housemade Lemonade. Delicious!

MAIN 10

Oysters on the Half Shell

\$3.50

Tomales bay miyagi oysters, cocktail sauce. The world is your oyster

Blueberry Lemon Ricotta Beignets

\$12.00

blueberry jam, honey, almonds

Smoked Salmon Benedict

\$21.00

poached eggs, smoked salmon, lemon hollandaise, english muffin

Eggs Benedict

\$19.00

smoked pork loin, english muffin, poached eggs, lemon hollandaise

The Park Benedict

\$21.00

poached eggs, heirloom tomatoes, portobello mushrooms, spinach, english muffin, lemon hollandaise

Pain de Mie French Toast

\$18.00

lavender honey roasted strawberries, blueberry jam, whipped mascarpone, applewood bacon

Bodega Bay Smoked Salmon	\$23.00
arugula, fennel, red onion, capers, whipped goat cheese, grilled sourdough	
Corned Beef Hash	\$23.00
2 poached eggs	
Huevos Rancheros	\$19.00
black beans, tostadas, jack cheese, avocado, pico de gallo, crema & ranchero sauce	
Ocean Beach Breakfast	\$20.00
two eggs, hashbrowns, choice of chicken apple sausage, bacon or fruit, sourdough toast	

STARTER ¹

Bacon Devil Eggs

chives, crispy shallots furikake

ENTREE ³

Bodega Bay Smoke Salmon Toast

poached eggs, avocado, aleppo pepper, little salad

House Made Corned Beef Hash

two eggs any style, hash browns

Chalet Eggs Benedict

poached eggs, tomato, mushroom, english muffins, lemon hollandaise

DESSERT ¹

Lemon Ricotta Beignets

blueberry jam, honey, almonds

OKTOBERFEST ¹

Oktoberfest ABV 5.8%

\$8.00

A Traditional Long-lagered Festbier, Perfectly Balanced Earthy Bitterness & Bready Malt. Prost!