



## WELCOME TO THE PARK

*Our menu is designed to be eaten anywhere at The Park... at the bar,  
on a blanket, in a lounge chair, standing in a crowd,  
and, of course, at a table...*

### ALL AMERICAN CHEESEBURGER

White Cheddar, Lettuce, Tomato, Pickle, Onion & Special Sauce ~ 9  
(Our burger **does not** come with fries to allow  
you to consider eating a second without any guilt)

### ARUGULA SALAD

Preserved Lemon Vinaigrette,  
Fennel, Roaring 40's Blue Cheese, Radish ~ 7

### ROCK SHRIMP ROLL

Celery Seed Aioli, Old Bay Potato Chips ~ 14.5

### MARINATED BABY BEETS

Red Frill, Idiazabal Cheese, Apple, Hazelnut Vinaigrette ~ 8

### SEARED ALBACORE TUNA SLIDERS (2)

Arugula, Peppedew Peppers, Charred Green Onion Aioli ~ 9

### GLAZED CHICKEN WINGS

Thai Chili Shrimp Sauce, Toasted Sesame Seeds, Scallions ~ 11

### CAESAR SALAD

Shaved Grana Padano, Marinated Anchovy, Garlic Crisp, Chervil ~ 9  
With Garlic & Lemon Chicken Breast ~ 12

### TRUFFLED CHICKEN & FOUR CHEESE MACARONI

Gruyere, Blue Cheese, Herbs, Truffle ~ 10

### VFW BEER BATTERED FISH & CHIPS

Housemade Tartar Sauce, French Fries & Cole Slaw ~ 16

### HOUSEMADE BEER BREAD & CHERRY PEPPER-ONION CHEESE

Made from the Malted Barley used to Make our Beers ~ 11

### DUNGENESS CRAB SALAD

Little Gems, Chopped Egg, Sweet Herbs,  
Buttermilk Viniagrette ~ 19

### CHALET HOUSEMADE GARDEN BURGER WITH CHEESE

Vegetarian Patty Made from the Grains used in Our Brewing Process.  
White Cheddar, Lettuce, Tomato, Pickle, Onion & Tzatziki Sauce ~ 11



## SIDES

BASKET OF FRIES ~ 5

ONION STRINGS ~ 6

GARLIC FRENCH FRIES ~ 6.5

SWEET POTATO FRIES ~ 6.5

OLD BAY CHIPS ~ 4

CHEF'S MACARONI SALAD ~ 4

Executive Chef Gary DiDominick



## PARK PIZZAS

### MARGHERITA

Fresh Mozzarella, Tomato, Basil ~ 13

### CALABRIAN

Calabrese Sausage, Mozzarella, Asiago,  
Gaeta Olives, Calabrian Chilies ~ 16

### FUNGHI

Roasted Mushrooms, Rapini, Smoked Mozzarella,  
Garlic, Extra Virgin Olive Oil ~ 14.5

### PROSCIUTTO

Prosciutto, Mascarpone, Onions, Grana Padano,  
Aged Balsamic, Arugula ~ 15

### ACCIUCHE

Marinated Anchovies, Capers, Tomato, Red Onion,  
Mozzarella, Oregano, Calabrian Chilies ~ 16



## TASTY TREATS

### OVEN BAKED CHOCOLATE CHIP COOKIE

A Big Molten Hot Cookie Topped with Vanilla Ice Cream ~ 6.5

### BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin, Vanilla Ice Cream ~ 6

### HOT FUDGE BROWNIE SUNDAE

A Delicious Favorite Featuring Vanilla Ice Cream, Chocolate Sauce, Rich  
Brownie, Peanuts, Whipped Cream & a Cherry on Top ~ 7

### CLASSIC CHEESECAKE

Traditional Graham Cracker Crust Topped with Mixed Berry Compote ~ 6



## SPECIALTY LEMONADES

### GUAVA STRAWBERRY LEMONADE

Guava Juice, Puréed Strawberries, Housemade Lemonade ~ 6

### BLUEBERRY POMEGRANATE LEMONADE

Puréed Blueberries, Pomegranate Juice, Housemade Lemonade ~ 6



## PRESS POT COFFEE

FULL POT- serves 4 cups ~ 8

HALF POT- serves 2 cups ~ 4

- Please note that a 3% SF-Surcharge will be added to your bill to support San Francisco's health care & employee mandates.
- Parties of 8 or greater will have 18% gratuity added.
- Park Chalet is not responsible for lost, damaged or stolen items.
- Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illnesses.
- Thank you for joining us.

# PARK CHALET ALES

pint (16oz) – 5.50 pitcher (60oz) – 15.00

“THE CIRCLE OF ALES” Try a Sampler Rack of Our Housemade Ales

V.F.W. LIGHT - Crisp Domestic Style Ale with  
Just a Hint of Hops - abv 4.8

ERKEL BOHEMIAN PILSNER - Crisp, complex &  
well-rounded golden lager. Pronounced yet soft  
& rounded bitterness & spicy, floral flavor from  
Czech Saaz hops - abv 4.6

WHITE CAP WITBIER - Unfiltered Belgian-style  
wheat beer brewed with coriander, chamomile,  
orange and lemon peel - abv 4.8

ELEVATION ZERO ESB - Amber colored English-  
style Extra Special Bitter with malty caramel  
flavors and moderate fruitiness - abv 5.6

MILLENNIUM PALE - Single hopped solely with  
Millennium hop variety. Floral and spicy herbal  
aromas - abv 5.9

PRESIDIO IPA - Classic Ale with a Pronounced  
Hop Character - abv 6.8

RIPTIDE RED - Toasty & Caramel Maltiness &  
Mild Hop Bitterness - abv 5.6

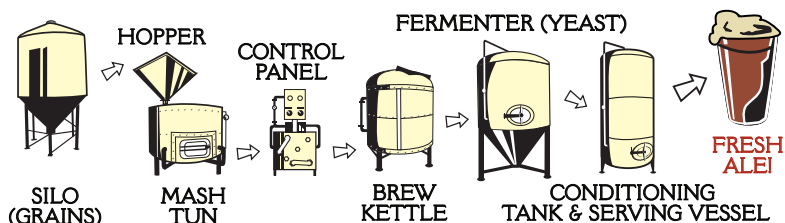
SCHWARZBIER - Part of our Dark Side Series,  
this black lager has flavors of unsweetened  
chocolate and wafer cookies - abv 4.9

BREWER'S SPECIAL(S) - Please Ask Your Server  
for Current Selections

FUNHOUSE ROOTBEER - Made Right here in Our Brewery 3.00



## BEER BREWING PROCESS



# PARK CHALET WINES

Glass / Bottle

Gloria Ferrer - Sparkling Brut, Sonoma	9.25 / 38
Craggy Range - Sauv. Blanc, Te Muna Road, Martinborough '10	9 / 36
Hess Shirttail Creek - Chardonnay, Monterey '09	9 / 34
Barone Fini - Pinot Grigio, Italy '10	7.5 / 28
Chateau Ste. Michelle - Riesling, Columbia Valley, Washington '10	7 / 26
Chalone - Pinot Noir, Monterey '10	8 / 30
Vina Robles - Red <sup>4</sup> - Petite Sirah/Grenach/Mourvede, Paso Robles '09	9 / 35
14 Hands - Merlot, Columbia River Washington '09	8 / 30
St. Francis - Zinfandel, Sonoma '08	8 / 30
Burgess - Syrah, Napa Valley '06	10 / 38
Murphy Goode - Cabernet Sauvignon, California '09	9 / 35

General Manager Ginny Brown

Brewmaster Aron Deorsey



## CHALET HOUSE COCKTAILS

### LAVENDER LEMON DROP

Vodka, Lavender Syrup, Lemon ~ 9

### LIGHTHOUSE PUNCH

Brandy, Rhum Agricole, Hum Botanical, Lemon ~ 11

### IN BRUGES

Hibiscus Infused Gin, Pineapple Syrup, Lemon, Belgian Beer ~ 9

### GINGER WHISKEY SMASH

Bourbon, Ginger Syrup, Mint, Lemon, Campari ~ 11

### LOS MUERTOS

Tequila, Grapefruit Marmalade, Sweet Vermouth, Lime ~ 9

### MELON CAIPIRINHA

Leblon Cachaça, Melon, Lime ~ 8

### CHALET BLOODY

House made Tomato Mix with All the Fixings ~ 11



## FEATURED CLASSICS

### JACK ROSE

Applejack, House Made Grenadine, Lime ~ 11

### MARTINEZ

Gin, Sweet Vermouth, Maraschino, Angostura, Lemon ~ 11

### OLD CUBAN

Rum, Bubbly, Mint, Angostura, Lime ~ 10

### SHERRY COBBLER

Oloroso Sherry, Lemon, Fresh Fruit ~ 9

### REMEMBER THE MAINE

Rye Whiskey, Sweet Vermouth, Cherry Heering, Absinthe ~ 11

### MAVERICKS MARGARITA

100% Pure Agave Tequila, Lime, Organic Agave Nectar ~ 10



## CHALET FAVORITES

### MOJO MOJITO

Lime Vodka, Chambord, Mint ~ 11

### SUNSET COSMO

Lemon Vodka, Cranberry, Fresh Lime Juice, Triple Sec ~ 9

### BEACH BASIL GINGER

St. Germain, Vodka, Basil Leaves,  
Ginger, Lime Juice ~ 11

### SAGE PRESS

Gin, Sage Leaves, Raw Sugar,  
Fresh Lime Juice, Ginger ~ 9