

HAPPY HOUR

Mon-Fri, 3pm-6pm + 9pm-close in the Bar, Pumphouse + Dock (holidays excluded)

LAKESIDE SLIDERS

Served on House Baked Sesame Bun ~ \$3.00 ea

THE COW

Ground Chuck Burger, Bacon Jam, Cheddar, Fried Shallots, Garlic Aioli

THE FISH

Blackened Salmon, Avocado Relish, Lemon Aioli

THE BIRD

Buttermilk Fried Chicken, Jalapeno Slaw, Chipotle Aioli



CHICKEN WINGS

Red Chile Lime Glaze,
Mary's Free Range Chicken ~ 7

BUTTERMILK FRIED CALAMARI

Lemon, Fresno Chilies,
Salt + Vinegar Aioli ~ 7

OYSTER RAW BAR

each 2.5 | half 14 | dozen 27

Drake's Bay, local

Chelsea Gem, washington

Fanny Bay, british columbia

Marin Miyagi, california

BURGER AND A BEER

TEN BUCKS

CHALET GROUND CHUCK BURGER

Butter Lettuce, Tomato, Pickle, Onion,
Chalet Special Sauce, Challah Bun
(add cheese, avocado, bacon ~ 2ea)

+

ANY CHALET BREW

(Seasonal Brews Additional \$)



CHALET CAESAR

Housemade Caesar Dressing,
White Anchovies, Garlic Croutons,
Parmesan Cheese ~ 7 (starter)

YOUR CHOICE OF POTATOES

French Fries ~ 4
Parmesan Fries ~ 5
Sweet Potato Fries ~ 6

Consuming raw or under-cooked meats, poultry, shellfish may increase your risk of foodborne illness.

LAKE CHALET

EST.  2009

CHALET HAPPY HOUR ALES :: \$5

LADY OF THE LAKE

Light, Crisp, Blonde Ale,
Subdued Hop Bitterness

LAKE MERRITT I.P.A.

American India Pale Ale with
Pronounced Hop Character

HIGH TIDE HEFEWEIZEN

Unfiltered German Weissbier,
Distinct Banana + Clove Essence

REGATTA RED

Toasty Caramel Maltiness,
Mild Hop Bitterness

CALIFORNIA KIND

Malty and Hopy Copper Ale

FLEISHHACKER STOUT

Dark, Chocolatey, Oatmeal Stout

COCKTAILS :: \$6

GINGER COSMO

Vodka, Cranberry, Ginger Syrup, Lime

LAVENDER LEMON DROP

Citron Vodka, Lavender Syrup, Lemon

HANGER ONE MARTINI

Just How You Like It!!!



HAPPY HOUR WINES

DRY CREEK Sauvignon Blanc ~ 8

HESS SHIRTAIL CREEK Chardonnay ~ 8

GARNET Pinot Noir ~ 8

WILLIAM HILL Cabernet Sauvignon ~ 10

SPECIAL DAILY RED + WHITE ~ 6