

LAKE CHALET



TACO TUESDAY

Every Tuesday from 3pm-Closing.

TACOS

each ~ 3⁵⁰

Braised Chicken Poblano Pepper, Queso Fresco, Salsa Verde

Braised Seasonal Chard Black Beans, Roasted Tomato Salsa, Feta

Carne Asada Charred Tomato Salsa, Kohlrabi, Lime, Cilantro

Fried Fish Corn Flour, Avocado Crema, Charred Tomato Salsa, Jicama

Corn Tortilla Chips with Roasted Tomato Salsa

each ~ 2⁵⁰

Guacamole with Corn Tortilla Chips

each ~ 6

MARGARITA TIME

each ~ 7

Taco Tuesday Margarita

100% Agave Tequilla, Agave Nectar + Lime

Sparkling Paloma

100% Agave Tequila, Fresh Grapefruit, Lemon-Lime Soda

CHALET ALES

19oz ~ 6 | pitcher ~ 20

Lady of the Lake

Crisp Blonde Ale

13 IBUs 4.8% abv

Regatta Red Ale

Toasty Red Ale

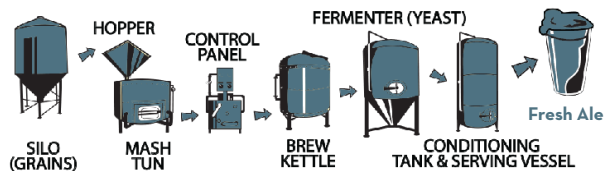
21 IBUs 5.6% abv

Lake Merritt IPA

Pronounced Hops

73 IBUs 6.5% abv

Beer Brewing Process



LAKE CHALET



CHALET COCKTAILS

~ each 10⁹⁵

Paper Plane

Bib + Tucker Bourbon, Aperol, Lillet, Lemon

Rosemary's Mule

Hangar 1 Straight Vodka, Lime, Pear, Rosemary, Ginger Beer

Seasonal Boathouse Punch

Crafted with the Finest Seasonal Ingredients Available

~ each 11⁹⁵

The Perfect Gentleman

Hennessy, Grapefruit, Lemon, Ginger

Smokin' Cadillac

Del Maguey Vida Mezcal, Grand Marnier, Jalapeño, Cucumber, Lime

Lavender Lemon Drop

Vodka, Lavender Syrup, Lemon

Pineapple Bourbon Sour

Bourbon, Pineapple, Lemon, Mint

Lakeside Sangria

Housemade with Brandy, Red Wine, Lemon + OJ

SPECIALTY LEMONADES

~ each 4⁹⁵

add our house vodka or rum for an additional 4⁹⁵

Guava Strawberry Lemonade

Guava Juice, Fresh Strawberries, Freshly Squeezed Lemonade

Pomegranate Blackberry Lemonade

Blackberries, 100% Pomegranate Juice, Freshly Squeezed Lemonade

Hibiscus Ginger Arnold Palmer

Hibiscus Infused Ginger Syrup, Freshly Squeezed Lemonade, Iced Tea