LAKE CHALET
HAPPY HOUR
Monday, Wednesday, Thursday & Friday, 3pm-6pm in the Dock Bar + Pumphouse (holidays excluded).

LAKESIDE SLIDERS
Served on House Sesame Bun ~ 3.50
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, Jalapeño Slaw, Chipotle Aioli

CEVICHE TOSTADAS
~ 3.50 each
AHÍ TUNA
Mango, Avocado, Chipotle - Agave Salsa
SHRIMP
Tequila Infused Shrimp, Serrano Chile + Cucumber Salsa Aji, Amarillo Crema
HALIBUT
Aji Amarillo, Red Onions, Lime + Cilantro

OYSTER RAW BAR
each 2.5 | half 14 | dozen 27
Drake’s Bay | Local
Chelsea Gem | Washington
Fanny Bay | British Columbia
Marin Miyagi | California

TEN BUCKS BURGER AND A BEER
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)

BASKET OF FRIED POTATOES
French Fries ~ 4
Garlic French Fries ~ 5
Sweet Potato Fries ~ 6

CHICKEN WINGS
Red Chile Lime Glaze, Mary’s Free Range Chicken ~ 7

BUTTERMILK FRIED CALAMARI
Lemon, Fresno Chilies, Salt + Vinegar Aioli ~ 7

Consuming raw or under-cooked meats, poultry, shellfish may increase your risk of food-borne illness.
LAKE MERRITT I.P.A.
American India Pale Ale With Pronounced Hop Character

REGATTA RED
Toasty Caramel Maltiness, Mild Hop Bitterness

FLEISHHACKER STOUT
Dark, Chocolaty, Oatmeal Stout

CHALET HAPPY HOUR ALES

LADY OF THE LAKE
Light, Crisp, Blonde Ale, Subdued Hop Bitterness

HIGH TIDE HEFEWEIZEN
Unfiltered German Weissbier, Distinct Banana + Clove Essence

SEA SERPENT IPA
Hop Flavors + Aromas of Bitterness

LAKE MERRITT I.P.A.
American India Pale Ale With Pronounced Hop Character

REGATTA RED
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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

HAPPY HOUR COCKTAILS

BETWEEN THE BEETS
Hangar 1 Kaffir Lime Vodka, Beets, Fresh Lime, Honey, Fever Tree Tonic ~ 7

SPARKLING PALOMA
100% Agave Tequila, Fresh Grapefruit, Lemon-Lime Soda ~ 7

SMOKIN’ CADILLAC
Rayu Mezcal, Cointreau, Fresh Lime, Jalapeño, Cucumber ~ 10

JALISCO MULE
Casamigo Blanco, Ancho Reyes, Lime Ginger Sherbet, Lime, Ginger Beer ~ 11
add Casamigo Mezcal ~ 2

STRAWBERRY SPRITZ
Champagne-Style Sparkling Wine, Aperol, Fresh Strawberry Guava, Cold Seltzer, Orange Slice ~ 10

MARGARITA
100% Agave Tequila, Agave Nectar + Lime ~ 7

GINGER COSMO
Vodka, Cranberry, Ginger Syrup, Lime ~ 7

LAVENDER LEMON DROP
Citron Vodka, Lavender Syrup, Lemon ~ 8

OLD FASHIONED
Four Roses Bourbon, Demerara, Angostura - Trinity Bitters ~ 9

ICED IRISH
Strong Cold Brew, Jameson Whiskey, Jameson Caskmate Stout, Butterscotch Whipped Cream ~ 8

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