

STARTERS

'local' fries

hand cut & twice fried 7

chips, salsa, guacamole

housemade salsa & guacamole 12
hot cheese +3

wings 10 or 20

mild, medium, hot, habañero mango,
bbq, dry rub 12/22

hummus n' naan

lemon & tahini hummus,
cucumber tatziki, grilled naan 10

grilled street corn

chipotle mayo, cojita cheese,
cilantro, lime 9

chicken tenders

served with bbq or tossed in buffalo with
blue cheese and celery 11

flatbread pizza

mozzarella, tomato, basil, arugula,
shaved parmesan, balsamic 12
grilled chicken +6

new england style fried shrimp

lightly battered,
house tartar sauce, lemon 12

baked soft pretzels

served with hot cheese dip 9

SALADS

add chicken to any salad +6

house salad

cherry tomato, cucumber, red onion 7

caesar salad

romaine hearts, house-made croutons,
shaved parmesan 10

watermelon salad

goat cheese, cucumber, baby greens,
poppy seed dressing 11

moe's tomato

fresh mozzarella, baby greens,
pesto vinaigrette 12



FAVORITES

fish & chips

beer battered haddock served with local
fries, coleslaw & tartar sauce 15

fish tacos

baked haddock, red cabbage slaw,
salsa, sriracha mayo on flour tortillas 13

pork carnitas tacos

cilantro, onion, chipotle fresh salsa,
lime, served on a corn tortilla 12

swordfish blt

bacon, lettuce, tomato, honey chive
mayo on a brioche bun 15

steamed clams

served with drawn butter 18

shrimp po' boy

bibb lettuce, creole remoulade,
grilled hoagie roll 15

hand chopped ahi tuna burger

(while they last!)

thai chili sauce, guacamole, served on a
toasted wolferman's english muffin 14

steamer bucket

clams, mussels, shrimp, red potatoes,
corn, beer sausage, butter, white wine,
garlic served with baguette 24

fish fry sandwich

beer battered haddock, cole slaw,
tartar sauce, bibb lettuce,
served on a grilled brioche bun 13

PUB FARE

sandwiches served with choice of
potato salad or kettle chips
side salad or local fries +2
gluten free bun +2

the local burger

angus beef on a brioche bun 12
cheddar, house cheddar sauce,
american or swiss +1
sauteed onions or mushrooms +1
bacon, sunny-side up egg or avocado +2

pineapple & poblano burger

chickpeas, baja yogurt, alfalfa sprouts
served on a brioche bun 13

toasted sourdough blt

applewood smoked bacon, bibb lettuce,
tomatoes, honey chive mayo 12

grilled chicken on naan

chipotle mayo, lettuce, tomato, onion 13

curried chicken salad

bibb lettuce on grilled brioche bun 13

two all beef artisan hot dogs

new england style bun 12
local meat sauce +2

new york strip steak sandwich

fat tire beer cheese, sautéed
peppers and onions 18

KIDS

served with choice of fries or kettle chips
side of fresh fruit +1.50

chicken tenders 6

grilled cheese

on wheat bread with american 5

kraft mac n' cheese 5

peanut butter n' jelly 5

DESSERT

chocolate chip cookie sundae

house baked chocolate chip cookie
bar, vanilla ice cream, hot fudge,
whipped cream with a cherry on top 8

Beverly's Famous Carrot Cake 7

ADDS

(+1) unless noted

sautéed mushrooms
sautéed onions
american cheese
swiss cheese
cheddar cheese
crumbled blue cheese

blue cheese dressing
ranch dressing
barbeque sauce
buffalo wing sauce
spicy honey mustard
sriracha mayo

chipotle mayo
bacon 2
pesto 2
avocado 2
cole slaw 2

red cabbage slaw 2
salsa 3
potato salad 3
guacamole 3
house cheddar sauce 3

please ask your server for separate checks before you order. an 18% gratuity will be included for parties of 6 or more.

BOTTLES AND CANS

- Bell's Two Hearted Ale IPA 6
- Dogfish Head 60 Minute IPA 6
- Ballast Point Grapefruit Sculpin IPA 6
- Newburgh Brown Ale 6
- Lost Nation Gose 7
- Allagash White 6
- Corona 5.50
- Corona Light 5.50
- Modelo Especial 5.50
- Red Stripe 5.50
- Heineken 5.50
- Budweiser 5.50
- Miller Light 4.50
- Coors Light 4.50
- Pabst Blue Ribbon 4
- Nauti Seltzer Raspberry 6
- Nauti Seltzer Grapefruit 6
- Fishers Islands Lemonade 7
- Del's Shandy 6
- Embark Hopped Cider 6
- Kaliber N/A 5.50

DRAFTS

ask your server for our current draft list

BEVERAGES

- saratoga sparkling water 4
- orange, cranberry, pineapple, grapefruit juice or milk 2
- pepsi, diet pepsi, sierra mist, ginger ale, iced tea, lemonade 2

FROZEN COCKTAILS

ask your server for our current frozen cocktail flavors
all frozen cocktails 10 each
add a rum float +3

COCKTAILS

cool hand cuke
prairie harvest cucumber vodka, pineapple juice, lime juice, mint syrup 9

pineapple daiquiri
hamilton demerara rum, pineapple juice, lime juice, agave 9

lavender collins
beefeater 24 gin, lavender syrup, lemon juice, club soda 9

portside manhattan
old overholt rye, tawny port, angostura bitters 11

nantucket
triple 8 blueberry vodka, iced black tea, lemon 9

sandy's bay
peach vodka, hibiscus tea 9

house margarita
blanco tequila, lime juice, agave 9

jalapeño acai margarita
blanco tequila, cedila, lime juice, jalapeño 11

keen ice
light lager topped with frozen margarita and grand marnier float 11

RED WINE

- Ca'Donini Cabernet
Veneto, Italy 7
- Milbrandt Vineyards Cabernet
Columbia Valley, Washington 11

Tortoise Creek Pinot Noir
California 8

Michel Torino Malbec
Cafayette, Valley, Argentina 8

WHITE WINE

Ca'Donini Pinot Grigio
Veneto, Italy 7

Grayson Cellars Chardonnay
California 8

Standing Stone Riesling
Fingerlakes, NY 8

Kato Sauvignon Blanc
Marlborough, New Zealand 8

Le Charmel Provence Rose
France 9

SPARKLING

Lamberti Prosecco 9

COFFEE & TEA

- house coffee 3 / iced coffee 4
- irish breakfast (caffeinated)
- japanese sencha (lightly caffeinated)
- honey chai (decaf)
- african elixir (vanilla honey herbal decaf)
- personal pot of tea (3 cups) 4

MERCH

- tank top 20
- hoodie 40/45
- t-shirt 20
- polo 37
- hat 20
- coffee mug 8

550 UNION AVE

saratoga springs | 518.886.1373
www.lakelocalsaratoga.com
'like' us | lake local

to-go we use environmentally friendly containers that are made of corn starch & compostable bio-degradable products for this commitment, we charge \$0.50 for to-go packaging.

many of our products may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish & shellfish.