



HAPPY HOUR MENU

5.00/each

CRISPY ASSORTED NUTS

house spice blend

SWEET ONION RINGS

fried, buttermilk blue cheese dipping sauce

GARLIC FRENCH FRIED KENNEBEC POTATOES

smoked paprika aioli

MARIN SUN FARMS GRASS FED BEEF BURGER SLIDERS

caramelized onions, pickles & 1000 isle dressing

ARTICHOKE & SPINACH DIP

housemade olive oil crackers & grilled baguette

FRESH MONTEREY CALAMARI

fried, housemade cocktail sauce

TAMALE PANCAKE

shredded barbecue chicken, avacado salad & tortilla chips

FLATBREAD

wood oven-baked, knoll's farm green garlic cream,
artichokes & preserved meyer lemon

we use only the freshest produce, meats and seafood,
and support organic, small family
farms whenever possible..
for more information on the seafood watch program visit
www.mbayaq.org.



scott wall - chef/partner

jeff berretta - general manager/partner

LARK CREEK WALNUT CREEK
HAPPY HOUR BEVERAGES!
MONDAY THROUGH FRIDAY
4:00~6:00 PM
SERVED IN THE BAR AND PATIO

SPECIALTY COCKTAILS 5.00/each

-antioxidant intoxicant-
hanger one "buddah's hand vodka, veev acai liqueur,
pomegranate liqueur, cranberry & pineapple juice

-ruby red drop-
absolut ruby red vodka, cranberry, grapefruit
& lemonade

-sparkling pear cocktail-
gloria ferrer brut & pear puree

-lc lemon drop-
skyy citrus infused vodka, triple sec
& housemade lemonade

-light & stormy-
skyy citrus infused vodka & ginger beer

DRAFT BEER 3.00/each

lagunitas pils / blue moon belgian white
drakes ipa / sierra nevada pale ale

WINE 5.00/each

st. clement sauvignon blanc, napa 2009
hess "shirrtail creek" chardonnay, monterey 2009
macmurray ranch pinot noir, sonoma coast 2008
7 deadly zins zinfandale, lodi 2007
avalon cabernet sauvignon, napa valley 2008