

THE LARK CREEK INN



BAR & SPIRITS

BOOK

Ken Ariza
Lead Bartender

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NIBBLES & BITES

PT. REYES BLUE CHEESE STUFFED LOCAL DATES, Balsamic Vinegar 4.25

THE LARK CREEK INN RELISH PLATE 8.75

Pork & Chestnut Pate

Deviled Organic Eggs; House Made Pickles

Whole Grain Mustard; Grilled Acme Levain

ROSEMARY & BROWN SUGAR ROASTED LOCAL NUTS 3.95

CRISPY KENNEBEC FRENCH FRIES, Sea Salt, Garlic Aioli 4.95

COWGIRL CREAMERY MACARONI & CHEESE 7.75

BERKSHIRE PORK & PARMESAN MEATBALLS 7.25

MAINE SWEET SHRIMP HUSHPUPIES 6.95

FRIED ORGANIC CAULIFLOWER, Saffron, Garlic & Poppy Seed Dip 5.75

CHEESE PLEASE

ARTISAN DOMESTIC CHEESES - Toasted Levain, Fruit Mostarda

Bad Axe, Hidden Springs Dairy - Semi Soft, Cow's Milk

Serena, Three Sisters Farmstead - Semi-Hard, Jersey Cow's Milk

Big Woods Blue, Shepard's Way - Farms, Blue, Raw Sheep's Milk

7.00 for one and 4.00 for each additional cheese

all three for 15.00

COME TO OUR HOUSE FOR HAPPY HOUR

Monday Thru Friday

5:00-7:00pm

We Feature 1/2 Priced Wines By The
Glass

&

Selected Draft Beer,

Spirits, and

Specialty Cocktails.

Inquire with your bartender for
more details.

Served Only in the Bar

SEASONAL COCKTAILS

Our bar-
tenders
share their
favorite
recipes and
encourage
you to ask
them ques-
tions about
the many
spirits we
offer.

HOT SEASONAL CIDER

*Mulled Apple Cider, Bison Grass Vodka,
Hangar One Raspberry Vodka,
Fresh Vanilla Whipped Cream 11.50*

ST BARTS COCKTAIL

*Batiste White Rum, St Germain Elderflower
Lillet Blond, Lime 10.00*

PEAR & KUMQUAT COOLER

*Grey Goose Pear Vodka, Fresh Pear
Kumquat Syrup, Lemon, Sage 11.00*

WHISKEY SMASH

*Seagrams 7 Whiskey, Muscavado Syrup
Meyer Lemon, Mint 9.50*

POMEGRANATE ROSEMARY

*Square One Vodka, Pama Liqueur
Pomegranate, Fresh Lime Juice 11.50*

SIGNATURE MARTINIS & COCKTAILS

APPLES & HERBS

*Zubrowka Bison Grass Vodka, Fresh Sage
Apples, Lemon, Sugar 11.00*

KAMA SUTRA

*Hangar One Buddha's Hand, Cointreau
Fresh Lemon, Sugar Rim 11.00*

PINK MANDARIN

*Hangar One Mandarin Vodka,
Fresh Lime Juice, Cointreau,
Cranberry 11.00*

RED PEACH BLOSSOM

*Hangar One Mandarin Vodka,
Massenez Creme de Peche Liqueur,
Fresh Sweet & Sour, Grenadine 10.50*

DARK & STORMY

*Cock & Bull Ginger Beer,
Gosling's Dark Rum, Fresh Ginger 10.50*

VODKA

Aalborg Akvavit	7.50
Absolut	8.00
Absolut Citron	8.00
Absolut Mandarin	8.00
Absolut Vanilla	8.00
Absolut Peppar	8.00
Belvedere	8.75
Chopin	9.00
Ciroc	8.75
Grey Goose	9.00
Grey Goose Pear	9.00
Hangar One	9.00
Hangar One Buddha's Hand Citron	9.00
Hangar One Kaffir Lime	9.00
Hangar One Mandarin Blossom	9.00
Ketel One	8.00
Skyy	7.50
Smirnoff	6.50
Square One	8.50
Stolichnaya	8.25
Stolichnaya Vanilla	8.25
Zubrovka Bison Grass	8.00

HUNGRY?

HOUSE - MADE & SMOKED PASTRAMI SANDWICH,
Local Rye Bread, Brown Mustard, Pickled Green Tomatoes 13.25

CRISPY CHICKEN BREAST SANDWICH,
Housemade Aioli, Cranberry Sauce, Melted Provolone 12.50

PULLED SLOW ROASTED BBQ BRISKET SANDWICH,
Housemade Aoli, Coleslaw 12.75

5 DOT RANCH ANGUS CHUCK BURGER,
Mom's Dill Pickles, Fresh Red Onion, Butter Lettuce 13.75

Add Cheese.. Gorgonzola, Tillamook Cheddar,
Gruyere or Fresh Mozzarella 1.50

*Sandwiches are served with French Fries,
House-made Mayonnaise, Mustard & Catsup
Whole Grain Bread is Available upon Request*

LARK CREEK CLASSICS

PT. REYES BLUE CHEESE SOUFFLE, Roasted Beets & Candied Pecans 11.75

LARK CREEK CAESAR SALAD, Acme Croutons & Parmesan Cheese 8.95

SOUTHERN FRIED CHICKEN SALAD, Pickled Beets,
Bacon, Chive Cream 14.25

APERITIFS

Amer Picon	7.00
Campari	7.00
Dubonnet Rouge	6.50
Lillet Blond	7.00
Pimms Cup	7.00
Punt e Mes	7.00
Vya Extra Dry Vermouth	6.50
Vya Sweet Vermouth	6.50

BEER ON TAP

pint 5.50

Trumer Brewing Co. Pilsner, Berkeley, CA
Iron Springs Brewery Chazz Cat Rye, Fairfax, CA
Eye of the Hawk Ale Mendocino, CA

BOTTLED BEER

Amstel Light Holland	4.50
St Pauli Girl (non alcoholic) Germany	4.50
Pilsner Urquell Czechoslovakia	4.50

REFRESHERS

Fresh Blended Lemonade	3.50
Our Blended Lemonade Flavored with Seasonal Fresh Fruit Purée	4.50
Navarro Winery Grape Juice Spritzer	6.25
Republic of Tea Flavored Bottled Tea	4.95
<i>Blackberry Sage, Ginger Peach, Raspberry Quince, Pomegranate, or Mango Ceylon</i>	
Thomas Kemper Root Beer	3.50
Soft Drinks	2.50

WINE BY THE GLASS

Sparkling & White

Gloria Ferrer Sparkling Brut, Sonoma NV	7.75
Iron Horse Vineyards "Lark Creek Cuvée" Brut, Sonoma Green Valley 2004	10.50
Pine Ridge Chenin Blanc-Vioignon, California 2007	8.50
King Estate Pinot Gris, Oregon 2007	9.75
Provenance Sauvignon Blanc, Napa Valley 2007	11.50
Heron Chardonnay, California 2007	7.75
Louis M Martini Reserve Chardonnay, Napa Valley 2006	11.75
Patz & Hall Chardonnay, Dutton Ranch Russian River 2006	16.50

Red

Cartlidge & Brown Pinot Noir, California 2007	9.50
McKinlay Pinot Noir, Willamette Valley 2007	10.25
Handley Pinot Noir, Anderson Valley 2006	14.25
Old Press Syrah, Paso Robles 2005	10.50
Gainey Merlot, Santa Ynez Valley 2005	10.50
St Francis "Old Vines" Zinfandel, Sonoma County 2006	12.25
Ancient Peaks Cabernet Sauvignon Margarita Vineyard, Paso Robles 2006	10.25
Interim Cabernet Sauvignon, Napa Valley 2005	12.75

COGNAC

Courvoisier VSOP	11.00
Delamain Pale & Dry XO, Grand Champagne	20.00
Ferrand Ambre	9.50
Hennessey VS	9.00
Hennessey Paradis	65.00
Hine Antique	24.00
Hine Rare & Delicate	11.00
Remy Martin VSOP	11.50
Remy Martin XO	28.00

ARMAGNAC

Chateau de Pellehaut Tenareze Reserve	10.50
Darroze Reserve	15.00

Armagnac produced for the past 500 years in the bucolic farming region of Gascony (100 miles south of Bourdeaux), has a longer history than its' more famous cousin Cognac. Armagnac is generally more rustic, robust, and full-bodied than Cognac. One reason for this is that Cognac goes through a double-distillation whereas Armagnac is distilled only once in a continuous still. The single distillation produces a brandy that retains much stronger aromas and more rustic flavors, which would be wiped away by double distillation.

GIN

Beefeaters	8.00
Bluecoat	8.00
Bombay	8.00
Bombay Sapphire	8.50
Boodles	8.00
Citadelle	8.00
Distillery No. 209	9.00
Gordons	6.50
Hendricks	8.00
Junipero	8.00
Old Raj	12.50
Plymouth	8.00
Tanqueray	8.00
Tanqueray Rangpur	8.50
Tanqueray Ten	9.00

RUM

10 Cane	8.50
Appleton 12yr	7.50
Bacardi 8	7.50
Bacardi Light	7.50
Batiste	7.50
Captain Morgan	7.50
Goslings Black Seal	7.50
Mount Gay	7.50
Myers's Dark	7.50
Oronoco	9.00
Ron Matusalem Clasico	7.50
Ron Matusalem Gran Reserve	9.50

CACHACA

Leblon	8.50
Pitu	7.50

TEQUILA

1800 Anejo	11.50
1800 Reposado	10.00
Cazadores Reposado	8.50
Chinaco Anejo	12.50
Chinaco Blanco	10.00
Cabo Wabo Reposado	10.00
Cuervo Platino	12.00
Don Julio 1942	22.00
Don Julio Anejo	13.50
Don Julio Reposado	12.50
Don Julio Silver	12.00
El Tesoro Anejo	12.00
El Tesoro Reposado	11.00
Herradura Anejo	11.50
Patron Platinum	32.00
Patron Anejo	12.50
Patron Silver	11.00
Sauza Conmemorativo	8.00
Suaza Extra Silver	6.50
Sauza Hornitos	8.00

AMERICAN & TENNESSEE WHISKEY

A.H. Hirsch 16yr	17.25
Bakers 107	10.50
Blantons	11.50
Bookers	10.50
Gentleman Jack	8.50
Jack Daniels 'Old Number 7'	8.00
Jim Beam	6.50
Knob Creek	9.00
Maker's Mark	8.00
Michters Rye	15.50
Old Overholt	7.50
Old Potrero	12.50
Seagrams 7	7.50
Van Winkle 12 yr, Lot "B"	9.00
Wild Turkey 101	8.50
Woodford Reserve	8.50

CANADIAN WHISKEY

Seagrams VO	7.50
Canadian Club 'CC'	7.50
Crown Royal	8.50
Crown Royal; Reserve	10.50

AMERICAN BRANDY

Germain-Robin brandies are made with the time honored tools and traditions of Cognac, but in rural Ukiah, California. Hubert Germain - Robin meticulously hand distills small batches of fine wine in a hand fired antique alambic still and blends the resulting brandies in small oak barrels. The Lark Creek Inn blend is one of these resulting brandies. Consisting of Pinot Noir & Gamay (for body and smoothness) and Chenin Blanc & Columbard (for aromatics and complexity). Stored and aged in our very own oak cask, the brandy continues to develop and mature. An excellent way to wrap up a great meal.

Germain Robin "Lark Creek Blend" X.O.	22.00
Germain Robin 'Anno Domini'	60.00
Korbel	6.50

CALVADOS

Unlike Cognac and Armagnac, which are distilled from grapes, Calvados is distilled from apples. French law mandates that Calvados may only be produced in Normandy. It is a Norman tradition to take a shot, called a trou Normand (Norman hole), in the middle of a rich meal. According to Normans this creates a hole in the stomach, allowing for the continued consumption of more food.

Daron Pay d'Auge	8.50
Adrien Camut Pay d'Auge, Reserve de Semainville	27.00

BLENDED SCOTCH WHISKY

Chivas Regal	8.00
Cutty Sark	7.50
Dewars White Label	9.00
Johnnie Walker Black Label 12 yr	8.50
Johnnie Walker Blue Label	38.00
Johnnie Walker Red Label	8.00
J&B	8.00

IRISH WHISKEY

Bushmills	8.00
Bushmills 10 yr Single Malt	9.50
Jameson	8.00
Jameson 12yr '1780'	9.00
John Power and Son	7.50
Redbreast	10.00
Middleton 18 yr	24.00

SINGLE MALT SCOTCH WHISKY

To be called a single malt the whisky must be; distilled in Scotland, a product of a single distillery, unblended, made exclusively from malted barley and distilled in a pot still. Temperature, soil, water and the location of the distillery all play an important role in the resulting whisky's style. Although there are many differences between single malts produced within the same region, generalizations regarding common characteristics within specific regions can be made.

Highlands: by far the largest region encompassing a wide range of characteristics. The **northern highlands** typically produce whiskies that are medium bodied, and show spicy, flowery and heathery character. The **midlands** show a more fruity character while the **western & island highlands** have a lighter, drier style with some peatiness.

Northern Highlands

Dalmore 12 yr	9.00
Glenmorangie 10 yr	10.00
Glenmorangie 18 yr	24.50

Western Highlands

Oban 14 yr	14.00
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Isle of Skye

Talisker 10 yr	12.50
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Isle of Orkney

Highland Park 12 yr	9.50
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Campbeltown

Springbank 10 yr	13.50
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Lowlands

Glenkinchie 10 yr	12.00
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SINGLE MALT SCOTCH WHISKY

Lowlands: typically described as lighter, drier, cleaner whiskies.

Islay (eye - luh): distinguished by their distinctly intense, coastal brine and seaweedy character. Consisting of Pinot Noir & Gamay (for body and smoothness) and Chenin Blanc & Columbard (for aromatics and complexity). Stored and aged in our very own oak cask, the brandy continues to develop and mature. An excellent way to wrap up a great meal.

Speyside, Heart of the Highlands

Balvenie 12 yr-Double Wood Aged	10.00
Dalwhinnie 15 yr	12.00
Glenfiddich 12 yr Special Reserve	9.00
Glenlivet 12 yr	9.00
Glenlivet 18 yr	14.00
Macallan 12 yr	11.00
Macallan 18 yr	26.50

Islay

Bowmore 17 yr	20.00
Lagavulin 16 yr	16.00
Laphroaig 10 yr	10.00

SWEET WINE

glass / bottle (375 ml)

Andrew Rich Late Harvest Gewurztraminer, Oregon 2004	10.50/40.
Dolce Late Harvest Sauvignon Blanc, Napa Valley 2002	145.
Navarro Late Harvest Gewurztraminer, "Cluster Select," Anderson Valley 2004	52.
Navarro Late Harvest White Riesling, "Cluster Select," Anderson Valley 2004	13.50/52.
Williams Selyem Saralee's Vineyard Gewurztraminer, Russian River Valley 2006	155.

DIGESTIVES

Fernet Branca	7.00
Jägermeister	7.50
Pernod Anise	7.00
Ricard Pastis	7.00
St. George Spirits Absinthe	14.50

CORDIALS

Amaretto d'Saronno	8.00
Baileys Irish Cream	8.00
B & B	8.50
Benedictine	8.00
Chambord	8.50
Green Chartreuse	10.00
Cointreau	8.00
Drambuie	8.00
Frangelico	8.00
Galliano	8.00
Grand Marnier	9.00
Kahlua	8.00
Midori	8.00
Sambuca Romano	8.00
Southern Comfort	7.50
St Germain	8.50
Tia Maria	8.00
Tuaca	8.00

PORT / OPORTO

Port or porto is sweet, fortified wine that comes in many different types and styles; from the variety of California ports to the many true Port styles:

Reserve:

non vintage'd, a superior, richer & fuller flavored Ruby porto.

Late Bottled Vintage (LBV): *vintage dated, these are aged longer in wood (4-6 years) than vintage porto and are ready to drink upon release.*

Single Quinta: *these are produced in lesser, undeclared years from high quality "quintas" or wine estates. They are typically complex and elegant, yet not as powerful as a vintage porto*

Aged Tawny: *Named in part for their color, these are considered some of the finest Porto styles. Aged for up to 50 years in wood , where they develop their delicate, nutty & complex character.*

Vintage: *Vintage portos are "declared" by a majority of the porto producers, at times only once or twice a decade. Bottled after only two years in wood, vintage portos are rich, concentrated, powerful and long lived. Often needing 10 - 15 years of aging before reaching optimum condition.*

Broadbent, Vintage Oporto 2000	17.00
Ficklin, Tawny Character	8.00
Fonseca, 10 Year Tawny NV	8.00
Grahams, Six Grapes NV	7.00
Graham's, 20 Year Tawny NV	13.50
Smith Woodhouse, Lodge Reserve	6.50
Taylor Fladgate, Late Bottled Vintage 2000	7.50
Taylor Fladgate, 20 Year Tawny NV	15.50
Warres, Late Bottled Vintage 1995	8.00

EAUX DE VIE

Clear Creek Apple Brandy 8 yr	7.75
Clear Creek Pear Brandy	7.75
St George Spirits Framboise Eau de Vie	15.00
St George Spirits "Aqua Perfecta" Pear Liqueur	8.50

SHERRY

Dios Baco, Pedro Ximenez	6.50
Emilio Lustau, Light Fino "Jarana"	6.00
Emilio Lustau, Rare Amontillado "Los Arcos"	6.00
Emilio Lustau, Rare Palo Cortado	7.00
Emilio Lustau, East India	8.00

MADEIRA

Blandys Malmsey 10 yr, <i>sweet</i>	9.00
Blandys Malmsey 15 yr, <i>caramel</i>	12.75