



LARK CREEK[®] STEAK

COCKTAILS & SPIRITS,
REFRESHING DRINKS,
WINE & BEER,
BAR BITES

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Zero Proof Cocktails *non-alcoholic*

Black and Orange	5.00
Orange Juice, Orange Blossom Infused Honey, Black Tea	
Ginger's Island	5.00
Pineapple Juice, Fresh Lime Juice, Simple Syrup, Ginger Beer	
Huckleberry Lemonade	5.00
Fresh Lemon Juice, Huckleberry Puree, Simple Syrup, Soda	
"No"jito	5.00
Fresh Lime Juice, Mint, Simple Syrup, Soda	

Refreshers *non-alcoholic*

Fresh Blended Lemonade	4.50
Fresh Blended Raspberry Lemonade	5.50
Blended Mint Lemonade	5.00
Arnold Palmer	4.25
Raspberry Soda	3.00
Mighty Leaf House Brewed Ice Tea	3.25
Mighty Leaf House Brewed Flavored Ice Tea	4.25
<i>Decaf Island Breeze (hibiscus, berry blend)</i>	
Kemper Root Beer	3.50
Bundaberg Ginger Beer	3.50
Vignette Chardonnay Wine Country Soda	4.50

Wines By-the-Glass

Sparkling

Gloria Ferrer Brut, Sonoma NV	8.25
Domaine Carneros, Brut Rose Carneros NV	14.00
Iron Horse, Lark Creek Cuvee, Sonoma-Green Valley 2005	10.75

White

<i>Viognier</i> , Bridlewood, Reserve, Central Coast 2008	10.50
<i>Dry Riesling</i> , Esterlina, Cole Ranch Cole Valley 2009	9.50
<i>Rose of Merlot</i> , Paradigm, Oakville, Napa Valley 2010	13.00
<i>Pinot Gris</i> , Bouchaine,"Oyster White", Carneros 2009	9.75
<i>Sauvignon Blanc</i> , Mauritson, Dry Creek Valley 2010	9.00
<i>Sauvignon Blanc</i> , Frog's Leap, Napa Valley 2010	11.00
<i>Albarino</i> , Hendry Ranch, Napa Valley 2010	9.75
<i>Chardonnay</i> , Hess, Shiretail Creek Vineyard, Monterey County 2009	9.50
<i>Chardonnay</i> , Melville, Estate-Verna's, Santa Barbara County 2009	11.50
<i>Chardonnay</i> , Kendall Jackson, Grand Reserve, Santa Barbara-Monterey County 2009	13.00

Wines By-the-Glass continued

Red

<i>Pinot Noir</i> , Testarossa, Lark Creek Cuvee, Monterey County 2010	12.00
<i>Pinot Noir</i> , Suacci Carciere, Russian River Valley 2008	13.00
<i>Pinot Noir</i> , Handley, Anderson Valley 2007	15.00
<i>Syrah</i> , Green and Red, <i>Tip Top Vineyard</i> , Chiles Valley, Napa Valley 2005	9.50
<i>Syrah</i> , August West, <i>Rosella's Vineyard</i> Santa Lucia Highlands 2007	14.00
<i>Merlot</i> , Benziger, Sonoma County 2007	9.50
<i>Merlot</i> , St. Clement, Napa Valley 2007	14.00
<i>Zinfandel</i> , Paul Dolan Vineyards, Mendocino County 2009	9.50
<i>Zinfandel</i> , Bella Vineyards, Dry Creek Valley 2009	14.00
<i>Cabernet Sauvignon</i> , Louis Martini, Sonoma County 2008	8.50
<i>Cabernet Sauvignon</i> , Stone Edge Farms, 'Surround' Sonoma Valley 2007	12.00
<i>Cabernet Sauvignon</i> , Ehlers, "One Twenty Over Eighty" Napa Valley 2008	14.00
<i>Cabernet Sauvignon</i> , Jericho Canyon, "Jericho Creek Block" Napa Valley 2006	16.00

All of our cocktails are made with the freshest ingredients, fresh squeezed fruit juices and the highest quality spirits. We personally test our recipes to ensure they taste good and hope you agree. Choose from an array of time tested "classic" cocktails or some of our own creations. If you can't find a cocktail that interests you, ask your bartender and I'm confident they will be able to mix you something you will enjoy.

Classic Cocktails

Daiquiri 11.00

Cruzan Light Rum, Cointreau, Fresh Lime, Served Up

Champagne Cocktail 10.00

Gloria Ferrer Sparkling Brut, Angostura Bitters, Sugar

Manhattan 12.00

Makers Mark Bourbon, Noilly Pratt Sweet Vermouth
Dash Bitters, Served Up

Mojito 12.00

Bacardi Light Rum, Fresh Mint, Fresh Lime, Club Soda

Old Fashioned 11.00

Crown Royal Canadian Whiskey, Bitters,
Muddled Cherry & Orange

Rusty Nail 10.25

Dewars Scotch, Drambuie

Sazerac 11.00

Russell's Reserve Rye Whiskey, Herbsaint, Bitters, Sugar

Side Car 12.00

Hennessey VSOP Cognac, Cointreau, Fresh Lemon, Sugar

Signature Creations

Lillie Coit

12.00

Bombay Gin, Lillet Blond, Fresh Orange Juice

Lillie Hitchcock Coit went to live in the South during the American Civil War. She dressed in men's clothes and crashed their exclusive bastions and affairs. Lillie was the beloved of San Francisco's firemen. She was forever grateful to the Knickerbocker Company for rescuing her when she was young. She cheered for them as they fought fires. At her death, she bequeathed the city the unusual Coit Tower, shaped like a fire hose nozzle. Her tomb at Cypress Lawn is said to hold a shrine laded with fire memorabilia still maintained by unknown persons!

Lemon Cassis Sparkler

11.00

Skyy Vodka, Lemon Juice, G.E. Massenez Cassis,
Prosecco

Jalapeno-Rita

12.00

Sauza Blue Tequila, Cointreau, Sweet and Sour, Fresh Lime Juice,
Muddled Jalapeno

Sunset in St. Croix

11.00

Cruzan Light Rum, Fresh Strawberries, Zaya Rum,
Fresh Sweet and Sour, Chamomile Syrup

Purple Rain

12.00

Jameson Irish Whiskey, G.E. Massenez Creme De Cassis, Grapefruit Juice,
Pineapple Juice, Hibiscus Syrup, Prosecco

The Mended Heart

11.00

Patron Silver, Dubonnet Rouge, Fresh Cherries, Orange Juice,
Cranberry Juice, Apple Juice

Cucumber Mint Collins

11.00

Square One Organic Cucumber Vodka, Cucumber, Fresh Mint,
Lemon Juice

Lark In The Park

11.00

Smirnoff Vodka, St. Germain Liqueur, Lillet Blonde,
Creme De Violette Liqueur, Lemon Juice

UPTOWN HAPPY HOUR

monday - friday 4:00 - 6:30

at the bar, in the lounge and on our patio

(bar bites 1/2 price during happy hour)

\$6 cocktails

svedka vodka

\$5 wines

murphy goode "the fume" sauvignon blanc
chateau souverain alexander valley merlot

\$4 beers

samuel adams boston lager

18% taxable service charge added to all parties of 7 or more.

In response to employer mandates including
San Francisco Health Care Security Ordinance,
a 4% surcharge will be added to all food and beverage sales.

BAR STEAKBURGERS

steakburger – 8oz

served with pickles, tomato, red onions, bibb lettuce 13.95
sharp cheddar, blue or gruyere cheese add 1.50

perigord black truffle steakburger – 8oz

truffled brie cheese, frisee, truffle vinaigrette, caramelized
onion marmalade 24.95

BAR BITES

florida white prawn cocktail

horseradish-cocktail sauce 14.95

filet mignon tartar

crostini, fleur de sel, capers, onion 14.95

spicy chicken wings

hot sauce, celery, buttermilk blue cheese dressing 9.95

hand cut fries

bearnaise sauce 7.95

star route farms baby green salad

blue cheese, walnuts, currant and banyuls vinaigrette 9.95

bradley's caesar salad

whole leaf romaine, parmesan croutons 9.95
grilled chicken breast add 7.00

Beer

On Tap

Samuel Adams Boston Lager	Boston, MA	6.50
Napa Smith Brewery Pilsner	Napa, CA	6.50
Widmer Brothers Hefeweizen	Portland, OR	6.50

Bottled

Amstel Light	Holland	4.75
Anchor Steam	San Francisco, CA	4.75
Bud Light	St. Louis, MO	4.50
Sierra Nevada	Chico, CA	4.75
Trumer Pils	Berkeley, CA	4.75
St. Pauli Non Alcoholic	Germany	4.50

Aperitifs & Digestives

Aperol	9.00
Campari	9.00
Carpano Antica	10.00
Dubonnet Rouge	8.00
Fernet Branca	10.00
Herbsaint	9.00
Lillet Blond	9.00
Noilly Pratt Dry Vermouth	8.00
Noilly Pratt Sweet Vermouth	8.00
Pernod Absinthe	12.00
Pernod Anise	8.00
Punt e Mes	8.00
Ricard Pastis	8.00

Vodka

Absolut	10.00
Absolut Berry Acai	10.00
Absolut Citron	10.00
Absolut Ruby Red	10.00
Absolut Peppar	10.00
Belvedere	11.00
Chopin	11.00
Ciroc	10.00
Grey Goose	11.00
Hangar One <i>Alameda</i>	10.00
Hangar One Kaffir Lime	10.00
Hangar One Mandarin Blossom	10.00
Imperia	10.00
Ketel One	11.00
Ocean <i>Maui, HI</i>	10.00
Pearl Pomegranate	10.00
Skyy	10.00
Skyy Citrus	10.00
Smirnoff	8.00
Square One Organic	10.00
Square One Organic Cucumber	10.00
Stolichnaya	10.00
Svedka	9.00
Tru Organic	10.00
Tru Organic Vanilla	10.00
Ultimat	10.00

Gin

Bafferts	9.00
Beefeaters 24	10.00
Bluecoat <i>Philadelphia, PA</i>	9.50
Bombay	10.00
Bombay Sapphire	10.00
Boodles	10.00
Damrak	10.00
Hendricks	10.00
Junipero <i>San Francisco, CA</i>	10.00
Miller's	10.00
N° 209 <i>San Francisco, CA</i>	10.00
Plymouth	10.00
Seagram's Gin	8.00
Tanqueray	10.00
Tanqueray Ten	11.00

Rum

A favorite of pirates and privateers who roamed throughout the Caribbean during the 1600's and a vital part of the economy of the American colonies, **rum** played an important role in early America and along with Madeira was the preferred drink in Colonial America eventually giving way to the popularity of American whiskey. Rum is a product of sugar cane that was introduced to the Caribbean via the Canary Islands. Rum is most commonly distilled from molasses, the byproduct of sugar refining, or less commonly from pure sugar cane juice. Rum distilled from sugar cane juice is called Rhum agricole and can only be produced when the sugar cane has fully ripened. A great way to experience a taste of the Caribbean is by trying the popular rum based cocktails, the daiquiri or mojito.

Appleton 12year Jamaica	10.00
Bacardi 8 Puerto Rico	9.00
Bacardi Light Puerto Rico	9.00
Cruzan Light St. Croix, U.S. Virgin Islands	9.00
GRM 2 Year Cachaca Brazil	14.75
Captain Morgan Puerto Rico	9.00
Gosling's Black Seal Bermuda	9.00
Mount Gay Barbados	9.00
Myers's Original Dark Jamaica	9.00
Pampero Anniversario Venezuela	11.00
Ron Matusalem Gran Reserve Dominican Republic	10.00
Oronoco Brazil	11.00

Rhum Agricole

Neisson Rhum Agricole Blanc, Martinique	9.00
Neisson Rhum Agricole Élevé Sous Bois, Martinique	12.00
Neisson Rhum Agricole Réserve Spéciale, Martinique	15.50

Tequila (salt and lime optional)

Blue Agave

The agave (ah-gah-vay) are a large group of succulent plants - not cactus - that thrive throughout Mexico. Known by a variety of names, maguey, mezcal or simply agave, this group of plants are used to produce the various alcoholic spirits from Mexico. Tequila is the most well known of these spirits and it is the **agave tequilana Weber or simply blue agave** that is used to produce the highest quality tequila. If a tequila is made from 100% blue agave, it will say so on the bottle. The blanco or silver style is preferred by connoisseurs and has the truest agave flavor, the reposado style is a bit smoother than blanco and better suited for mixing while the anejo style is definitely for sipping and may remind you of bourbon.

1800 Reposado	10.50
Cazadores Reposado	10.25
Clase Azul Plata	17.00
Clase Azul Reposado	17.00
Corralejo Reposado	10.50
Corzo Reposado	11.50
Cuervo Tradicional	10.50
Cuervo Reserva del la Familia	20.50
Don Julio Silver	12.50
Espolon Reposado	11.00
Herradura Anejo	12.00
Partida Reposado	13.00
Patrón Anejo	13.00
Patrón Silver	11.50
Sauza Blue	8.00
Sauza Tres Generaciones	11.75
Tequila Ocho Plata 2010	12.50

Cognac

Courvoisier VSOP	13.00
Delamain, Pale and Dry, Grand Champagne	20.75
Fussigny, Tres Vieille, Grand Champagne	32.00
Hennessy VSOP	13.00
Hennessy Paradis	125.75
Hine Antique	30.50
Hine Rare & Delicate	15.00
Remy Martin VSOP	13.00
Remy Martin XO	30.00

Armagnac

Marie Duffau Bas Armagnac, Hors D'Age	13.00
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Calvados

Daron Fine 5yr	10.00
Groult "Venerable"	20.00

Pisco

Inca Gold	10.00
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Blended Scotch Whisky

Chivas Regal	10.00
Dewars White Label	11.00
Dewars 12 Year	11.75
Famous Grouse	9.00
J&B	10.00
Johnnie Walker Blue Label "The Connoisseurs' Blend"	40.00
Johnnie Walker Gold Label 18 year	16.75
Johnnie Walker Black Label 12 year	10.00
Johnnie Walker Red Label	10.00

Single Malt Scotch Whisky

Northern Highlands

Dalmore 21 year	24.00
Dalwhinnie 15 year	14.75
Glengoyne 10 year	11.00
Glenmorangie 12 year-Port Wood Aged	14.50
Glenmorangie 18 year	25.00

Western Highlands

Oban 14 year	15.25
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Speyside, Heart of the Highlands

Balvenie 21 year-Port Wood Finish	35.00
Glenfiddich 12 year Special Reserve	10.50
Glenlivet 12 year	10.00
Glenlivet 18 year	16.50
The Singleton 12 year	14.00

Single Malt Scotch Whisky (con't)

Speyside, Heart of the Highlands

Macallan 12 year	14.00
Macallan 18year	27.00

Isle of Skye

Talisker 10yr	14.00
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Isle of Orkney

Highland Park 12 year	11.00
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Campbeltown

Springbank 10 year	14.00
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Lowlands

Auchentoshan 12 year	13.00
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Islay

Ardbeg 10 year	13.50
Ardbeg Nam Beist 1990	16.00
Bowmore 18 year	22.50
Bruchladdich "Octomore" Edition 2_140	35.00
Lagavulin 16 year	17.25
Laphroaig Quarter Cask	14.00

Irish Whiskey

Bushmills	9.00
Jameson	9.00
Jameson 12 year '1780'	11.00
John Powers	9.00
Midleton	25.00
Redbreast	11.00
Tullamore Dew	9.00

American Whiskey

1792 Ridgemont Reserve '94	9.00
A.H. Hirsch 20yr	16.75
Basil Haydens	11.00
Blantons	12.50
Bookers	13.00
Bulleit	10.00
Evan Williams	8.00
Jack Daniels 'Old Number 7'	10.00
Jack Daniels Single Barrel	13.50
Knob Creek	10.00
Maker's Mark	10.00
Michters Straight Rye	12.00
Old Overholt Rye	9.00
Rock Hill Farms	10.50
Russell's Reserve Rye	10.00
Woodford Reserve	10.00

Canadian Whiskey

Seagrams 7	9.00
Seagrams VO	9.00
Canadian Club 'CC'	9.00
Crown Royal	10.00

Adopting the classic time honored techniques from his native France combined with the unique use of premium grape varieties grown in California, Hubert Germain Robin has partnered with Ansley Coale to produce brandies that rival the finest cognacs. The brandies are distilled twice before being placed in older, seasoned oak barrels from Cognac where they are allowed to rest and mature before bottling. These brandies typically display fruit richness, finesse, balance and incredible smoothness.

American Brandy

Germain Robin Alambic Single Barrel No V201 100% Pinot Noir	30.50
Germain Robin Alambic XO Reserve Lot 99D	22.50
Osocalis Rare Alambic	9.50

Eau de Vie

Eau de vie literally translates as "water of life" and has been popular in Europe for hundreds of years as the perfect after meal digestive. Eau de vie is the group of clear fruit brandies, unlike traditional grape brandy, eau de vie rarely if ever comes in contact with wood and is distilled with an emphasis on freshness, purity of fruit and intensity. Producing eau de vie is time consuming, requires a tremendous amount of raw materials to distill a small amount of spirit and demands a high level of skill to extract the purest and best quality spirit from each distillation. We have selections from two of the best producers, **Clear Creek Distillery** from Oregon and **St George Spirits** produced locally in Alameda.

If you would like to experience the fruit and flavor intensity without the alcoholic strength or volatility of the eau de vie, try the Acqua Perfecta liqueurs from St George Spirits or the Liqueur de Poete from **Germain Robin**.

Either way... you will be impressed.

Clear Creek Distillery Eau de Vie de Pomme, Barrel Aged Apple Brandy	10.00
Clear Creek Distillery Eau de Vie de Poire, Williams Pear Brandy	14.75
Germain Robin Liqueur de Poete II	19.50
St George Spirits Acqua Perfecta, Framboise Eau de Vie (raspberry)	18.00
St George Spirits Acqua Perfecta, Kirsch Eau de Vie (cherry)	18.00
St George Spirits Acqua Perfecta Poire Liqueur	11.00

Port

Ficklin 10 year Tawny <i>American</i>	9.00
Fonseca 10 Year Tawny	9.50
Fonseca Late Bottled Vintage 2003	10.50
Graham's Six Grapes	9.00
Graham's 20 Year Tawny	14.50
Graham's Vintage 1980	23.00
Smith Woodhouse Late Bottled Vintage 1999	9.00
Taylor Fladgate Quinta de Vargellas	16.00

Madeira

Blandy's 15 Year Malmsey	12.50
Cossart Gordon Bual Colheita 1997	13.00

Sherry

Hidalgo La Gitana Manzanilla	9.50
Hidalgo Napoleon Amontillado	10.50
Hidalgo Pedro Ximenez Viejo Triana	11.50

Cordials

Akavit Aalborg	9.00
Bailey's	9.00
Benedictine	10.00
Bols Creme de Cocoa Dark	7.50
Bols Creme de Cocoa White	7.50
Bols Creme de Menthe Green	7.50
Bols Creme de Menthe White	7.50
Bols Peach Schnapps	7.50
Bols Peppermint Schnapps	7.50
Chambord	10.00
Chartreuse Green	14.00
Cointreau	10.00
Creme De Violette	9.00
Drambuie	9.00
Frangelico	9.00
G.E Massenez Creme de Cassis	9.00
G.E Massenez Creme de Framboise	9.00
Godiva Chocolate	10.00
Grand Marnier	11.00
Kahlua	9.00
Licor 43	9.00
Luxardo Amaretto Saschira	9.00
Ouzo	8.50
Pama Pomegranate	8.00
Sambuca Romano	9.00
Southern Comfort	9.00
Tia Maria	9.00
Tuaca	10.00
St. Germain Liqueur	10.00
Veev Acai Liqueur	10.00