



# WOOD OVEN BARBECUE

LARK CREEK WALNUT CREEK

## OUT OF THE WOOD OVEN

(all items below served with choice of one side)

TEXAS BEEF BRISKET WITH THICK CUT TOAST	16.50
NORTH CAROLINA PULLED PORK SANDWICH	12.25
MEMPHIS SMOKED SPARE RIB PLATE	17.75
NORTH CAROLINA CHOPPED SUCKLING PIG WITH HOUSEMADE PARKER HOUSE ROLLS	21.75
KANSAS CITY BABY BACK PORK RIBS	19.75
TEXAS BEEF SHORT RIB PLATTER	22.50

## SIDES

4.50 each

cole slaw    potato salad with egg & bacon    skillet fired cornbread  
 baked bbq beans    hush puppies    braised collard greens

## FEATURED BEVERAGES FOR BARBECUE

### WINES

PINE RIDGE chenin blanc/viognier, california 2008	glass/bottle	8.00/30.
OLD PRESS syrah, paso robles 2006		8.75/33.
KLINKER BRICK "old vine" zinfandel, lodi 2007		10.00/38.
HENDRY "block 7 & 22" zinfandel, napa valley 2006		55.

### COCKTAILS

RUBY RED DROP absolut ruby red, cranberry, fresh grapefruit & blended lemonade served up	10.00
STONE SOUR american whiskey, fresh orange juice & lemon juice	9.00
HARVEST MOON maker's mark bourbon, cointreau & runny honey	9.00

### BEER

DRAKES ipa, san leandro, ca	5.50
LAGUNITAS pilsner, petaluma, ca	5.50

### ZERO~PROOF COCKTAILS

TANGERINE DREAM fresh tangerine juice, mint, simple syrup, lemon juice & q tonic	4.50
SOUTHERN BELLE fresh strawberry puree, mint lime juice, q tonic & soda	4.50

18% Service Charge For Parties Of 7 Or More

All Menu Items Available For Take Out

melanie silveria, beverage manager

scott wall, Chef-Partner

jeff berretta, GM-Partner