



BAR MENU

CRISPY ASSORTED NUTS

house spice blend 3.95

GARLIC FRENCH FRIED KENNEBEC POTATOES

smoked paprika aioli 4.95

AHI TUNA TARTARE

cucumber salad, caper oil & toast points 7.95

CHICKEN DRUMETTE LOLLIPOPS

jerk spice & shaft blue cheese dip 7.95

LARK CREEK CHUCK BURGER SLIDERS

caramelized onions, pickles & 1000 isle dressing 7.95

CRISPY STEELHEAD CAKES

meyer lemon aioli 6.95

MARINATED ASSORTED OLIVES 4.95

MONTEREY CALAMARI

fried fresh, housemade cocktail sauce 9.95

FLATBREAD

wood oven-baked, creamy garlic, portabello mushrooms, charred radicchio & brie 12.75

LARK CREEK V
HAPPY HOUR
MONDAY THRU
4:00 ~ 6
SERVED IN THE

SPECIALTY COCKTAILS

-ruby red drop-
absolut ruby red vodka, cranberry

-lc lemon drop-
skyy citrus infused vodka, triple sec

-raspberry smash-
pravda vodka, raspberry puree

-cool as a cucumber-
rain cucumber vodka, fresh lime
& a splash of ginger ale

DRAFT BEER 2.50/each

lagunitas pils / blue moon belgian

drakes ipa / fat tire amber ale

BOTTLED BEER 2.50

coopers sparkling ale, australis

WINE 5.00/each

wente vineyards sauvignon blanc

hess chardonnay, monterey 2008

tamayo pinot noir, santa lucia

old press syrah, paso robles 2008

avalon cabernet sauvignon, nap

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