

DOWNTOWN HAPPY

HOUR

Monday through Friday
3:30-7:00 pm

(available only in the bar and lounge)

In addition to our Happy-Hour
drink specials, We offer
Special Pricing on
Select Draft Beer & Wines.

Signature Cocktails.

THE PINK PEARL

Gloria Ferrer,
Martini Rosato Vermouth,
9.00

A DARK & STORMY XMAS

Zaya rum, St. Elizabeth Allspice Dram,
huckleberry syrup, lime juice, Bundaberg ginger beer
11.50

HOT APPLE PIE

Tuaca, mulled apple cider,
cinnamon whipped cream
11.00

NO PARTRIDGE

Hangar One spiced pear vodka, Orchard Pear liqueur
Domaine de Canton ginger liqueur
12.00

WARSAW WASSAIL

ubrówka Bison-Grass vodka,
St. Elizabeth Allspice Dram,
John D. Taylor's Velvet Fallernum,
hot water, honey, lemon juice
11.00

On Tap

ANCHOR STEAM

San Francisco, CA 6.00

BEAR REPUBLIC RACER 5 IPA

Cloverdale, CA 6.00

PAULANER HEFE-WEIZEN

Munich, Germany 6.00

BOONT AMBER

Anderson Valley, CA 6.00

STELLA ARTOIS

Leuven, Belgium 6.00

GUINNESS

Dublin, Ireland 6.00

NAPA SMITH BREWERY PILSNER

Napa, CA 6.00

SIERRA NEVADA PALE ALE

Chico, CA 6.00

Bottled Beer

AMSTEL LIGHT

Amsterdam, Netherlands 5.00

BUDWEISER AND BUD LIGHT

U.S.A. 4.50

CHIMAY BLONDE TRIPLE

Chimay, Belgium 7.00

HEINEKEN

Zoeterwoude, Netherlands 5.00

PERONI

Vigevano, Italy 5.00

HOEGAARDEN

Hoegaarden, Belgium 5.50

CLAUSTHALER (NO ALCOHOL)

Frankfurt, Germany 5.00

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

Wines by the Glass

Sparkling

GLORIA FERRER Brut, Sonoma NV	8.00
IRON HORSE VINEYARDS Lark Creek Cuvée Brut, Green Valley 2005	11.50
J VINEYARDS & WINERY Brut Rosé, Russian River Valley NV	15.75
SCHRAMSBERG Blanc de Noirs, Calistoga 2006	15.25

White

ABACELA Albariño, Umpqua Valley, Oregon 2009	12.00
O'REILLY'S Pinot Gris, Oregon 2008	8.75
PAUL DOLAN Sauvignon Blanc, Mendocino County 2007	8.00
GAMBLE Sauvignon Blanc, Yountville, Napa 2008	11.50
CAPTÛRE "TRADITION" Sauvignon Blanc, Sonoma County 2009	14.00
COCHON Grenache Blanc, Clements Hills, Lodi 2009	12.50
ROBERT SINSKEY Abraxas, Pinot Gris/Reisling/Gewurtztraminer/Pinot Blanc Scintilla Vineyard, Los Carneros 2008	13.00
HERON Chardonnay, California 2007	7.50
KENDALL-JACKSON Grand Reserve Chardonnay, Santa Barbara 2007	12.50
FROG'S LEAP Chardonnay, Napa Valley 2008	14.00
GARY FARRELL Chardonnay, Russian River Valley 2007	15.50

Rosé

TRUST CELLARS Cabernet Franc Rosé, Columbia Valley 2009	9.25
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GINGERBREAD COOKIE WISHES 10.

Dessert That Makes You Feel Good, Twice.

Throughout November we will feature a special dessert with a special purpose. This frosted, star-shaped, fresh-baked gingerbread cookie will be served with a tableside decorating kit including sprinkles and candies, for \$10.

100% of the revenue from the sale of these cookies, at all of the Bay Area Lark Creek Restaurants, will go to the Greater Bay Area **MAKE-A-WISH** Foundation.

Enjoy the cookies in the restaurant, or take them home and celebrate the holiday spirit by giving to a worthy cause.

Wines by the Glass

Red

CAMBRIA Julia's Vineyard Pinot Noir, Santa Maria Valley 2007	12.25
FREEMAN Pinot Noir, Russian River Valley 2007	14.50
MERRY EDWARDS Pinot Noir, Sonoma Coast 2007	15.50
SKYLARK "RED BELLY" Rhone Blend, North Coast, California 2007	13.00
OLD PRESS Syrah, Paso Robles 2006	8.75
MORGAN Double L Vineyard Syrah, Santa Lucia Highlands	14.50
IBERIAN REMIX RED Tempranill/Garnacha Arroyo Grande, 2008	12.75
PRAXIS Merlot, Alexander Valley 2007	10.50
14 HANDS Cabernet Sauvignon, Washington State 2007	8.25
ALEXANDER VALLEY VINEYARD Reserve Cabernet Sauvignon, Napa Valley 2005	11.75
OWEN ROE "SHARECROPPERS" Cabernet Sauvignon, Columbia Valley 2007	12.50
RIDGE Lytton Springs Zinfandel, Dry Creek Valley 2007	13.00
ORIN SWIFT "THE PRISONER" Zinfandel Blend, Napa Valley 2008	14.50
CEDAR KNOLL Cabernet Sauvignon Coombsville, Napa Valley 2006	20.00

Bar Bites

AVAILABLE FROM 2:30-9:00 PM

OYSTERS ON THE HALF SHELL 1/2 dozen	15.00
CHILI-LIME-MARINATED WILD GULF SHRIMP tequila lime emulsion	11.00
TAMARIND-GLAZED LIBERTY FARMS DUCK MEATBALLS puffed wild rice, cilantro	9.00
ONE MARKET SLIDERS (three per order) cheddar cheese, caramelized onions, sesame seed buns	10.00
CRISPY CALAMARI house-made cocktail sauce	9.25
POTATO TOTS	7.75
CHICKPEA FRIES house-made harissa aioli	7.75
VELLA SPECIAL RESERVE DRY JACK CHEESE house-made crackers, medjool dates	9.00
LETTUCE CUPS glazed pork belly, cilantro, jalapeno	9.00
DUNGENESS CRAB "TACOS" jalapeno mayo, shiso	11.00