Lark Creek.Grill

ALL DAY BREAKFAST

FULL BREAKFAST two eggs any style served with breakfast potatoes, choice of toast and bacon or sausage 17.95 BREAKFAST SANDWICH scrambled eggs, bacon, cheddar cheese, chipotle mayo, brioche bun and breakfast potatoes 16.95 SMOKED SALMON PLATE toasted bagel, tomato, cucumber, shaved red onion, cream cheese and capers 19.95 MEAT SCRAMBLE eggs scrambled with bacon, ham, sausage and cheddar cheese served with breakfast potatoes 18.95 NORCAL SCRAMBLE egg scrambled with mushrooms, spinach and green onions served with breakfast potatoes 19.95(v) BREAKFAST WRAP eggs scrambled, bacon, ham, sausage, cheddar cheese, potatoes, avocado and chipotle mayo served with fresh fruit 17.95 PANCAKES buttermilk pancakes, fresh fruit and whipped cream 15.95 KIDS PANCAKES buttermilk pancakes , fresh fruit and whipped cream 10.95

BREAKFAST BEVERAGES Mimosa 13.50 | Bloody Mary 14.00 | Redeye 16.00

STARTERS

CLAM CHOWDER cup 9.95 | bowl 12.95

CHICKEN WINGS choice of buffalo or bbq sauce, bleu cheese dressing, celery 16.95

QUESADILLA ground beef, jalapeño, bell peppers, jack cheese, pico de gallo, guacamole, sour cream 16.95

SEASONED PACIFIC COD TACOS served on corn tortillas, slaw mix, pico de gallo, chipotle mayo 18.95

CLASSIC CAESAR SALAD romaine, parmesan, croutons, caesar dressing 13.95

ORGANIC MIXED LETTUCES radishes, cucumbers, carrots, champagne vinaigrette 12.95 (v) Add grilled chicken to any salad 10.00

SANDWICHES, BURGERS & MORE

sandwiches and burgers served with french fries or house salad

GRILLED FISH SANDWICH pacific cod, pico de gallo and lemon aioli on brioche bun 19.95

CRISPY CHICKEN BREAST spicy slaw, chipotle mayo, ciabatta roll 18.95

TURKEY CLUB SANDWICH romaine, avocado, tomato, bacon, lemon-garlic aioli, served on wheat bread 18.95

GRASS-FED BURGER lettuce, tomato, onion, lemon-garlic aioli, served on brioche bun 19.95 **Add-ons:** cheddar, swiss or blue cheese, bacon, mushrooms, avocado 3.00 ea

BEYOND BURGER black bean relish, lettuce, vegan mayo served on ciabatta 18.95 (vg) Add-ons: cheddar, swiss or blue cheese, bacon, mushrooms, avocado 3.00 ea

CHICKEN COBB SALAD romaine, mix greens, tomatoes, eggs, blue cheese crumble, bacon, avocado, ranch dressing 18.95

DESSERTS

CARROT CAKE caramel, chocolate and strawberries 8.95

GLUTEN FREE CHOCOLATE CAKE chocolate syrup and whipped cream 8.95

SORBET 8.95

(v) vegetarian (vg) vegan, other items can be prepared vegetarian, vegan or gluten free, your server can assist you.

Lark Creek Grill is committed to following sustainable practices that are healthy for ocean wildlife and the environment, as described by the Monterey Bay Aquarium's Seafood Watch Guide. Visit: www.mybayaq.org.

Lark Creek Grill

WINES ON TAP

Our unique tap system allows us to dispense winery fresh blends from eco-friendly casks. Wines are blanketed with inert argon gas, assuring that the last glass served is as fresh as the first. No bottles, corks or cardboard boxes are required. Working closely with vintner friends allows us to offer unique blends and single vineyard wines often only available at the winery.

WHITE	GLASS / .5 LTR / LTR
	OLASS / .S LIN / LIN
NO. 1 ST. SUPERY SAUVIGNON BLANC 2018, Napa	13/36/65
NO. 2 THREE PEARS PINOT GRIGIO 2017, Monterey	13/36/65
NO. 3 ST. FRANCIS CHARDONNAY 2019, Sonoma	14/38/70
NO. 4 CHLOE ROSE 2017, Central Coast	14/38/70
DED	

RED	SLASS / .5 LIR / LIR
NO. 5 SOBAN ESTATE ZINFANDEL 2016, Amador C	ounty 13/36/65
NO. 6 DREAMING TREE RED BLEND 2017, California	15/40/75
NO. 7 SEAGLASS PINOT NOIR 2015, Central Coast	15/40/75
NO. 8 MARTIN RAY CABERNET SAUVIGNON 2018, N	lapa 16/42/80

WINES BY THE GLASS & BOTTLE

BUBBLES & WHITES	GLASS / BOTTLE
CHANDON GARDEN SPRITZ, Napa	14/56
ZONIN, PROSECCO DOC, Italy	11/44
CHANDON BLANC DE PINOT Napa, CA	14/56
KETTEMEIR PINOT GRIGIO Alto Adige, Italy	11/44
RUTHERFORD SAUVIGNON BLANC 2018, Napa	11/44
RED MARE SAUVIGNON BLANC 2018, Napa	11/44
Z. ALEXANDER, SAUVIGNON BLANC 2017, North	Coast 12/48
BRAVIUM CHARDONNAY, Russian River	12/48
PEYRASSOL ROSE PROVENCE, France	12/48

RED	GLASS / BOTTLE
RODNEY STRONG PINOT NOIR 2016, Sonoma	14/56
RYDER ESTATE PINOT NOIR 2016, Monterey	15/60
ALEXANDER VALLEY ZINFANDEL, Sonoma	10/40
FOUR VIRTUES BOURBON BARREL CABERNET 20	016, Lodi 11/42
JOSH CELLARS CABERNET SAUVIGNON 2016, Ca	alifornia 13/52
WENTE CABERNET SAUVIGNON, Livermore Valle	ey 15/60
TEMPTATION ZINFANDEL 2016, Alexander Valley	y 10/40
MATCHBOOK TEMPRANILLO 2016, Dunnigan Hill	s 10/40
HANDCRAFT MALBEC 2017, Lodi	11/42

HALF BOTTLES

GLORIA FERRER BLANC DE NOIR nv, Carneros	28
MASON CELLARS SAUVIGNON BLANC, Napa	28
SONOMA CUTTER CHARDONNAY 2017, Russian River	25
HESS ALLOMI CABERNET SAUVIGNON 2017, Napa Valley	28
CLINE ZINFANDEL 2015, Contra Costa County	27

SPECIALTY COCKTAILS

HENDRICKS COOLER

Hendricks Gin, lime & cucumber 16

HEMINGWAY DAQUIRI Mount Gay Rum, lime, grapefruit & Luxardo Maraschino 16

DAISY

Casa Noble Crystal Tequila, lemon and Grand Marnier 16

CALI BERET Hetchy Vodka, raspberries, lime and balsamic 16

INDIE MULE Redemption Rye, lime & Fever Tree ginger beer 15

PENNY CAIN Remy Martin 1738, grapefruit, honey & Fever Tree ginger beer 16

BEER SELECTION

ON TAP	16oz/22oz
STELLA, Belgium	9 / 12
FIRESTONE 805 GOLDEN ALE, Santa Barbara, CA	9 / 12
MANGO CART, Sacramento, CA	9 / 12
RACER 5 IPA, Cloverdale, CA	9 / 12

BOTTLES & CANS

GOLDEN STATE CIDER MIGHTY DRY, Sebastopol (GF)	9
OMISSION PALE ALE (Gluten Free), Portland	8
BUD LIGHT, St. Louis	8
BUDWEISER, St. Louis	8
GUINNESS, Ireland	8
CORONA, Mexico	8
STELLA ARTOIS, Belgium	8
HEINEKEN, Holland	8
AMSTEL LIGHT, Amsterdam	8

NON-ALCOHOLIC

FRESH BREWED COFFEE	4.25
HOT TEA / ICED TEA	4.25
SOFT DRINKS	4.25
PELLIGRINO 0.5 LITER	6
APPLE, ORANGE, TOMATO	
PINEAPPLE, CRANBERRY JUICE	5
CAPPUCCINO	5.50
ESPRESSO	3.50
LATTE	5.50