



MENU ≡

ABOUT CREEK MONKEY

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Contact Kevin 925 250 6904

On site Separate Room-apth 75

Before I tell you what we do and why we do it, I'd like to share the story of how we came across our Creek Monkey name.

From the late 1950's until 1975, the George Matthews Great London Circus wintered in the Alhambra Valley. Legend has it that while the circus was in town, a number of clever South American Squirrel Monkeys escaped into the surrounding area, found their way into the Alhambra Creek and eventually formed a feral population. Word around town is that people still hear strange cries in the middle of the night and a lucky few have even spotted them. Yeah, it sounds far-fetched, but this is Martinez, a town where stranger things have happened.

We invite you to set aside your skepticism, sit by the creek on a warm summer night and look into the trees to see if you can spot one for yourself. All we ask is that you please refrain from giving them beer. The taps already mysteriously open in the middle of the night as it is.

We like the name because it's fun, whimsical and shows that you don't have to take yourself too seriously to have a good time. However, we take very seriously what we do. We source quality fresh ingredients from sources that you can feel good about, and that we are genuinely proud to serve. The animals never receive animal by-products or hormones and the meat is never treated with any preservatives or additives. They are also allowed to live a natural and dignified free range life as they are being raised. Our high quality produce comes from sustainable farms, and is delivered to us fresh out of the ground. All of what we source can be found in the finest health food groceries. So why do we do all of this? We do it for two very simple reasons. First, it just tastes better. Second, it's better for you and for the environment.

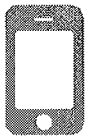
We also search out the highest quality wines and beers. We know most of the producers of these products personally. We like the taste and quality of their output and we know that by purchasing their

products we are supporting people we know and love. We try to source beers that you can't normally get on tap at other places. We intentionally rotate through these beers fairly quickly because we want to make each visit an adventure. Keeping it fresh and changing things up allows us to do this. We also make small batches of beer ourselves. Our goal is to one day have a full production brewery so we can join the growing number of local artisans that believe we need to return to an economy where we all support one another.

Because you've made the decision to share a meal in our house you are also supporting this effort and for that we'd like to very much thank you.

Enjoy!

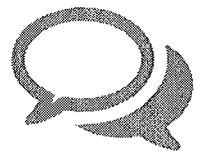
Jim and Katie Blair
Creek Monkey Tap House



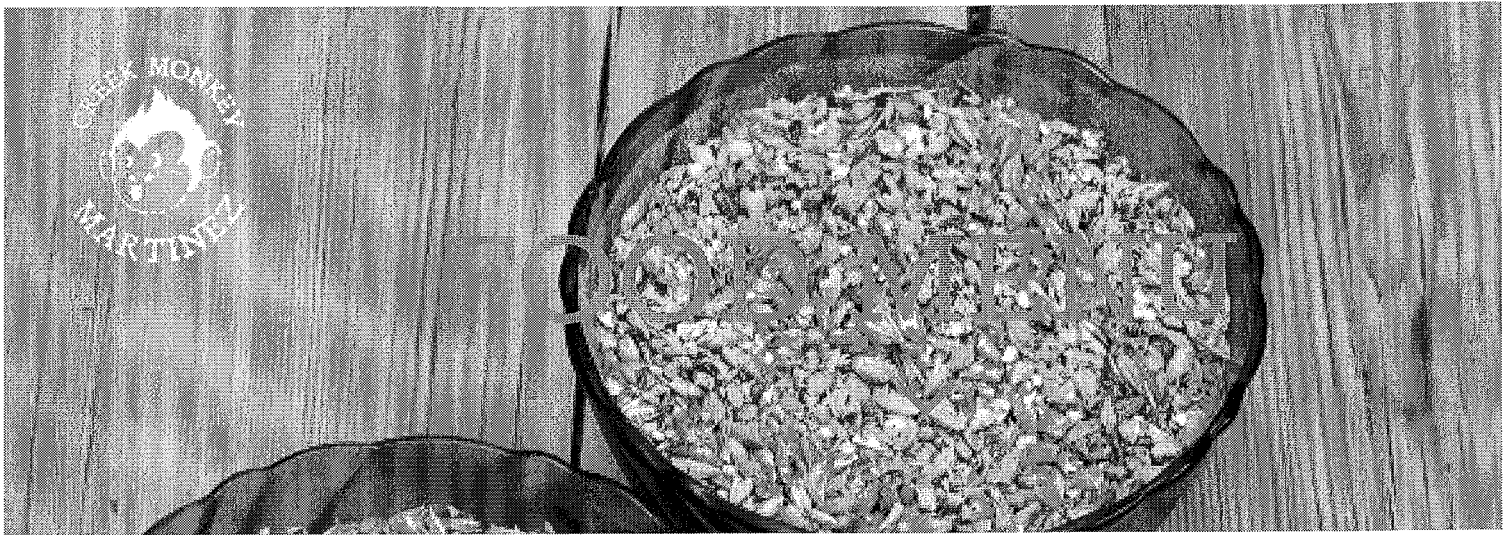
925.228.8787



611 ESCOBAR ST
MARTINEZ, CA
94553



SITE DESIGN BY BAYWORX LLC



FOOD MENU

SPECIALS

Prawn Pesto Pasta

Our classic Pesto Pasta with a Seafood twist. Fresh grilled Prawns tossed with our fresh Pesto Penne and Sun Dried Tomatoes.

Uriel's Spicy Pasta

Penne with Alfredo sauce tossed with succulent Grilled Chicken, Smoked Mushrooms, Jalapenos, and Sun Dried Tomatoes.

Crispy Bully Chicken Wrap

Our homemade hand breaded Chicken Strips tossed in Bully Buffalo Sauce with Lettuce, Tomato, Onion, and Blue Cheese Dressing warped in a warm Flour Tortilla.

Southwest Chicken Sandwich

Fresh Grilled Chicken with Thick Sliced Mozzarella, Bully Buffalo Sauce, Lettuce, Tomato, and Ranch Dressing on a Kaiser Bun.

STARTERS

TRY THESE DELICIOUS BEGINNERS!

Zucchini Balls

Fresh Shredded Zucchini mixed with Parmesan Cheese, breaded and fried to perfection 7.50

Bruschetta

8.95

Funeral Balls

Shredded Potatoes, Cheddar Cheese, Bacon, and Cilantro rolled into six decadent Balls and served with Chipotle Dipping Sauce 7.95

Skinned Potatoes

Strips of tasty potatoes topped with bacon, cheddar cheese, and green onions. Served with homemade ranch sauce. 8.45

Fried Calamari

A generous portion of free range squid fried to perfection. Served with tartar sauce and a slice of lemon. 8.95

Clam Strips

Bite size pieces of clams rolled flat, breaded, and then fried to a golden brown. Served with cocktail sauce. 7.95

Chicken Strips

Hand Battered All White Meat 7.95

Nachos

With Pico De Gallo, Sour Cream, Avocado, Black Beans, Jalapeno, and Cheddar Cheese 11.95

Onion Rings

Hand Battered Thick Cut Jumbo Onions in a Golden Beer Batter 8.95

Buffalo Wings

Tossed in Frank's Red Hot and Butter Sauce 11.95

Honey Hot Wings

Tossed in a House Made Honey Sriracha Sauce 11.95

SALADS

Add Grilled Chicken \$3.00

Beer Salad

Fresh Mixed Greens, and Romaine Lettuce, Blue Cheese, Dried Cranberries, Walnuts, and Carrots, served with a Beer Vinaigrette made with Rocksteady's 54-46 IPA 9.95

Caprese

Fresh Mozzarella, Basil, Ripe Tomatoes, and Extra Virgin Olive Oil, with a Balsamic Drizzle. 8.95

Caesar Salad
9.95

B.L.T. Salad with Creamy Basil Dressing

Served with Croutons, Bacon, Cherry Tomatoes and Sweet Gem Lettuce, tossed in a Creamy Basil Dressing. 10.95

Greek Salad

With Cured Olives, Feta Cheese, English Cucumber, Marinated Artichoke Hearts, Thinly Sliced Red Onion, and Tomatoes Tossed in a House Made Oregano Vinaigrette. 11.95

Baja Salad

Black Beans, Roasted Corn, Tomatoes, Avocado and Tortilla Strips Tossed in a Toasted Cumin Vinaigrette 10.95

The Wedge

Iceberg wedge topped with bacon, red onion, house made blue cheese dressing and blue cheese crumbles. 10.95

LITTLE MONKEY'S MENU

Comes with a small side of your choice

2 Hamburger Sliders

6.45

Breaded Chicken Nuggets

6.45

Grilled Cheese Sandwich

6.45

Cheese Quesadilla

6.45

Mac n' Cheese

6.45

Corn Dog

5.95

BURGERS AND SANDWICHES

Comes with one side of your choice. Substitute Chicken for any Burger

Creek Monkey Burger

Flamed Broiled Angus Burger with Swiss Cheese, Tomato, Lettuce and Pickle Served on a Kaiser Bun 11.95

Bleu Burger

Flame Broiled Angus Burger with Bleu Cheese, Smoked Center Cut Bacon, Mushrooms and Stout Gastrique 14.95

Pulled Pork Sandwich

Apple Wood Slow Smoked Pork Tossed in a Kansas City Style Red Sauce and Served on a Sweet Roll 10.95

Turkey Sandwich with Cranberry Aoli

Fresh Roasted Turkey on Sourdough Bread with Lettuce, Tomato, and House Made Cranberry Aioli. 10.95

Spicy Burger

Flamed Broiled Angus Burger, lettuce, tomatoes, pickles, hand battered onion rings, cheddar cheese, jalapeno peppers and BBQ sauce. 14.95

Veggie Burger

A mixture of hand cut vegetables formed together and topped with lettuce, tomato, and pickles. 9.95

Cali Burger

Flame Broiled Angus Burger topped with lettuce, tomato, cheddar cheese, fresh avocado and apple-smoked center cut bacon. 14.95

Egg Plant

Pesto Aoli, roasted bell peppers, tomato, mixed greens, Swiss cheese with roasted eggplant served on a French roll. 9.95

Chicken Mango

Fresh cut mango salsa over grilled chicken with mayonnaise, lettuce and Swiss cheese, served on a French roll. 11.95

Chicken Parmesan

Marinara sauce, Swiss cheese and Chicken Parmesan served on a French roll. 11.95

Steak Sandwich

Mushrooms, onions and Swiss cheese over Angus Beef served on a French roll. 11.95

Italian Sausage

Sautéed bell peppers, onions and flame broiled Italian sausage served in a french roll. 11.95

Calamari Steak Sandwich

With Tartar sauce, Lettuce, Tomatoes, and Pickles, in a French Roll. 11.95

Ropa Vieja Sandwich

Slow Cooked Cuban style Pulled Beef, Coleslaw, Mixed Greens, Tomatoes, and Sriracha Aoli. 11.95

Chicken Sandwich

Grilled Chicken, Swiss cheese, Bacon, Lettuce, Tomato, Mayonnaise. 10.95

HOT PLATES

Three Tacos

Your choice of Chicken, Pulled Pork, Ropa Vieja, Cod, or Salmon. Topped with fresh Pico de Gallo and House made Salsa Rojo. Served with spicy pickled carrots.

Mac n Cheese

Monterrey Jack and Cheddar Cheese come together to make this rich and creamy Creek Monkey Favorite. 11.95

Fish and Chips

Seasonal White Fish Deep Fried in a House Made Seasoned Beer Battered. Served with a House Made Tartar Sauce and Hand Cut Fries 11.95

Pasta Primavera

Fresh sautéed vegetables. This medley of cherry tomatoes, bell pepper, onions, basil, garlic and Parmesan cheese is prepared in a white wine sauce with penne pasta 10.95

Spaghetti with Meat Balls

Your basic Italian grandmother's special. Marinara sauce, meatballs, garlic and Parmesan cheese. 11.95

Chicken Pesto Pasta

Flame broiled chicken, incorporated in a creamy pesto sauce with sun-dried tomatoes over penne pasta. 10.95

SIDES

Hand Cut Fries

4.00

Onion Rings

4.00

Cole Slaw