

Specialties of the House

The Hunt for Happy Hour – The Park Bistro and Bar

A.K. Carroll



Papa Taught Me (with limoncello vodka, pisco and elderflower) Photos A.K. Carroll

Heads or Tails (with banana, allspice and rum)

This week, in the Hunt for Happy Hour, we visit The Park Bistro and Bar for a rebooted sampling of the best this boutique bistro has to offer.

A rustic bistro with a contemporary twist, the sleek leather seats, outdoor fire pits, high-topped tables and cozy stone fireplace of this bar and lounge create an atmosphere that is classic and relaxed, providing a sophisticated space that invites visitors to feel at home and allows locals the luxury of a vacation. Both the food and beverage offerings of the happy hour menu represent the quality and character of the entire selection and are prepared with the same attention to detail that you'll find throughout the menu.

After 25 years, The Park has brought in fresh blood in the form of bar manager Kyle Tran. Formerly of The Aviary in Chicago, Tran plans to shake things up, curating an ever-evolving cocktail menu that blends tradition and innovation in its flavors, technique, ingredients and execution; expansive enough to appeal broadly. Seasonal sangria goes for \$6 a glass and is made with red or white wine and a fresh selection of fruits. New to the menu are novel sipping options in

the form of bottled cocktails, made and bottled in house and ranging from a grapefruit and tequila Paloma to an orange-infused vodka cream soda. At \$8 a bottle, they're a little something special, allowing you to pop the top to refreshment after a long Indian summer day. Happy hour specials also include \$5 house wines and \$3 bottled beers, with two widely-distributed brands and a rotating local third that might be Anchor Steam one week and Lagunitas the next. Though the discounted drink menu offers a little something for everyone, you may be tempted to turn to the full list of cocktails, where you'll find familiar favorites and innovative newcomers, ranging from fruity and floral to boozy and complex.

Scaled down to a modest 8-10 items, there's nothing skimpy or sparse about the appetizer options on The Park's happy hour menu, any of which can stand up beside your fa-

vorite beverage. A \$3 chef's slider (mine was swordfish topped with pickled fennel and carrots) paired with a right-sized three-ounce shooter of the soup du jour is more than a tiny taster; it's a satisfying snack that will give you some idea of what may be in store should you choose to stay for dinner. Other happy hour eating options include sweet potato fries, blistered peppers, marinated olives, togarashi popcorn and crispy chicken skewers.

Whether you're out on the patio nursing a cocktail and browsing the web, up on a brass-studded bar stool rehashing the latest office drama over a martini, or snugly sinking into an armchair, sipping swallows of a soup shooter, you're sure to find a selection to compliment any occasion for happy hour at The Park Bistro and Bar. Step out and step up your evening with a little hint of luxury.

When: 4:30-6 pm, Monday-Friday
 Where: Lafayette Park Hotel, 3287 Mt Diablo Blvd, Lafayette
 Drinks: \$8 bottled cocktails, \$5 house wine, \$3 bottled beer
 Food: \$3-5 appetizers
 Recommended: Daily Slider and Soup Shooter, bottled Paloma



A grilled swordfish slider with pickled fennel and carrot and a soup shooter with Brentwood roasted sweet corn with bacon

www.Lamorindaweekly.com

Most Frequently Viewed Stories From Our Last Issue:



- Climbed Whitney. No Big Deal.
- Water Polo: Lamorinda to Pac-12 Pipeline Strong as Ever
- California Independent Film Festival Opens Tomorrow, Sept. 10
- Lynn's Top Five Smart Financial Steps for Interesting Economic Times
- Stress on the Front Line and on the Home Front
- New Reconfigured Cottage Plan for Mountain View Parcel
- PG & E to Remove 51 Trees Along St Marys Road in Moraga
- Downtown Congestion Study Starts This Fall
- BDK Center Brings Buddhism and Japanese Culture to Lamorinda
- A Real DIY Project Saint Marys employee designs his own electric car

If you wish to view any of the stories above go to www.lamorindaweekly.com and click the link below the story.

Ware Designs

Fine Jewelry since 1977

Expanding our Services with

Two Goldsmiths

- Custom Designs
- Appraisals
- Expert Repairs
- Pearl Restrings

All your jewelry is insured with Jeweler's Block Insurance.

\$5 off Watch Battery

Reg \$15, Now \$10

1 watch battery per person. Exp. 10/31/15. Usually installed while you wait. W/coupon. Restrictions apply.

3645 Mt. Diablo Blvd., Lafayette between Trader Joes & the Post Office
 283-2988 www.waredesigns.com Tuesday-Saturday 10-6

Does your teen or young adult have challenges with

- Focus?**
- Organization?**
- Follow-through?**
- Time Management?**

Coaching from an ADHD and Executive Function Skills Specialist can help!

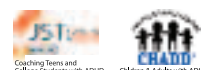
- Our Goals:
- Increase confidence
 - Inspire independence
 - Develop problem-solving skills

Call for a complimentary 30-minute prescreening session.

925-300-3565

Nina Volk Pereira, B.S.Ed.

Nina@9aCommunications.com



Mary H. Smith D.D.S. • Cecelia Thomas, D.D.S.

A Professional Corporation

Family & Cosmetic Dentistry

96 Davis Road, Suite 5 Orinda, 925.254.0824



Taking care of all dental needs for you and your family. Emphasizing cosmetic dentistry with implants, and Invisalign. Nitrous oxide is available. Consultations are complimentary. Dentistry with Excellence.

YOUR SMILE IS EVERYTHING

Theater View Veterinary Clinic



"Dr. Laurie" Langford

Theater View Veterinary Clinic, owned by Dr. Laurie Langfold, is excited to announce a new addition. Dr. Amelia Ausman has joined our team. Come check us out.



Phone: (925) 317-3187

Fax: (925) 334-7017

Email: theatervieworinda@gmail.com

www.theaterviewvetclinic.com

1 Bates Blvd., Suite 200, Orinda