



# DOWNTOWN HAPPY HOUR

## COCKTAIL SPECIALS DAILY

Well vodka, gin,  
bourbon \$6  
Add \$3 for up drinks

## BEER & WINE SPECIALS DAILY

Select draft beers \$5  
Select sparkling,  
white & red wines \$6

All prices exclude taxes and 5% city healthcare mandate surcharge

Monday - Friday 3:30 - 7pm | Saturday 5:30 - 9pm

## LIVE PIANO NIGHTLY

Featuring Billy Philadelphia Wednesday - Saturday 6:30 - 9pm

## BAR BITES 10.

Available from 3:30 - 9pm Weekdays, 5:30-9pm Saturday

### Pork Belly "Banh Mi" Tacos

flour tortillas, jalapeño-pickled vegetables

### Chevoo-marinated Goat Cheese

garlic, dill pollen, toasted olive bread, apples, almonds

### One Market Sliders (3)

cheddar cheese, caramelized onions, sesame seed buns

### Salt & Pepper Calamari

sweet chili sauce

### Ceviche "Vallarta"

crispy tortilla, cilantro, tequila-citrus foam

### House-smoked Pork Ribs

house-made BBQ sauce, bread & butter pickles

### All Beef Hot Dog

ACME bun, mustard, bread & butter pickles

## Chickpea Fries harissa aioli 8. Oysters on the Half Shell 1/2 dozen 21.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.

## SPECIALTY COCKTAILS

**Cactus Flower Margarita** Espolón Reposado Tequila, lime, prickly pear, grilled jalapeño, piment de espelette sea salt rim 14.00

**Winter Is Coming** Lost Republic Bourbon, Allspice Walnut Dram, Dry Curaçao, cinnamon 12.50

**Honeycomb Hideout** Zephyr Gin, Nux Alpina Walnut Liqueur, honey, fresh lemon 13.00

**Sailor Mule** Sailor Jerry Spiced Rum, Cock & Bull Ginger Beer, fresh lime 12.00

**Blood and Sand** Dewar's Scotch, Cherry Heering, blood orange, Noilly Prat Sweet Vermouth 12.00

**Planter's Punch** Appleton Estate Rare 12-year Jamaican Rum, Myer's Rum Original Dark, grapefruit, pineapple, citrus, nutmeg 13.00

**Envy** Hendrick's Gin, cucumber, Green Chartreuse, elderflower, mint, fresh lime 12.00

**Paper Plane** Redemption Rye, Aperol, Amaro Nonino, fresh lemon 13.50

**In Fashion** Junipero San Francisco Strength Gin, St. Germain Elderflower, house-made grapefruit shrub, rhubarb bitters 12.50

**Mezcalito** Del Maguey Vida Mezcal, passionfruit, Cock & Bull Ginger Beer, grenadine 13.00

**Vesper** Beluga Noble Vodka, Tanqueray Gin, Lillet Blanc 13.00

**Hemingway Daiquiri** Bacardi Silver Rum, Luxardo Maraschino liqueur, fresh lime, house-squeezed grapefruit juice 12.50

## BY THE GLASS

### SPARKLING

Gloria Ferrer Private Cuvée, Sonoma NV 9.75  
Iron Horse "One Market Cuvée" Blanc de Noir, RRV 2012 16.00  
Ferrari Brut Rosé, Veneto, Italy NV 16.00  
Champagne Sanger, Blanc de Blanc, Grand Cru Brut, Côte des Blancs, Avize NV 25.00

### WHITE

Alienor Sauvignon Blanc, Lake County 2011 15.00  
Oro En Paz, Luchsinger Vineyard Semillon, Lake County 2015 15.00  
Quintessa, Illumination, Sauvignon Blanc, Napa Valley 2015 20.00  
Wilson Foreigner, Rorick Vineyard, Albariño, Sierra Foothills 2016 16.00  
Tablas Creek, White Rhone Blend, Esprit de Beaucastel, Paso Robles 20.00  
Kunin, Jurassic Park Chenin Blanc, Santa Ynez Valley 2014 15.00  
Galerie, Terracea, Dry Riesling, Spring Mtn, Napa Valley 2016 16.00  
Landmark, Overlook Chardonnay, Sonoma County 2015 12.00  
Liquid Farms, Golden Slopes Chardonnay, Santa Rita Hills, Santa Barbara County 2014 20.00  
Far Niente Chardonnay, Napa Valley 2016 25.00

### ROSÉ

Idlewild, The Flower, Rosé of Dolcetto, Nebbiolo, Barbera, El Dorado 2016 16.00  
Chateau Musar, Musar Jeune, Rosé of Cinsault, Bekka Valley, Lebanon 2016 14.00

### RED

Handley Pinot Noir, Anderson Valley 2014 16.00  
Lioco, Laguna Pinot Noir, Sonoma Coast 2015 18.00  
Soter Pinot Noir, Willamette Valley 2014 20.00  
Skylark, Las Aves Spanish Red Blend, Mendocino 2012 18.00  
Daou, The Pessimist, Syrah, Petite Sirah, Zinfandel, Paso Robles 2016 16.00  
Odonata, Silvaspoon Vineyard Malbec, Alta Mesa, Lodi 2014 16.00  
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mtn. 2013 16.00  
Heitz Cellars Cabernet Sauvignon, St. Helena, Napa Valley 2012 25.00  
Rodney Strong, Symmetry, Bordeaux Blend, Alexander Valley 2013 28.00

### NAPATECH WINE STATION LUXURY WINES - 1oz/3oz/5.5oz

Ridge, Geyserville, Zinfandel, Sonoma County 2007 8.00 / 24.00 / 34.00  
Ridge, Geyserville, Zinfandel, Sonoma County 2009 8.00 / 24.00 / 34.00  
Ridge, Geyserville, Zinfandel, Sonoma County 2013 6.00 / 18.00 / 28.00  
Ridge, Monte Bello, Estate, Merlot, Santa Cruz Mtns 2013 5.00 / 15.00 / 25.00

### BEER & CIDER ON TAP 7.00 each

Bear Republic Racer 5 IPA Healdsburg, CA 7.5% abv  
Drake's Hefeweizen San Leandro, CA 4.5% abv  
Fort Point Park Animal IPA San Francisco, CA 7.4% abv  
Fort Point Park Hoppy Wheat Ale San Francisco, CA 4.7% abv  
Georgetown Brewing Johnny Utah Pale Ale Seattle, WA 5.6% abv  
HenHouse Brewing Oyster Stout Petaluma, CA 4.9% abv  
Oskar Blues Mama's Little Yella Pils Longmont, CO 5.3% abv  
Calicraft Brewing Co. Kölsch Style Ale San Jose, CA 4.8% abv  
Boneyard Beer Co. Diablo Rojo Red Ale Bend, OR 5.5% abv  
Seismic Brewing Co. Alluvium Pilsner Santa Rosa, CA 5.0% abv  
2 Towns The BrightCider-Hard Apple Cider Corvallis, OR 6.0% abv

### BOTTLED BEER & CIDER

Anchor Steam 4.9% abv Anchor Brewing SF, CA 6.00  
Allagash White 5.0% abv Allagash Brewing, Portland, ME 6.50  
Alpine Duet West Coast IPA Alpine, CA 7.00  
Barrelhouse Brewing Co. IPA 7.5% abv, Paso Robles, CA 6.00  
Le Merle Saison 7.9% abv North Coast Brewing, Fort Bragg, CA 6.50  
Schrimshaw Pilsner 4.7% abv North Coast Brewing, Fort Bragg, CA 6.00  
Sierra Nevada Pale Ale 5.6% abv Chico, CA 6.00  
Golden Gate IPA 6.0% abv Napa Smith Brewery, Napa, CA 7.00  
Tank 7 Farmhouse Ale 8.5% abv Boulevard Brewing, KC, MO 7.00  
Ace Joker Hard Cider 5.0% abv Sebastopol, CA 6.00

*Please note that we only accept Lark Creek Restaurant Group Gift Cards  
purchased from One Market Restaurant.*