



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

BAR BITES 12. (HAPPY HOUR 9.)

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

Pork Belly "Banh Mi" Tacos
flour tortillas, jalapeño-pickled vegetables

Chevo-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.
(same price during Happy Hour)

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 esepette sea salt rim 14.00

Winter Is Coming Wright & Brown Bourbon,
Allspice Walnut Dram, Dry Curaçao, cinnamon 14.00

Honeycomb Hideout Zephyr Gin,
Nux Alpina Walnut Liqueur, honey, fresh lemon 14.00

Blood and Sand Dewar's Scotch, Cherry Heering, blood orange,
Noilly Prat Sweet Vermouth 13.00

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 13.00

Paper Plane Rittenhouse Rye, Aperol, Amaro Nonino, fresh lemon, 13.50

In Fashion Junipero San Francisco Strength Gin,
St.Germain Elderflower, rhubarb bitters, house-made grapefruit shrub 14.00

Mezcalito Del Maguey Vida Mezcal, passionfruit,
Cock & Bull Ginger Beer, grenadine 13.50

Beso Volcán de Mi Tierra Tequila,
Cocchi Americano, hibiscus, orange bitters 13.50

Hemingway Daiquiri Bacardi Silver Rum,
Luxardo Maraschino liqueur, fresh lime, house-squeezed grapefruit juice 13.50

The Spanish Gin & Tonic Portobello Road Gin,
Fever Tree Elderflower Tonic, juniper berries, citrus, thyme, edible flowers 14.00

House Barrel-Aged Boulevardier aged 2 months and 2 days 13.00

Please note that we only accept Lark Creek Restaurant Group Gift Cards

BY THE GLASS

SPARKLING

Gloria Ferrer Private Cuvée, Sonoma NV 9.75
Iron Horse "One Market Cuvée" Blanc de Noir, Russian River Valley 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
Pommery, Brut Royal, Reims NV 23.00

WHITE

Jax Y3 Sauvignon Blanc, Napa Valley 2017 12.00
Quintessa, Illumination, Sauvignon Blanc, Napa Valley 2015 20.00
Lieu Dit, Melon d' Bourgogne, Santa Maria Valley 2017 14.00
Elk Cove Pinot Gris, Willamette Valley 2016 13.00
Raptor Ridge, Tuscowallame, Grüner Veltliner, Chehalem Mtn 2016 14.00
Tablas Creek Picpoul Blanc, Paso Robles 2016 17.00
Galerie, Terracea, Dry Riesling, Spring Mtn, Napa Valley 2016 16.00
Landmark, Overlook, Chardonnay, Sonoma County 2015 12.00
J. Bucher Wines, Bucher Vineyard, UnOaked Chardonnay, RRV 2017 16.00
Far Niente Chardonnay, Napa Valley 2016 25.00

ROSÉ

Maison Noir Rosé of Chardonnay/Pinot Noir, Willamette Valley 2017 12.00
Frog's Leap, La Grenouille Rougauté, Rosé of Carignane, Rutherford, Napa Valley 2017 14.00
Chateau Musar, Musar Jeune, Rosé of Cinsault, Bekka Valley, Lebanon 2016 14.00

CHILLED RED

Vocal, Enz Vineyard, "Sabroso" Gros Verdot,
Lime Kiln Valley, Monterey 2017 16.00
Stolpman Combe Trousseau, Ballard Canyon 2015 16.00

RED

Handley Pinot Noir, Anderson Valley 2014 16.00
Fort Ross, Sea Slope, Pinot Noir, Sonoma Coast 2016 18.00
Soter Reserve Pinot Noir, Willamette Valley 2015 20.00
Lost and Found, Heritage Red Blend, California 2015 15.00
Neyers, Sage Canyon, Red Rhone Blend, California 2016 16.00
Daou, The Pessimist, Syrah, Petite Sirah, Zinfandel, Paso Robles 2016 16.00
Sangio Degli Angeli, Sangiovese, Ballard Canyon, Santa Ynez 2010 18.00
Herman Story, "On the Road," Grenache, California 2014 18.00
Hartford, Old Vine Zinfandel, Russian River Valley 2016 18.00
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mtn. 2014 16.00
Matthiasson Cabernet Sauvignon, Napa Valley 2014 25.00
Rodney Strong, Symmetry, Bordeaux Blend, Alexander Valley 2014 28.00

BEER & CIDER ON TAP 8.00 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 7.00
Allagash White 5.0% abv Allagash Brewing, Portland, ME 8.00
Le Merle Saison 7.9% abv North Coast Brewing, Fort Bragg, CA 7.00
Schrimshaw Pilsner 4.7% abv North Coast Brewing, Fort Bragg, CA 7.00
Barrelhouse Brewing Co. IPA 7.5% abv, Paso Robles, CA 7.00
Sierra Nevada Pale Ale 5.6% abv Chico, CA 7.00
Golden Gate IPA 6.0% abv Napa Smith Brewery, Napa, CA 7.00
Ace Joker Hard Cider 5.0% abv Sebastopol, CA 6.50