



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 Lost Republic 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

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

BY THE GLASS

SPARKLING

- Gloria Ferrer Private Cuvée, Sonoma NV 10.50
Iron Horse "One Market Cuvée" Blanc de Noir, RRV 2012 16.00
Ferrari Brut Rosé, Veneto, Italy NV 20.00
Champagne Sanger, Blanc de Blanc, Grand Cru Brut, Côte des Blancs, Avize NV 25.00
Pommery, Brut Royal, Reims NV 23.00
ROSÉ FLIGHT 40.00/2.5oz of all three or 40.00 per glass
Moët & Chandon, Rosé Imperial, Epernay NV, Ruinart Brut Rosé, Reims, NV,
Veuve Clicquot Brut Rosé Cuvée, Reims NV

WHITE

- Jax Y3 Sauvignon Blanc, Napa Valley 2017 13.00
Quintessa, Illumination, Sauvignon Blanc, Napa Valley 2017 20.00
Lieu Dit, Melon d' Bourgogne, Santa Maria Valley 2017 14.00
Elk Cove Pinot Gris, Willamette Valley 2016 13.00
Tablas Creek, Picpoul Blanc, Paso Robles 2017 17.00
Raptor Ridge, Tuscovallame, Grüner Veltliner, Chehalem Mountain 2016 14.00
Field Recordings, Old Vine Vineyards, Chenin Blanc, Central Coast 2017 11.00
Landmark, Overlook Chardonnay, Sonoma County 2015 12.00
Presqui'le Chardonnay, Santa Maria Valley Valley 2016 17.00
Far Niente Chardonnay, Napa Valley 2016 25.00

ROSÉ

- Maison Noir, Love Drunk Rosé of Chardonnay/Pinot Noir, Willamette Valley 2017 12.00
Chateau Musar, Musar Jeune, Rosé of Cinsault, Bekka Valley, Lebanon 2016 14.00

RED

- Handley Pinot Noir, Anderson Valley 2014 16.00
Fort Ross, Sea Slope, Pinot Noir, Sonoma Coast 2016 18.00
Ken Wright, Canary Hill Pinot Noir, Eola-Amity, Willamette Valley 2014 20.00
Lost and Found, Heritage Red Blend, California 2015 15.00
Daou, The Pessimist, Syrah, Petite Sirah, Zinfandel, Paso Robles 2016 16.00
Sangio Degli Angeli, Sangiovese, Ballard Canyon, Santa Ynez 2010 16.00
Herman Story, On the Road, Grenache, California 2014 18.00
Odonata, Petite Sirah, Santa Clara 2015 15.00
Demure, Red Blend, Paso Robles 2015 11.00
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mtn. 2014 16.00
Newton, Unfiltered, Cabernet Sauvignon, Napa Valley 2015 24.50
Rodney Strong, Symmetry, Bordeaux Blend, Alexander Valley 2013 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 Hopy 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 8.00
Ace Joker Hard Cider 5.0%abv Sebastopol, CA 6.50

MOCKTAILS

- The Pink Panther pink grapefruit juice, grapefruit schrub, pomegranate, soda 6.75
The Blue Mule blueberry, lime, Fever Tree Aromatic Tonic 6.75
Spice Wheel fresh ginger, pineapple, lime, Cock & Bull Ginger Beer 6.75
Republic of Tea Decaf Ginger Peach Iced Tea 5.50