



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 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. (Same price during Happy Hour)

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

VAMOS GIGANTES La Gritona Reposado Tequila, orange, carrot, ginger, pineapple 14.00

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 Sipsmith London Dry Gin, elderflower, rhubarb bitters,
house-made grapefruit shrub 14.00

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

TRUTH OR MADEIRA Maker's 46 Bourbon, Blandy's 15yr Malmsey,
Benedictine, 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

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/glass
MOET & CHANDON, ROSÉ IMPERIAL, Epernay NV, Ruinart Brut Rosé, Reims, NV 00
VEUVE CLICQUOT BRUT ROSÉ CUVÉE, Reims NV 00

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
RAFT, LOVE RANCH, VIOGNER, Madera 2017 14.00
TABLAS CREEK, PICPOUL BLANC, Paso Robles 2017 17.00
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
CONDUIT, ALEGRIA VINEYARD, Cabernet Franc, Russian River Valley 2014 16.00
ODONATA PETITE SIRAH, Santa Clara 2015 15.00
KENWOOD "JACK LONDON" CABERNET SAUVIGNON, Sonoma Mtn. 2014 16.00
NEWTON, UNFILTERED, CABERNET SAUVIGNON, Napa Valley 2015 24.50
STARDUST CABERNET SAUVIGNON, Napa Valley 2014 (Dellar & Friedkin Selection) 25.00
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 WESTFALIA RED ALE San Francisco, CA 5.6%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. PLACATION PALE ALE Bend, OR 5.5%abv
SEISMIC BREWING CO. ALLUVIUM PILSNER Santa Rosa, CA 5.0%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, Pasa 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
POMATONIC Fever Tree Citrus Tonic, pomegranate juice, lime 6.75
REPUBLIC OF TEA Decaf Ginger Peach Iced Tea 5.50
BLENDED LEMONADE plain 5.50 | raspberry 6.25 | mint 5.75