

# BEVERAGES

## ONE MARKET CLASSIC COCKTAILS

- GIN MARTINI** Bombay London Dry, Vya Extra Dry Vermouth, olives 14.00
- VODKA MARTINI** Tito's Vodka, Vya Whisper Dry Vermouth, lemon twist 14.00
- MANHATTAN** High West American Prairie Bourbon Vya Sweet Vermouth, Angostura Bitters 14.00
- UNFROZEN PIÑA COLADA** Bacardi Superior, pineapple, coconut, lime 13.00

## SPECIALTY COCKTAILS

- FRIEND of DOROTHY** Gloria Ferrer Private Cuvée, prickly pear 13.00
- 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 14.00
- 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** Templeton Rye, Aperol, Amaro Nonino, fresh lemon 13.50
- IN FASHION** Sipsmith London Dry Gin, St. Germain Elderflower, house-made grapefruit shrub, rhubarb bitters 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, fresh lime juice, Luxardo Maraschino liqueur, fresh 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

## MOCKTAILS 6.75 each

- PINK PANTHER** pink grapefruit, pomegranate soda, house-made grapefruit shrub
- BLUE MULE** house-made blueberry purée, lime, Fever Tree Aromatic Tonic
- POMATONIC** Fever Tree Citrus Tonic, pomegranate juice

## ON TAP

- BEAR REPUBLIC RACER 5 IPA** Healdsburg, CA 8.00
- DRAKE'S HEFEWEIZEN** San Leandro, CA 8.00
- FORT POINT PARK ANIMAL IPA** San Francisco, CA 9.00
- FORT POINT WESTFALIA RED ALE** San Francisco, CA 8.00
- FORT POINT MASONIC PARK ALE** San Francisco, CA 9.00
- GEORGETOWN JOHNNY UTAH PALE ALE** Seattle 8.00
- HENHOUSE BREWING OYSTER STOUT** Petaluma, CA 7.00
- MAMA'S LITTLE YELLA PILS** Longmont, CO 7.00
- CALICRAFT BREWING CO. KÖLSCH STYLE ALE** San Jose, CA 8.00
- BONEYARD BONE-A-FIDE AMERICAN PALE ALE** Bend, OR 8.00
- SEISMIC ALLUVIUM PILSNER** Santa Rosa, CA 9.00

## BOTTLED BEER & CIDER

- ANCHOR STEAM** San Francisco, CA 7.00
- ALLAGASH WHITE** Portland, ME 8.00
- BARRELHOUSE BREWING CO. IPA** Pasa Robles, CA 7.00
- LE MERLE SAISON N. COAST BREW** Fort Bragg, CA 7.00
- SCRIMSHAW PILS NORTH COAST BREWING** Fort Bragg, CA 7.00
- SIERRA NEVADA PALE ALE** Chico, CA 7.00
- GOLDEN GATE IPA NAPA SMITH BREWERY** Napa, CA 8.00
- ACE JOKER HARD CIDER** Sebastopol, CA 6.50

## WINES BY THE GLASS

### SPARKLING

- GLORIA FERRER PRIVATE CUVÉE**, Sonoma NV 10.50
- IRON HORSE "ONE MARKET CUVÉE" BLANC DE NOIR**, Russian River Valley 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**
- VEUVE CLICQUOT BRUT ROSÉ CUVÉE**, Reims NV

### WHITE

- GHOST BLOCK, MORGAN LEE VINEYARD, SAUVIGNON BLANC**, Yountville, Napa Valley 2017 13.00
- LIEU DIT, MELON D' BOURGOGNE**, Santa Maria Valley 2017 14.00
- ELK COVE PINOT GRIS**, Willamette Valley 2016 13.00
- RAFT, LOVE RANCH, VIOGNIER**, Madera 2017 14.00
- DR. KONSTANTIN FRANK GRÜNER VELTLINER**, Finger Lakes 2017 11.00
- STIRM, KICK-ON VINEYARD, RIESLING**, Santa Barbara County 2017 12.00
- LANDMARK, OVERLOOK, CHARDONNAY**, Sonoma County 2015 12.00
- PRESQU'ILE CHARDONNAY**, Santa Maria Valley 2017 17.00
- FAR NIENTE CHARDONNAY**, Napa Valley 2017 25.00

### ROSÉ

- CHATEAU MUSAR, MUSAR JEUNE, ROSÉ OF CINSULT**, Bekka Valley, Lebanon 2016 14.00
- UPHOLD, ROSÉ OF AGLIANICO/CARIGNAN**, California 2017 9.00

All proceeds from the sale of Uphold Rosé benefit area charities.

### RED

- HANDLEY PINOT NOIR**, Anderson Valley 2014 16.00
- CEP (PEAY) PINOT NOIR**, Sonoma Coast 2016 18.00
- DAOU, THE PESSIMIST, SYRAH, PETITE SIRAH, ZINFANDEL**, Paso Robles 2017 16.00
- CONDUIT, ALEGRIA VINEYARD, CABERNET FRANC**, Russian River Valley 2014 16.00
- KANONKOP, ESTATE, KADETTE, CAPE BLEND**, Stellenbosch, SA 2014 13.00
- KENWOOD "JACK LONDON" CABERNET SAUVIGNON**, Sonoma Mtn. 2014 16.00
- STARDUST, DELLAR & FRIEDKIN VINEYARD, CABERNET SAUVIGNON**, Napa Valley 2014 25.00
- CHATEAU PEYRABON, HAUT-MEDOC CRU BOURGEOIS** 2005 25.00
- RODNEY STRONG, SYMMETRY, BORDEAUX BLEND**, Alexander Valley 2014 28.00

## REFRESHERS

- Cock & Bull Ginger Beer 4.75
- Fresh Squeezed Orange Juice 5.75
- Fresh Brewed Iced Tea 3.75
- Republic of Tea Decaf
- Ginger Peach 5.50
- Fever Tree Gingerale or Tonic 4.50
- Coke, Diet Coke, Sprite 3.75

## BOTTLED WATER

- San Pellegrino Sparkling (500ml) 6.00 (1L) 8.50
- Acqua Panna Spring (500ml) 6.00 (1L) 8.50

## BLENDED LEMONADE

- Lemonade 5.50
- w/Seasonal Berry Purée 6.25
- w/Mint Simple Syrup 5.75
- Arnold Palmer 5.75
- Mint Arnold Palmer 6.00