



DOWNTOWN HAPPY HOUR

COCKTAIL SPECIALS DAILY

Well vodka, gin, bourbon \$7
Add \$3 for up drinks

BEER & WINE SPECIALS DAILY

Select draft beers \$6
Select sparkling, white
& red wines \$8

All prices exclude taxes and 5% city healthcare mandate surcharge.

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

BAR BITES [HAPPY HOUR 9.each]

- PORK BELLY "BANH MI" TACOS** flour tortillas, jalapeño-pickled vegetables 12.
LOADED TATER TOTS pepperjack sauce, bacon, jalapeños, crème fraîche, scallions 12.50
CHEVOO-MARINATED GOAT CHEESE garlic, dill pollen,
toasted olive bread, apples, almonds 11.
ONE MARKET SLIDERS (3) pimento cheese, lettuce, tomato, b&b pickles, crumb bun 12.
CHEF MARCOS' CHICKEN SPRING ROLLS (4) sweet chili sauce 11.
HOUSE-SMOKED PORK RIBS house-made BBQ sauce, bread & butter pickles 10.50
ALL BEEF HOT DOG Acme bun, mustard, bread & butter pickles 11.

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DEVILED ROLLING OAKS RANCH EGGS (4) crispy bacon, fresno chili 8.

CHICKPEA FRIES harissa aioli 8.

OYSTERS ON THE HALF SHELL 1/2 dozen 22.50 (Same price during Happy Hour)

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

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 14.00

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 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, 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
MCBRIDE SISTERS COLLECTION, Sparkling Rose of Pinot Noir 14.00
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, Napa Valley 2017 13.00
ELK COVE PINOT GRIS, Willamette Valley 2017 13.00
RAFT, LOVE RANCH, VIOGNIER, Madera 2018 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'LE CHARDONNAY, Santa Maria Valley Valley 2018 17.00
FAR NIENTE CHARDONNAY, Napa Valley 2017 25.00

ROSÉ

CHATEAU MUSAR, MUSAR JEUNE, ROSÉ OF CINSAULT, Bekka Valley, Lebanon 2017 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 2016 16.00
CEP (PEAY) PINOT NOIR, Sonoma Coast 2017 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 RED, Stellenbosch, SA 2016 13.00
KENWOOD "JACK LONDON" CABERNET SAUVIGNON, Sonoma Mtn. 2015 16.00
STARDUST, DELLAR & FRIEDKIN VINEYARD, CABERNET SAUVIGNON, Napa Valley 2014 25.00
CHATEAU PEYRABON, HAUT-MEDOC CRU BOURGEOIS 2009 25.00

BEER & CIDER ON TAP

BEAR REPUBLIC RACER 5 IPA Healdsburg, CA 7.5% abv 8.00
DRAKE'S HEFEWEIZEN San Leandro, CA 4.5% abv 8.00
FORT POINT PARK ANIMAL IPA San Francisco, CA 7.4%abv 9.00
FORT POINT PARK HOPPY WHEAT ALE San Francisco, CA 4.7% abv 9.00
HENHOUSE BREWING OYSTER STOUT Petaluma, CA 4.9%abv 7.00
OSKAR BLUES MAMA'S LITTLE YELLA PILS Longmont, CO 5.3%abv 7.00
CALICRAFT BREWING CO. KÖLSCH STYLE ALE San Jose, CA 4.8%abv 8.00
SEISMIC BREWING CO. ALLUVIUM PILSNER Santa Rosa, CA 5.0%abv 9.00

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
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