



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

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.

CHEESE PLATE 1 ounce each of cow, sheep and goat's milk cheese,
seasonal accompaniments 21.00 (Same price during Happy Hour)

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

SPECIALTY COCKTAILS

CACTUS FLOWER MARGARITA Espolón Reposado Tequila, lime, prickly pear,
grilled jalapeño, piment de espelette sea salt rim 14.00

MY MAI TAI Bacardi Rum, Sailor Jerry Spiced Rum, orgeat, lime juice 13.50

WINTER IS COMING Lost Republic Bourbon, Allspice Walnut Dram,
Dry Curaçao, cinnamon 14.00

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

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
TAITTINGER, LA FRANCAISE, Reims NV 25.00
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

QUINTA DE COVELA AVESSO, Vinho Verde, Portugal 2017 12.00
GHOST BLOCK, MORGAN LEE VINEYARD, SAUVIGNON BLANC, Napa Valley 2018 13.00
GALERIE NAISSANCE SAUVIGNON BLANC, NapaVy 2018 15.00
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
SBRAGIA, HOME RANCH, Dry Creek Valley Sonoma County 2018 12.00
PENFOLD'S 311, TUMBARUMBA, CHARDONNAY, Australia 2017 18.00
FAR NIENTE CHARDONNAY, Napa Valley 2017 25.00

ROSÉ

CHATEAU MUSAR, MUSAR JEUNE, ROSÉ OF CINSAULT, Bekka Valley, Lebanon 2017 14.00
BUCHER ROSÉ OF PINOT NOIR, Russian River Valley 2018 9.00

RED

CHAMP DE RÊVES PINOT NOIR, Anderson Valley 2014 16.00
THOMAS FOGARTY PINOT NOIR, Santa Cruz Mtn. 2014 18.00
PEAY PINOT NOIR, Sonoma Coast 2017 22.00
CONDUIT, ALEGRIA VINEYARD, Cabernet Franc, Russian River Valley 2014 16.00
KANONKOP, ESTATE, KADETTE, CAPE RED, Stellenbosch, SA 2016 13.00
TESSIER, FEUNAUGHTY VINEYARD, SYRAH, El Dorado 2018 18.00
HEITZ CELLARS, INK GRADE VINEYARD, ZINFANDEL, Howell Mtn., Napa Valley 2014 16.50
KENWOOD "JACK LONDON" CABERNET SAUVIGNON, Sonoma Mtn. 2015 16.00
CHATEAU PEYRABON, HAUT-MEDOC CRU BOURGEOIS 2009 25.00
MONTE RIO RUBIRED, California 2018 11.25
DAOU, THE PESSIMIST, SYRAH, PETITE SIRAH, ZINFANDEL, Paso Robles 2017 16.00
ROWEN RED WINE, Sonoma County 2016 22.00

BEER & CIDER ON TAP

ANCHOR STEAM "MERRY CHRISTMAS, HAPPY NEW YEAR" SF, CA 6.9% abv 9.00
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 KSA San Francisco, CA 4.6% abv 9.00
OSKAR BLUES MAMA'S LITTLE YELLA PILS Longmont, CO 5.3% abv 7.00
SCRIMSHAW PILS NORTH COAST BREWING Fort Bragg, CA 8.00
WOODFOUR MORNING SELFIE COLD BREW BLACK LAGER Sebastopol, CA 5.5% abv 9.00

BOTTLED BEER & CIDER

ANCHOR STEAM 4.9% abv Anchor Brewing SF, CA 7.00
GUMMY WORMS (unfiltered Pale Ale) 5.8% abv
New Glory Craft Brewery Sacramento, CA 8.00
ALLAGASH WHITE 5.0% abv Allagash Brewing, Portland, ME 8.00
HENHOUSE BREWING OYSTER STOUT Petaluma, CA 4.9% abv 7.00
LE MERLE SAISON 7.9% 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
WOODFOUR SOUR FARMHOUSE ALE Sebastopol, CA 4.7% abv 13.00
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