

LUNCH



SAVORY

Chickpea Fries (v) harissa aioli 9

Yankee Clam Chowder
creamy style, applewood-smoked
bacon, oyster crackers 14

Bradley's Caesar Salad
whole leaf romaine,
parmesan croutons 12.50

Baby Beet and Arugula Salad
(vg) burrata cheese, candied
walnuts, sherry vinaigrette 16

Avocado Toast (v)
grilled acme bread, radish 12
with cold-smoked bodega bay
salmon 20

Crispy Fried Chicken Sandwich
challah bun, lettuce, tomato,
special sauce 17 add american cheese 1.50

Pan-seared Alaskan Halibut
red quinoa-corn salad, tarragon-herb
vinaigrette 26

House-ground All-natural Burger
pimento cheese, lettuce, tomato, b&b pickles,
challah bun 19 add fries 5.50

12-hour Smoked Beef Brisket
potato salad, coleslaw, bbq sauce 23

Grilled Idaho Trout
broccoli rabe, grenobloise "vinaigrette" 23

Grilled Flat Iron Steak
bay leaf marinade, potato purée, sautéed
spinach, peppercorn sauce 27

SWEET

**Valrhona Chocolate
Pot de Crème**
whipped cream 8

**Famous Butterscotch
Pudding**
whipped cream 8

**Strawberry-Rhubarb
Hand Pie** vanilla bean
ice cream 9

Mark 'n Mike's

SAN FRANCISCO

- A New York Style Delicatessen -

Soup

Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take on this classic jewish
comfort food 10.95

Patkes

 (3 pcs)

crispy potato pancakes, sour cream,
house-made applesauce 10.95

Pulled Brisket bbq sauce, pickle, jalapeño,
american cheese 19.50

Pastrami "Reuben" russian dressing, sauerkraut,
swiss cheese 21.95

Bodega Bay Smoked Salmon chive creme fraiche,
salmon caviar, dill 23.50

Big Sandwiches

Served on twice-baked rye or challah with pickle

12-hour Smoked Brisket 19.95

Traditional Romanian Hot Pastrami
using a time-honored recipe 20.95

Lightly-smoked Natural Turkey Breast
with lettuce, tomato 17.95

Cold-smoked Bodega Bay Salmon on Boichik Bagel
whipped cream cheese, tomato, onion 20.95

Add Aged Swiss or Havarti cheese to any sandwich 1.95

Signature Sandwiches

Served on twice-baked rye or challah with pickle

Pastrami Reuben pastrami, swiss, sauerkraut, russian
dressing, griddled 21.95

Meat Combo - Brisket and Pastrami 22.95

No.18 pastrami, swiss, coleslaw, russian dressing 21.95

Mile High pastrami, rare roast beef, turkey, havarti,
lettuce, tomato, russian dressing – a triple decker! 28.95

Sides & Such

Potato Salad 3.50

Coleslaw 3.50

Ask About Boichik Bagels to Take Home

we are your san francisco source for this berkeley
phenomenon: plain | poppyseed | sesame | everything

A Sweet, My Sweet?

Jumbo Chocolate Dipped Coconut Macaroon 4.25

Rugelach apricot/raspberry or chocolate 2 for 5.75

(vg) = vegetarian (v) = vegan

This menu and more
available for pick-up and
delivery. Order online:



One Market
Restaurant
Dinner menu:



LUNCH LIBATIONS ask about our \$6 cocktails | SEE OVER FOR BEVERAGE SELECTIONS
\$5 validated garage lunch parking | \$15 valet dinner parking

Chef/Partner
MARK DOMMEN
GM/Partner
LORENZO BOUCHARD

In response to San Francisco employer
mandates and PPE requirements, a
6% surcharge will be added to all
food and beverage sales.

SANITATION PROTOCOLS:

All employees have
been vaccinated.

Hand-sanitizing stations
are readily accessible.

All tables are sanitized
between seatings.

Customers must wear face coverings when they are not actively eating or drinking.
Masks available at the host stand.

Follow us:



06.02.21

— BEVERAGES —

ONE MARKET CLASSICS

- Gin Martini** Bombay London Dry Gin, Vya Extra Vermouth, olives 14
Vodka Martini Tito's Vodka, Vya Whisper Dry Vermouth, lemon twist 14
Manhattan High West American Prairie Bourbon, Vya Sweet Vermouth, Angostura bitters 14

SPECIALTY COCKTAILS

- Cactus Flower Margarita** Espolón Reposado Tequila, lime, prickly pear, grilled jalapeño, piment d'espelette, sea salt rim 14
My Mai Tai Bacardi Rum, Sailor Jerry Spiced Rum, orgeat, lime juice 13.50
Paper Plane Templeton Rye, Aperol, Amaro Nonino, fresh lemon 13.50
The Spanish Gin & Tonic Portobello Road Gin, Fever Tree Elderflower Tonic, juniper berries, citrus, thyme, edible flowers 14

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
Pomatomic Fever Tree Citrus Tonic, pomegranate juice

ON TAP

- Bear Republic Racer 5 IPA**, Healdsburg, CA 8
Fort Point Park Animal IPA, San Francisco, CA 9
Fort Point KSA, San Francisco, CA 9
Fort Point Sfizio Italian Pilsner, San Francisco, CA 9

BOTTLED BEER & CIDER

- Anchor Steam**, San Francisco, CA 7
Scrimshaw Pils North Coast Brewing, Fort Bragg, CA 8
Sierra Nevada Pale Ale, Chico, CA 7

WINES BY THE GLASS

SPARKLING

- Gloria Ferrer Private Cuvée**, Sonoma NV 10.50
Iron Horse "One Market Cuvée Blanc de Noir", Russian River Valley 2013 16
McBride Sisters Collection, Sparkling Rosé of Pinot Noir, New Zealand NV 14
Taittinger "La Francaise," Reims NV 25

WHITE

- Longevity Muscat Canelli**, Lake County 2017 12.50
Ghost Block, Morgan Lee Vineyard Sauvignon Blanc, Yountville, Napa Valley 2018 13
Galerie Naissance Sauvignon Blanc, Napa Valley 2018 15
Dr. Konstantin Frank Grüner Veltliner, Finger Lakes 2017 11
Sbragia, Home Ranch, Chardonnay, Dry Creek Valley, Sonoma County 2018 12
Penfold's 311, Tumberumba, Chardonnay, Australia 2017 18
Mayacamas Chardonnay, Mt. Veeder, Napa Valley 2017 25

ROSÉ

- Chateau Musar, Musar Jeune, Rosé of Cinsault**, Bekka Valley, Lebanon 2017 14
Ronchi Di Cialla, RoseDiCialla, Rosato of Refosco dal Peduncolo, Friuli Venezia Giulia, Italy 2018 12

RED

- Champs de Reves Pinot Noir**, Anderson Valley 2014 16
Thomas Fogarty Pinot Noir, Santa Cruz Mtn. 2014 18
Vision Cellars Pinot Noir, Rosella's Vineyard, SLH 2014 23
Lacuna Syrah, California 2018 16
Heitz Cellars, Ink Grade Vineyard, Zinfandel, Howell Mountain, Napa Valley 2015 16.50
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mountain 2015 16
Stardust, Dellar & Friedkin Vineyard Cabernet Sauvignon, Napa Valley 2014 27
Chateau Peyraron, Haut-Medoc Cru Bourgeois, France 2009 25
Daou, The Pessimist, Syrah/Petite Sirah/Zinfandel, Paso Robles 2017 16

LUNCH LIBATIONS 6 each Stolichnaya Vodka | Lost Republic Bourbon | Tanqueray Gin

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

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 | (1L) 8.50
Acqua Panna Spring
(500ml) 6 | (1L) 8.50

Feed the Family

CATERING SERVICES FROM MARK 'N MIKE'S NY STYLE DELICATESSEN

Our deli meats, cheeses, sides and baked goods to-go
in large portions – feed the family, the team or the co-workers!

For menus and more info:
415.777.2233 or visit:

