

— 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 Lost Republic Bourbon, Vya Sweet Vermouth, Angostura bitters 14

SPECIALTY COCKTAILS

- Go-Man-Go Mango Margarita** Espolón Reposado Tequila, lime, mango purée, 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 14
The Rambler St. George Baller Whiskey, honey, house-made Earl Grey syrup, ginger ale 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 Tonic, pomegranate juice

ON TAP

- Fort Point Park Animal IPA**, 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
Woodfour Bohemian Nectar Ale Sebastapol CA (pint can) 11
Woodfour New Ridge Lager Sebastapol CA (unfiltered, pint can) 10

LUNCH LIBATIONS 6 each

- Stolichnaya Vodka | Lost Republic Bourbon Tanqueray Gin** (only available during lunch service)
Corkage: \$25 per 750ml up to two bottles

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

- Mt. Beautiful Sauvignon Blanc**, North Canterbury, New Zealand 2019 14
Clos des Lunes, Lune Blanche, Grand Vin Blanc Sec, Sauternes, Bordeaux 2015 15
Monte Rio French Colombard, Mendocino County 2019 14
Domaine Castagnier Bourgogne Aligoté, Morey-Saint-Denis, France 2016 17
Penfold's 311, Tumbarumba, Chardonnay, Australia 2017 18
Mayacamas Chardonnay, Mt. Veeder, Napa Valley 2017 25

ROSÉ

- Ultimate Provence Rosé of Syrah**, Cinsault, Grenache Noir, Rolle (Vermentino), AOP Cotes-De-Provence, France 2020 15/60
Chateau de Berne, Romance, Rosé of Grenache Noir, Cinsault, Syrah, Merlot, IGP Méditerranée, France 2020 13/52
Chateau Musar, Musar Jeune, Rosé of Cinsault, Bekka Valley, Lebanon 2018 14

RED

- Champs de Reves Pinot Noir**, Anderson Valley 2016 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 Peyraban, Haut-Medoc Cru Bourgeois, France 2009 25
Daou, The Pessimist, Syrah/Petite Sirah/Zinfandel, Paso Robles 2017 16

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
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:

