

— 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

- 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
Monkey Business Monkey 47 Gin, Cocchi Americano, Orange Bitters 13.50
The Spanish Gin & Tonic Bols Genever Gin, Fever Tree Elderflower Tonic, juniper berries, orange, rosemary 14
Samurai Jack St. George Baller Whiskey, Benedictine, Vya Sweet Vermouth 14
El Perrito La Gritona Reposado Tequila, Campari, Vya Sweet Vermouth 13

MOCKTAILS 6.75 each

- Pink Panther** pink grapefruit, pomegranate soda, house-made grapefruit shrub
Blue Mule house-made blueberry purée, lime, Fever Tree Elderflower Tonic
Pomatomic Fever Tree Tonic, pomegranate juice

ON TAP

- Fort Point Park Animal IPA**, San Francisco, CA 9
Fort Point Park 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
Woodfour Bohemian Nectar Ale Sebastapol CA (pint can) 11
Woodfour New Ridge Lager Sebastapol CA (unfiltered, pint can) 10
Joker, Ace Dry Cider Sebastapol CA (gf) 8
Athletic Brewing Co. Run Wild IPA Non-Alcoholic, San Diego (12oz can) 8
Athletic Brewing Co. Upside Dawn Golden Lager Non-Alcoholic, San Diego (12oz can) 8

WINES BY THE GLASS

SPARKLING

- Gloria Ferrer Private Cuvée**, Sonoma NV 10.50/45
Iron Horse "One Market Cuvée Blanc de Noir", Russian River Valley 2013 16/64
McBride Sisters Collection, Sparkling Rosé of Pinot Noir, New Zealand NV 14/56
Taittinger "La Francaise," Reims NV 25/110

WHITE

- Quintessa, "Illumination" Sauvignon Blanc**, Napa Valley 2018 20/80
Bodega Terras Gauda Albariño, D.O. Rias Baixas 2019 13/52
Ghost Block Sauvignon Blanc, Oakville, Napa Valley 2020 15/60
Ridge Grenache Blanc, Picpoul, Roussanne, Adelaida, Paso Robles 2018 16/65
Joseph Faiveley, Bouzeron Aligoté, Côte Chalonnaise, France 2015 16/64
Hahn SLH Chardonnay, Santa Lucia Highlands 2018 15/54
Hanzell, Estate Chardonnay, Sonoma Valley 2015 25/100

ROSÉ

- Ultimate Provence Rosé of Syrah**, Cinsault, Grenache Noir, Rolle (Vermentino), AOP Cotes-De-Provence, France 2020 15/60
Cho, Rosé of Pinot Noir, Laurel Vineyard, Laurel District, Willamette Valley 2020 15/60
TreSomm, "Gringoliño", Rosé of Grignolino, Valle de Guadalupe, Baja, MX 2020 14/56

RED

- Champs de Reves Pinot Noir**, Anderson Valley 2016 16/72
Lucienne Pinot Noir, Smith Vineyard, SLH 2018 25/98
Lacuna Syrah, California 2018 16/72
Kenwood "Jack London" Cabernet Sauvignon, Sonoma Mountain 2015 16/72
Stardust, Dellar & Friedkin Vineyard Cabernet Sauvignon, Napa Valley 2015 32/125
Chateau Peyrabon, Haut-Medoc Cru Bourgeois, France 2009 25/98
Stolpman, Combe, Trousseau, Ballard Canyon, Santa Barbara 2016 16/64 (Chilled)
Paso Robles 2017 16/72

LUNCH LIBATIONS 6 each

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

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
Make it Hard- add a well shot 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 | (750ml) 7.50
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!
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