

## WINES BY THE GLASS

### SPARKLING

Paula Kornell Brut, Carneros NV .....	14/55
Une Femme The Callie, Sparkling Brut Rosé, California NV.....	16.50/65
Champagne Jacquart Brut, Mosaïque, Reims, France NV .....	25/98
Lanson Brut Rosé, Reims, France NV .....	25/98

### WHITE

Santiago, Assinatura De Familia, Vinho Verde, Portugal 2022 .....	16/64
Terah Wine Co., Falanghina, Clarksburg 2022..	16/64
Covenant Wines, Red C Viognier, Lodi 2023....	16/64
J. Villeboise Sancerre, Sancerre 2022.....	20/80
Brown Estate, House of Brown Chardonnay, Napa Valley 2020 .....	16/64
Jordan Chardonnay, Russian River Vly 2020.	20/90
Dominique & Romain Collet, Cuvée Paul Chablis, Chablis, Burgundy 2020.....	20/90

### ROSÉ

Les Sarrins, Côte de Provence, Rosé of Grenache/Syrah, Côte de Provence, FR 2021.	15/55
Tablas Creek, Dianthus, Rosé of Mourvedre, Adelaide District, Paso Robles 2022 .....	20/85

### RED

Alma de Cattleya Pinot Noir Sonoma County 2021.....	17/68
Siduri Pinot Noir, Anderson Valley 2017 .....	20/90
Donkey & Goat, Dommen Vineyard Pinot Meunier, Russian River Valley 2022.....	18/80
Goretti, Le Mura Saracene, Montefalco Russo, Umbria 2023.....	16/64
JL Chave, Mon Coeur Côte-du-Rhone, Rhone Valley, France 2021. ....	18/80
Alta Colina, Downslope, GMS, Paso Robles, 2020 .....	17/68
Quixote, Panza, Red Wine, Stag's Leap District 2020 .....	20/85
Iconoclast Cabernet Sauvignon (Chimney Rock), Napa Valley 2020.....	20/90
Stardust, Dellar & Friedkin Vineyard Cabernet Sauvignon, Napa Valley 2017 .....	32/128
Frog's Leap Flycatcher Zinfandel Blend, Napa Valley 2020.....	17/72

Corkage: \$30 first two | \$50 second two | Max. four

## ON TAP

Almanac Kölsch Alameda, CA .....	9
Faction Brewing 1970's Lager Alameda, CA .....	9
Fort Point Park Sfizio Pilsner San Francisco, CA .....	9
Calicraft Brewing Co. Kool Kids Juicy IPA Walnut Creek, CA.....	9

## BOTTLED BEER & CIDER

Lagunitas IPA Petaluma, CA .....	8
Sierra Nevada Pale Ale Chico, CA .....	8
Trumer Pils Berkeley, CA .....	8
Sincere Dry Apple Cider (16oz can) Napa, CA (gf).....	10
Sincere Dry Blood Orange Cider (16oz can) Napa, CA (gf) .....	10
Sincere Granada (Pomegranate) Cider (16oz can) Napa, CA (gf) .....	10
Almanac Sour Beer (16oz can) Alameda, CA .....	10
Almanac Love Hazy IPA (16oz can) Alameda .....	12

## NON-ALCOHOLIC BEER

Athletic Brewing Co. San Diego (12oz can).....	7
All Out Extra Dark   Upside Dawn Golden Free Wave Hazy IPA   Cerveza Run Wild IPA	

## TEMPERANCE TEMPTATIONS

zero-proof cocktails

Faux-Groni Wilderton Non-Alcohol Bittersweet Aperitivo, All the Bitters' Orange Bitters, fresh lemon, soda.....	15
VirGin & Tonic Seedlip Garden 42, Fever Tree Tonic bottle, juniper berries, orange, lime, edible flowers, rosemary ..	12
Agave Agridulce Seedlip 'Notas de Agave', fresh lime, agave nectar.....	12

## LUNCH



### LUNCH LIBATIONS

8 each (available till 2pm)

Tito's Vodka  
Bulleit Bourbon  
Beefeater Gin

(Martini, Manhattan or with tonic or soda)

“I hope I go to Heaven, and when I do,  
I’m going to do what every San Franciscan does  
when he gets there. He looks around and says,  
‘It ain’t bad, but it ain’t San Francisco.’”

– Herb Caen



RESTAURANT

1 MARKET STREET, SAN FRANCISCO  
415.777.5577 | ONEMARKET.COM

Chef/Partner  
MARK DOMMEN

GM/Partner  
LORENZO BOUCHARD

Lunch: Free 2-hour garage parking | Dinner: Valet parking

**Chickpea Fries (v)**  
harissa aioli 12

**Fennel Soup**  
dungeness crab, orange segments,  
chive oil 18

**Bradley's Caesar Salad**  
whole leaf romaine,  
parmesan croutons 15

**Grilled Zuckerman's Asparagus Salad (gf)**  
slow cooked hen egg, bottarga,  
lemon vinaigrette 18

**Avocado Toast**  
grilled acme bread, radish (v+) 15  
  
with cold-smoked  
bodega bay salmon 24

**Tuna Tartare**  
edamame purée, finger limes,  
chives, shiso, taro chips 22

(v) = vegetarian  
(v+) = vegan

Bread served  
upon request.

**Lamb Bolognese**  
house-made rigatoni, fennel, parmesan, micro basil 26

**Crispy Fried Chicken Sandwich**  
challah bun, lettuce, tomato, special sauce 19.50

add american cheese 1.50  
add fries 5.95

**Grilled Tombo Tuna Salad (gf)**  
artichokes, fennel, basil, saffron vinaigrette 27

**House-ground All-Natural Burger**  
*Open Table Top 10 Tastiest Burgers in SF*

pimento cheese, lettuce, tomato,  
b&b pickles, challah bun 19.50

add fries 5.95

**12-hour Smoked Beef Brisket (gf)**  
potato salad, coleslaw, bbq sauce 26

**Grilled Idaho Trout (gf)**  
broccoli rabe, grenobloise "vinaigrette" 26

**Grilled Flat Iron Steak**  
bay leaf marinade, potato purée,  
sautéed spinach, peppercorn sauce 32

## MARKET LUNCH

April 1 - 5 | \$35

**Spring Vegetable Salad (gf)**  
seasonal vegetables,  
banyuls vinaigrette

**Steamed Branzino (gf)**  
snow peas, snap peas, pea sprouts,  
spring garlic emulsion

Add Butterscotch  
Pudding \$7

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

**SANITATION PROTOCOLS:** All employees have been vaccinated. Hand-sanitizing stations are readily accessible. All tables are sanitized between seatings.

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

Follow us:  
  
04.01.24

## BEVERAGES

### REFRESHERS

**Cock & Bull Ginger Beer** 6  
**Fresh Squeezed Orange Juice** 6.75  
**Fresh Brewed Iced Tea** 4.50  
**Ginger Peach Decaf Bottled Iced Tea** 6  
**Fever Tree Gingerale or Tonic** 5  
**Coke, Diet Coke, Sprite** 4

### BLENDED LEMONADE

**Lemonade** 6.50  
w/seasonal berry purée 7.50  
w/mint simple syrup 6.75  
**Arnold Palmer** 6.50  
**Mint Arnold Palmer** 6.75  
Make it Hard – add a well shot 7

### BOTTLED WATER

**San Pellegrino Sparkling (500ml)** 6.75 | (1L) 9.50  
**Acqua Panna Spring (500ml)** 6.75 | (1L) 9.50

## SPECIALTY COCKTAILS

**Cactus Flower Margarita** Espolón Reposado Tequila, lime, prickly pear, grilled jalapeño, piment d'espelette-sea salt rim..... 18

**Evil Dewar's** Dewar's White Label, Bodegas Hidalgo Pedro Ximenez Sherry, Suze Genetian..... 18

**The Italian Gin & Tonic** Occitan Italian Gin, Fever Tree Mediteranian Tonic, juniper berries, orange, lime, rosemary..... 18

**Meet Me at Midnight** Maker's Mark Bourbon, Chiot Italian Liqueur, Dry Curaçao, cinnamon..... 16

**Mezcalito** Mezcal Union, passion fruit, pomegranate, ginger beer..... 17

**Sucker Punch** Bacardi White Rum, Gosling's Dark Rum, grapefruit, pineapple, grenadine..... 17

**007 Vesper Martini** Junipero Gin, Tito's Vodka, Lillet Blanc, lemon twist..... 17

**Black Manhattan** Bulleit Rye, Amaro Averna, Angosturas Bitters, Orange Bitters, brandied cherry..... 17

**Négroni Blanc** St. George Dry Rye Gin, Lillet Blanc, Suze French Liqueur..... 17

## FREE-SPIRITED

9.50 ea | non-alcoholic libations

**Pink Panther** Pink grapefruit, pomegranate soda, house-made grapefruit shrub

**Blue Mule** House-made blueberry purée, lime, Fever Tree Elderflower Tonic

**The Islander** Organic pineapple juice, coconut water

**Pomatomic!** Pomegranate juice, Fever Tree Tonic

**Cucumber Lime Cooler** Monin Cucumber Syrup, lime, soda

## SWEET!

**Root Beer Float** (non-alcoholic)  
Boylan Organic Root Beer bottle, house-made vanilla ice cream..... 14

**Boozy Root Beer Float**  
Stoli Vanilla Vodka, Boylan Root Beer bottle, house-made vanilla ice cream..... 19

**Espresso Martini**  
Tito's Vodka, Creme de Cacao, Mr. Black Coffee Liqueur, Mr. Espresso espresso..... 17

**LATKES**

(3 pcs) - gluten free

**Traditional (v)**  
 crispy potato pancakes, sour cream,  
 house-made applesauce 13.95

**Pulled Brisket**  
 bbq sauce, pickle, jalapeño,  
 american cheese 22.95

**Pastrami "Reuben"**  
 MnM dressing, sauerkraut,  
 swiss cheese 23.95

**Bodega Bay Smoked Salmon**  
 chive crème fraîche,  
 salmon caviar, dill 26.95

**SOUP**

**Mark's "Better than Bubbe's?" Matzo Ball Soup**  
 chef mark dommen's take on this classic jewish comfort food 14.95

**SIDES**

Potato Salad 3.95 | Coleslaw 3.95 | Fries 5.95

**BIG SANDWICHES**

served on twice-baked rye or  
 challah with pickle

Add Swiss or Havarti 1.95

**12-hour Smoked Brisket** 21.95

**Traditional Romanian Pastrami**  
 using a time-honored recipe 22.95

**Lightly Smoked Natural  
 Turkey Breast**  
 with lettuce, tomato 19.95

**SIGNATURE SANDWICHES**

served on twice-baked rye or  
 challah with pickle

**Pastrami Reuben** Swiss, sauerkraut,  
 MnM dressing, griddled 23.95

**Meat Combo - Brisket and Pastrami** 25.95

**No.18** pastrami, swiss, coleslaw,  
 MnM dressing 23.95

**Mile High** pastrami, rare roast beef,  
 turkey, havarti, lettuce, tomato,  
 MnM dressing - a triple decker! 29.95

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