

WINES BY THE GLASS

SPARKLING

Paula Kornell Brut, Carneros NV.....	14/55
Une Femme The Callie, 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.....	18/76
Covenant Wines, Red C Viognier, Lodi 2023.....	16/64
Sartori, Marani, Bianco Veronese, Garganega, Verona 2020.....	15/54
J. Villeboise Sancerre, Sancerre 2022.....	20/80
Domaine Wachau, Terrassen Reserve Grüner Veltliner, Wachau, Austria 2014.....	16/64
Brown Estate, House of Brown Chardonnay, Napa Valley 2020.....	16/64
Jordan Chardonnay, Russian River Valley 2020.....	20/90
Domaine Du Breuil-Fontaine, Les Crenilles, Bourgogne Blanc, Burgundy 2022.....	22/90

ROSÉ

Long Meadow Ranch, Rosé of Pinot Noir Anderson Valley 2021.....	16/64
Kleinlerer, Cuvée Sacha & Nitza, Rosé of Cinsault, Lodi 2023.....	17/68

RED

Alma de Cattleya Pinot Noir Sonoma Cnty 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, (Petite Sirah, Cab. Sauv., Cab. Franc, Malbec, Petite Verdot) Stag's Leap District 2020.....	20/85
Iconoclast Cabernet Sauvignon (Chimney Rock), Napa Valley 2020.....	20/90
Stardust, Dellar & Friedkin Vineyard Cabernet Sauv- ignon, Napa Valley 2017.....	32/128
Frog's Leap, Flycatcher Zinfandel, Napa Valley 2020.....	18/80

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 Farms
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

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

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,
pomegramate, 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

Pomatonic! 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 Liquor, Mr. Espresso espresso 17

(v) = vegetarian
(v+) = vegan

Bread served
upon request.

MARKET LUNCH

April 22 - 26 | \$35

Chilled Pea Soup (v, gf)
crème fraîche,
mint, taro

Pan-seared Pork Loin (gf)
spring vegetables, potato purée,
mushroom jus

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:

04.22.24

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 Bubbie'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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