

SPECIALTY COCKTAILS

Baked Apple Jack JD Single Barrel Whiskey, Laird Apple Jack Brandy, lemon juice, Bundaberg Ginger Beer 12.00

The Hanky Panky Plymouth Gin, Carpano Antica Formula, Fernet 10.50

The One Market Charbay Blood Orange Vodka, oj, Cynar, Gran Marnier, sparkling wine 12.00

Rum Boogie Barcardi Ron Solera, Barcardi Light Rum, lime juice, Canton Ginger Liqueur, allspice 11.00

Scottish Lore Balvenie Doublewood 12yr Scotch, Dubonnet, Marachino, orange bitters 12.00

The F-Line Espolon Reposado Tequila, Sombra Mezcal, lime juice, agave nectar, chipotle spiced rim 11.50

La Callé Russells Reserve Bourbon, Campari, Carpano Antica Formula, mole bitters, orange twist 12.50

Our specialty cocktails are the unique creations of the One Market bar staff.

MARKET MENU

39.00 for 3 courses wine pairing 13.00

FIRST COURSE

Carrot Soup

tea-smoked black cod, star anise, chrysanthemum
Bouchaine "Oyster White" Pinot Gris, Carneros 2009

or

Shaved Beef Tongue Salad

napa cabbage, rye croutons, horseradish
Epiphany Camp Four Vineyard
Grenache Blanc, Santa Barbara 2009

ENTRÉE

Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus
Sandler Zinfandel, Buck Hill Vineyard, Sonoma 2008

or

Alaskan Halibut "Sous Vide"

black radish, miso, maitake mushrooms, sea beans
Robert Sinskey Abraxis, Carneros 2010
Pinot Gris/Pinot Blanc/Gewürtztraminer/Riesling

DESSERT

Your choice of any "Singular Sensation" from our dessert menu

BY THE GLASS

WINES

SPARKLING

Gloria Ferrer Blanc de Blanc, Sonoma 2006 8.00

Iron Horse "Lark Creek Cuvée" Brut Rosé, Russian River Valley 2007 14.50

Schramsberg Blanc de Noirs, California 2007 15.50

WHITE

Raptor Ridge Gruner Veltliner, Chehalem Mt., Willamette Valley 2011 13.00

Bouchaine "Oyster White" Pinot Gris, Carneros 2009 9.75

St. Clement Sauvignon Blanc, Napa Valley 2010 9.75

Katherine Kennedy Sauvignon Blanc, California 2010 11.00

Seghesio Fiano, Russian River Valley 2010 11.00

Epiphany Camp Four Vineyard Grenache Blanc,
Santa Barbara County 2009 11.50

Chateau Ste. Michelle Cold Creek Riesling, Columbia Valley 2009 10.00

Robert Sinskey Abraxis Pinot Gris/Pinot Blanc/Gewürtztraminer/Riesling,
Carneros 2010 14.00

Hess Collection Chardonnay, Napa 2009 10.00

Hartford Chardonnay, Russian River Valley 2011 15.50

ROSÉ

Captûre Tin Cross Vineyard Dark Rosé of Bordeaux Blend,
Sonoma County 2010 11.50

RED

Testa Rossa "Lark Creek Cuvée" Pinot Noir, Monterey 2010 12.50

Argyle Pinot Noir, Willamette Valley 2009 14.25

Merry Edwards Pinot Noir, Russian River Valley 2008 17.00

Ground Works Wine Co. Syrah/Grenache,
Santa Barbara County 2009 13.00

Ridge, Dynamite Hill, Petite Sirah, Spring Mountain District 2005 17.00

Stella Maris Bordeaux Blend, Columbia Valley 2006 14.00

Alexander Valley Vineyards Cabernet Sauvignon,
Alexander Valley, 2009 11.75

Atalon Cabernet Sauvignon, Napa Valley 2009 16.00

Vineyard 29 CRU Cabernet Sauvignon, Napa Valley 2009 18.00

Chateau St. Jean Cinq Cepage Cabernet Sauvignon, Sonoma 2008 26.00

Sandler Zinfandel, Buck Hill Vineyard, Sonoma 2008 13.00

Orin Swift "The Prisoner" Zinfandel Blend, Napa Valley 2010 14.50

All wines listed above are available by the half glass or ask about our wines by the half bottle.

DAILY ROAST fresh off the rotisserie *Subject to limited availability*

MONDAY
Spice-rubbed
Berkshire
Pork Saddle
shallot jus 26.00

TUESDAY
Certified Angus
Prime Rib
horseradish crème
fraîche 37.00

WEDNESDAY
Thinly Sliced
Pasture-raised Veal
top round thyme
jus 24.00

THURSDAY
Filet Mignon
pancetta wrap,
caramelized
onions 33.00

FRIDAY
Sonoma Leg
of Lamb
coffee-rubbed,
natural jus 26.00

SATURDAY
Fresh Berkshire
Ham
saffron-pear
chutney 23.00