

DOWNTOWN HAPPY

HOUR

Monday through Friday

3:30-7:00 pm

(available only in the bar and lounge)

In addition to our Happy-Hour
drink specials, We offer
Special Pricing on
Select Draft Beer & Wines.

Signature Cocktails.

DUBLIN DAWN

Jameson Irish Whiskey,
Benedictine, citrus juices, bitters
10.50

THE VIOLET BEAUREGARDE

Absolut Berry Açai Vodka, Luxardo Maraschino Liqueur,
Crème de Violette, grapefruit juice, orange bitters
10.50

FIRST BLOOM

Plymouth Gin, Cointreau,
simple syrup, citrus juices, egg whites, peach bitters
10.50

LAST EMBRACE

Plymouth Gin, Cherry Heering,
muddled fresh cherries, simple syrup,
lemon juice, soda
10.50

THE ELEGANT GYPSY

Chivas Regal,
Dubonnet Rouge, Luxardo Amaretto, simple syrup,
lemon juice, cherry bitters
11.00

On Tap

ANCHOR STEAM,
San Francisco, CA 6.00

STONE BREWING CO. IPA,
San Marcos, CA 6.00

LEFFE BLONDE ALE,
Belgium (25cl only) 7.00

BOONT AMBER,
Anderson Valley, CA 6.00

STELLA ARTOIS,
Belgium 6.00

GUINNESS,
Dublin, Ireland 6.00

SAMUEL ADAMS NOBLE PILS,
Boston, MA 6.00

SIERRA NEVADA,
Chico, CA 6.00

Bottled Beer

AMSTEL LIGHT,
Holland 5.00

BUDWEISER AND BUD LIGHT,
U.S.A. 4.50

CLAUSTHALER (NO ALCOHOL),
Germany 5.00

CHIMAY BLONDE TRIPLE,
Belgium (25cl only) 7.00

HEINEKEN,
Holland 5.00

PERONI,
Italy 5.00

HOEGAARDEN,
Belgium (25cl only) 5.50

*In response to employer mandates including
San Francisco Health Care Security Ordinance,
a 4% surcharge will be added
to all food and beverage sales.*

Wines by the Glass

Sparkling

GLORIA FERRER Brut, Sonoma NV	8.00
IRON HORSE VINEYARDS Classic Vintage Brut, Green Valley 2005	11.50
J VINEYARDS & WINERY Brut Rosé, Russian River Valley NV	15.75

White

ABACELA Albariño, Umpqua Valley, Oregon 2008	12.00
O'REILLY'S Pinot Gris, Oregon 2008	8.75
PAUL DOLAN Sauvignon Blanc, Mendocino County 2007	8.00
EHLERS Sauvignon Blanc, St. Helena-Napa 2009	11.50
COCHON Grenache Blanc, Clements Hills Napa 2009	12.50
LUDWIG Sweetwater Riesling, Monterey 2008	9.50
HERON Chardonnay, California 2007	7.50
KENDALL-JACKSON Grand Reserve Chardonnay, Santa Barbara 2007	12.50
MALDONADO Chardonnay, Parr Vineyards, Sonoma County 2007	14.50
PATZ & HALL Dutton Ranch Chardonnay, Russian River Valley 2007	16.75

Rosé

ETUDE Rosé, Carneros Pinot Noir, Napa Valley 2009	11.75
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Presenting

THE FOOT LONG HOT DOG



Our own all-beef hot dog, served on a poppyseed bun baked on-premises with blended dijon mustard and house-made sweet pickles, spiced tomato jam and sauerkraut. Served with your choice of any draught beer (excluding Leffe).

\$12 (just the dog, \$9)

Available only in the bar and lounge until 5:30pm

Wines by the Glass

Red

CAMBRIA Julia's Vineyard Pinot Noir, Santa Maria Valley 2007	12.25
MORGAN "12 CLONES" Pinot Noir, Santa Lucia Highlands 2008	12.50
FREEMAN Pinot Noir, Russian River Valley 2007	14.50
SKYLARK "RED BELLY" Rhone Blend, North Coast, California 2007	13.00
OLD PRESS Syrah, Paso Robles 2006	10.50
CAIN CUVÉE Merlot/Cabernet Blend, Napa Valley NV6	18.00
MILLBRANDT VINEYARDS "TRADITIONS" Merlot, Washington State 2007	10.00
14 HANDS Cabernet Sauvignon, Washington State 2007	8.25
PHILIPPE-LORRAINE Reserve Cabernet Sauvignon, Napa Valley 2005	11.75
OWEN ROE "SHARECROPPERS" Cab. Sauvignon, Columbia Valley 2007	12.50
RIDGE Lytton Springs Zinfandel, Dry Creek Valley 2007	13.00
ORIN SWIFT "THE PRISONER" Zinfandel Blend, Napa Valley 2008	14.50

Bar Bites

AVAILABLE FROM 2:30-9:00 PM

OYSTERS ON THE HALF SHELL 1/2 dozen	15.00
CHILI-LIME-MARINATED WILD GULF SHRIMP Herradura Añejo tequila lime emulsion	11.00
TAMARIND-GLAZED LIBERTY FARMS DUCK MEATBALLS puffed wild rice, cilantro	9.00
ONE MARKET SLIDERS (three per order) cheddar cheese, caramelized onions, sesame seed buns	10.00
CRISPY CALAMARI house-made cocktail sauce	9.25
POTATO TOTS	7.75
CHICKPEA FRIES house-made harissa aioli	7.75
VELLA SPECIAL RESERVE DRY JACK CHEESE house-made crackers, medjool dates	9.00
LETTUCE CUPS glazed pork belly, cilantro, jalapeno	9.00
DUNGENESS CRAB "TACOS" jalapeno mayo, shiso	11.00