

COCKTAILS

House Original Recipes

\$15

The Mariner Martini

Absolut Vodka, Plymouth Gin,
Sake & Dry Manzanilla Sherry

Aromatic Gin & Tonic

St. George Terroir Gin & Fever Tree Mediterranean Tonic
with Natural Aromatics

Post Street Sidecar

Martell VSSD Cognac, Grand Marnier & Lemon
served up with a sugared rim

Jack Daniel Blvd.

Farallon's Own Jack Daniel's Single Barrel, Campari & Sweet Vermouth

Wry Sour

High West Double Rye, Cardamaro, Lemon & Pineapple Gomme

Stockholm

Beluga Noble Russian Vodka, Merlet, Framboise & Lemon

Blood Orange Smoke Margarita

Chipotle Infused Espelon Añejo Tequila,
Blood Orange & Lime

Levanta Muertos #2

Illegal Joven Mezcal, Cocchi Americano, Merlet & Lemon

The JELLYFISH LOUNGE

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◆◆◆ Happy Hour ◆◆◆

Daily 4:30 to 6:00pm

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... \$5 each ...

Miller High Life

Sierra Nevada Pale Ale

Trumer Pils ◆ Lagunitas IPA ◆ Anchor Lager

Shot of Fernet (Very San Franciscan)

... \$7 each ...

Six Oysters ◆ Ceviche

Bottarga Fries ◆ Burger

Nightly Soup ◆ Green Salad

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Framboise Lemondrop

Campari Americano ◆ Classic Margarita

Bourbon Manhattan ◆ Hemingway Daiquiri

Vodka or Gin Gimlet ◆ Vodka or Gin & Tonic

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Sparkling Wine, Segura Viudas, Cava NV

Chardonnay, Story Point, California 2015

Merlot, Benziger, Sonoma County, 2014

California Law advises patrons that “consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.”

Caviar

½ Oz. Each

sourdough blinis, sour cream, sieved eggs & chives

Queen's Reserve White Sturgeon 80

Sacramento Delta, 8 years - *large, obsidian, buttery*

Golden Imperial Osetra 140

Israel, 8-16 years - *large, golden, nutty*

Krug for Two

Krug Grande Cuvée 375ml - 160

On the Half Shell

Kumamoto (*c. sikamea*) Humboldt 4.25

small, melon, creamy & clean

Pacific Gold (*c. gigas*) Morro Bay 4.25

medium, melon, full flavored & salty

Standish Shore (*c. virginica*) Massachusetts 4.00

small size, sweet & buttery

St Simon (*c. virginica*) New Brunswick 4.25

small, creamy, firm & sweet

Tomales Bay (*c. gigas*) Marin 3.75

small, sweet & briny

Chilled Crustaceans

Tiger Shrimp 29

Picked Dungeness Crab 29

Maine Lobster, ½ or Whole 39/79

Bar Snacks

Bottarga Fries 7

Maine Lobster Tom Kha Soup 17

sticky rice, wild mushrooms & kaffir lime

Mixed Greens Salad 12

capriago goat cheese, chestnuts, lady apples & white balsamic vinegar

Mezcal Lime Ceviche 12

avocado mousse, serrano pepper & cumin scented tostadas

Oak Grilled Painted Hills Beef Burger 9

lettuce, fried onion rings & cape gooseberry aioli

add cheddar 2

We support organic farming, responsible animal husbandry, sustainable fishing and organics.

5% surcharge added for San Francisco Employer Mandates.