

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

✧ ✧ ✧ ✧ ✧

✧✧✧ Happy Hour ✧✧✧

Daily 4:30 to 6:00pm

✧ ✧ ✧ ✧ ✧

. . . \$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

Bottarga Fries ✧ Burger ✧ Ceviche

Nightly Soup ✧ Green Salad

✧

Framboise Lemondrop

Campari Americano ✧ Classic Margarita

Bourbon Manhattan ✧ Hemingway Daiquiri

Vodka or Gin Gimlet ✧ Vodka or Gin & Tonic

✧

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.”

On the Half Shell

\$24 each ½ dozen

Kumamoto (*c. sikamea*) Humboldt

small, melon, creamy & clean

Irish Point (*c. virginica*) P.E.I.

small, sweet, clean & light brine

Pacific Gold (*c. gigas*) Morro Bay

medium, melon, full flavored & salty

Standish Shore (*c. virginica*) Massachusetts

small size, sweet & buttery

Tomales Bay (*c. gigas*) Marin

small, briny & balanced

Caviar

½ oz. each

served w/ sourdough blinis, sour cream, sieved eggs & chives

Farallon's White Sturgeon

80

Golden Imperial Osetra

140

Chilled Crustaceans

Tiger Shrimp

29

Picked Dungeness Crab

29

½ Maine Lobster

39

Bar Snacks

Bottarga Fries

7

Cayucos Abalone Chowder

15

smoked yukon gold potatoes, oyster crackers & chili oil

Mixed Greens Salad

12

sonoma goat cheese, pepitas, pink lady apples & maple8 vinegar

Mezcal Lime Ceviche

12

avocado mousse, serrano pepper & spiced tostadas

Dungeness Crab Louie

29

iceberg lettuce, boiled egg, asparagus, radish & cucumber

Oak Grilled Painted Hills Beef Burger

9

tartar sauce & fried onion rings

add cheddar

2

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

5% surcharge added for San Francisco Employer Mandates.