



Johnnie’s Boulevardier 22

HIGHLAND PARK SCOTCH, SWEET VERMOUTH,
CAMPARI, ORANGE TWIST

The Last Word 24

MONKEY 47 GIN, MARASCHINO LIQUEUR, LIME
DEALERS CHOICE OF GREEN OR YELLOW CHARTREUSE

French Connection 22

MARTELL COGNAC VSOP, AMARETTO, CHERRY, LEMON

King Peach 20

ABSOLUT CITRON, PEACH PURÉE,
SCHNAPPS, LEMON

SIGNATURE COCKTAILS

Ellis Street Espresso Martini \$17

Skyy vodka, Kahlua, espresso

Aperol Spritz \$16

Aperol, prosecco, splash of soda

Absolut Martini \$16

Absolut vodka, dry vermouth, shaken

Pear Martini \$16

Absolut pear, St. Germain, lemon, soda

Bogie’s Old Fashioned \$15

Makers mark bourbon, orange, sugar, bitters, soda

Makers Mark Manhattan \$16

Makers mark bourbon, sweet vermouth, bitters

French Gimlet \$16

London Hill gin, St. Germain, simple syrup, lime

Moscow Mule \$16

Hetchy vodka, ginger beer, lime

Pomegranate Cosmo \$16

Hetchy vodka, pama, cranberry, lime

Classic Margarita \$15

Mi Campo blanco, cointreau, lime, sugar

El Diablo \$16

Del maguey vida mezcal, lemon, pama, honey

Lemon Drop 16

Absolut citron, lemon, cointreau



Sparkling

Bellini	12
Prosecco , Riondo, <i>Italy</i>	12
Sparkling Brut , Chandon, CA, 187ml	15
Champagne , Moet Chandon, France, 187ml	22

White Wine

Rosé , Bieler Pere et Fils, <i>Provence, France</i>	14
Riesling , Tatomer, <i>Santa Barbara County</i>	15
Pinot Grigio , Barone Fini, <i>Valdadige, Italy</i>	12
Pinot Gris , Lichen Estate, <i>Anderson Valley</i>	14
Sauvignon Blanc , Vaughn Duffy, <i>Russian River</i>	14
Sauvignon Blanc , Illumination by Quintessa, <i>Napa</i>	20
Sancerre , Domaine Durand, <i>France</i>	19
Chardonnay , John’s Grill, Private Label, CA	13
Chardonnay , Brick & Mortar, <i>Sonoma Coast</i>	14
Chardonnay , Hendry, Barrel Fermented, <i>Napa</i>	17

Red Wine

Pinot Noir , The Calling, <i>Monterey</i>	15
Pinot Noir , Hendry, ‘HRW,’ <i>Napa</i>	17
Merlot , Hendry, <i>Napa</i>	17
Red Blend , Prisoner, <i>Napa Valley</i>	20
Chianti Classico , Aria, <i>Italy</i>	16
Malbec , Hendry, Block 14, <i>Napa</i>	19
Cabernet Sauvignon , John’s Grill, <i>Paso Robles</i>	14
Cabernet Sauvignon , Justin, <i>Paso Robles</i>	19
Cabernet Sauvignon , Turnbull, <i>Napa</i>	23
Zinfandel , Neyers, <i>Napa Valley</i>	17

NON-ALCOHOLIC LIBATIONS

Non Rosé Spritz \$14

NON #1 salted raspberry & chamomile, 0% ABV

Layla Spritz \$14

Layla Sparkling n/a wine, orange aperitif, 0% ABV

Blackberry Lemonade	\$12
Strawberry Mint Lemonade	\$12
Stella Artois Liberté , bottle	\$7

On Tap

Budweiser , Fairfield, CA	7
Elysian Space Dust IPA, 8.2% , Seattle, WA	7
Henhouse Hazy IPA , Santa Rosa, CA	7
Fort Point, KSA Kolach , San Francisco, CA	7
Peroni , Italy	7
Stella Artois , Belgium	7

Water

Aqua Panna, Still	9
San Pellegrino, Sparkling	9

19 % service added for parties of 5 or more of which 15% goes to your service team and 4% goes into a staff retention bonus fund
Minimum Charge of \$30 per person | 4.95% surcharge will be added to your bill to support SF employer mandates.



Appetizers

Escargot	with garlic cream	15.95
Jumbo Prawn Cocktail		17.95
Ahi Tuna Tartare		18.95
Kumamoto Oysters	½ dozen 27.00 1 dozen 45.00	

Soups & Salads

New England Clam Chowder	9.95
Lobster Bisque	10.95
Lunch Salad	
Vinaigrette dressing	9.95
Blue cheese dressing	10.95
Caesar a La John's	(per person) 14.95
Bay Shrimp Louie	(per person) 18.95
Roquefort Salad	(per person) 17.95
seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette	
Roasted Beet Salad	(per person) 15.95
candied walnuts, feta cheese, lemon aioli, microgreens	
Heirloom Tomato & Burrata Cheese	16.95
aged balsamic, extra virgin olive oil, basil	
Jack LaLanne's Favorite Salad	(per person) 30.95
spring mix, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette	

Seafood & Shellfish

Grilled Pacific Snapper	24.95
sauce piquant (spiced tomato sauce)	
Jumbo Prawns Dijonnaise	21.95
sauteed with mushrooms, wine, garlic, dijon cream	
Broiled Salmon	27.95
mashed potatoes, hollandaise sauce	
Petrle Sole Amandine	24.95
lemon-butter sauce & sliced, toasted almonds	
Fried Jumbo Prawns	24.95
Fried Sea Scallops	29.95
Fried Oysters	20.95
Fried Combination Seafood	25.95
Fried seafood is crusted in herbed panko bread crumbs	

Above items served with fresh, seasonal vegetables

Pre-Fix Menu

\$95

Lobster Bisque
Filet Mignon & Maine Lobster Tail

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Featured Steaks

New York Steak	37.95
Ribeye Steak	44.95
Filet Mignon	50.95
Surf and Turf	47.95

New York Steak & 3 Fried Jumbo Prawns

Add 3 Fried Jumbo Prawns	12.00
Add 5 oz Maine Lobster Tail	27.95
served with baked Idaho potato & seasonal vegetables	

Peppercorn Sauce or Béarnaise Sauce	5.00
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Our steaks are sourced from the finest Black Angus, corn fed, Midwest cattle. Naturally aged to ensure maximum flavor and tenderness.

Sam Spade's Lamb Chops 38.95

served with baked Idaho potato, seasonal vegetables, and sliced tomatoes

"Sam Spade went to John's Grill, asked the waiter to hurry up his order of chops, baked potato and sliced tomato... and was smoking a cigarette with his coffee when..." As quoted from "The Maltese Falcon"

Sandwiches

served with fries, lettuce, tomato, onion & pickle

Broiled Deluxe Burger	19.95
Broiled NY Steak Sandwich	26.95
Crispy Chicken Sandwich	17.95
Grilled Pesto Chicken Sandwich	18.00

add ons - blue cheese 3 | cheddar 2 | mozzarella 2
avocado 3 | bacon 3 | fried egg 2 | caramelized onion 3

Pasta

Chicken Linguine Alfredo	19.95
Maine Lobster Ravioli	21.95
herb tomato cream sauce, grana padano	
Tortellone	16.95
filled with ricotta, romano & parmesan cheeses, basil cream sauce, grana padano	
Fisherman's Pasta	27.95
linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano	

On The Side

Baked Idaho Potato	6.95
French Fries	5.95
Sautéed Mushrooms	6.95
Fresh Creamed Spinach	6.95
Caramelized Onions	6.95
Parmesan mashed Potatoes	6.95

NATIONAL LITERARY LANDMARK

"The Maltese Falcon" Room - In honor of author Dashiell Hammett

This landmark was the setting for the Maltese Falcon novel by Dashiell Hammett, and is the headquarters of the Dashiell Hammett Society of San Francisco, founded October 21, 1977, by William F. Nolan and Jack Kaplan. Both aided in establishing "The Maltese Falcon Room" and have been guides in the "Hammett Walks" around the city of San Francisco. The society was created to honor an individual who has made history in the literary world and grants official recognition to those who have contributed to a fuller understanding and appreciation of his works.