

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,
PEACH 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, orange, sugar, bitters, soda

Makers Mark Manhattan \$16

Makers Mark, 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, Italy 12

Sparkling Brut, Chandon, CA, 187ml 15

Champagne, Moet Chandon, France, 187ml 22

White Wine

Rosé, Bieler Pere et Fils, Provence, France 14

Riesling, Tatomer, Santa Barbara County 15

Pinot Grigio, Barone Fini, Valdadige, Italy 12

Pinot Gris, Lichen Estate, Anderson Valley 14

Sauvignon Blanc, Vaughn Duffy, Russian River 14

Sauvignon Blanc, Illumination by Quintessa, Napa 20

Sancerre, Domaine Durand, France 19

Chardonnay, John's Grill, Private Label, CA 13

Chardonnay, Brick & Mortar, Sonoma Coast 14

Chardonnay, Hendry, Barrel Fermented, Napa 17

Red Wine

Pinot Noir, The Calling, Monterey 15

Pinot Noir, Hendry, 'HRW,' Napa Valley 17

Merlot, Hendry, Napa 17

Red Blend, Prisoner, Napa Valley 20

Chianti Classico, Aria, Italy 16

Malbec, Hendry, Block 14, Napa Valley 19

Cabernet Sauvignon, John's Grill, Paso Robles 14

Cabernet Sauvignon, Justin, Paso Robles 19

Cabernet Sauvignon, Turnbull, Napa 23

Zinfandel, Neyers, Napa Valley 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.



DINNER MENU

Appetizers

Escargot	with garlic cream	17.95
Jumbo Prawn Cocktail		19.95
cocktail sauce & horseradish		
Ahi Tuna Tartare		19.95
Kumamoto Oysters	½ dozen 27.00 a dozen 45.00	
Tortellone	sm 16.95 lg 30.95	
filled with ricotta, romano & parmesan cheese, basil cream sauce, grana padano		
Maine Lobster Ravioli	sm 18.95 lg 34.95	
herbed tomato cream sauce, grana padano		

Soups & Salads

New England Clam Chowder	13.95
Lobster Bisque	15.95
Dinner Salad	seasonal greens, croutons
Vinaigrette dressing	(per person) 14.95
Blue cheese dressing	(per person) 15.95
Caesar a La John's	(per person) 17.95
Roquefort Salad	(per person) 18.95
seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette	
Roasted Beet Salad	(per person) 17.95
candied walnuts, feta cheese, lemon aioli, micro-greens	
Heirloom Tomato & Burrata Cheese	17.95
aged balsamic, extra virgin olive oil, basil	
Jack LaLanne's Favorite Salad	(per person) 35.95
seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing	

Seafood & Shellfish

Broiled Halibut	38.95
mushrooms, cherry tomatoes, capers, lemon sauce	
Grilled Pacific Snapper	34.95
sauce piquant (spiced tomato sauce)	
Jumbo Prawns Dijonnaise	29.95
sautéed with mushrooms, wine, garlic, dijon cream	
Broiled Salmon	37.95
hollandaise sauce	
Petrale Sole	34.95
lemon-butter mushroom sauce	
Fried Jumbo Prawns	34.95
crusted in herbed panko bread crumbs	

above served with baked Idaho potato & seasonal vegetables

Pre-Fix Menu

\$95 per person

Lobster Bisque

Filet Mignon & Maine Lobster Tail

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Featured Steaks

New York Steak	40.95
Ribeye Steak	54.95
Filet Mignon	55.95
Surf and Turf	55.95
New York Steak & 3 Fried Jumbo Prawns	
Add 3 Fried Jumbo Prawns	18.00
Add 5 oz Maine Lobster Tail	27.95
served with baked Idaho potato & seasonal vegetables	
Peppercorn Sauce or Béarnaise Sauce	5.00

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

Specialties

Sam Spade's Lamb Chops	54.95
served with baked Idaho potato 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"

Broiled Deluxe Burger	29.95
served with fries, lettuce, tomato, onion & pickle	
add ons	- blue cheese 3 cheddar 2 mozzarella 2
avocado 3 bacon 3 fried egg 2 caramelized onion 3	

Chicken Milanese	34.95
mashed potato, caper-beurre blanc	

Chicken Jerusalem	34.95
sautéed with mushrooms & artichokes, creamy white wine sauce. served with baked Idaho potato and seasonal vegetables	

Pasta

Chicken Linguine Alfredo	34.95
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Fisherman's Pasta	38.95
linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano	

On The Side

Baked Idaho Potato	7.95
French Fries	6.95
Sautéed Mushrooms	7.95
Fresh Creamed Spinach	7.95
Caramelized Onions	7.95
Parmesan Mashed Potatoes	7.95

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 recoanition to those who have contributed to a fuller understandinga and appreciation of his works.