



**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 Imperial Brut, 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

**Chablis**, Famille Ventoura, 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 \$75 per person | 4.95% surcharge will be added to your bill to support SF employer mandates



WELCOME J.P. MORGAN

Appetizers

Escargot	with garlic cream	20
Jumbo Prawn Cocktail	cocktail sauce & horseradish	23
Ahi Tuna Tartare		23
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 21   lg 38	
herbed tomato cream sauce, grana padano		

Soups & Salads

New England Clam Chowder	17
Lobster Bisque	17
Dinner Salad	seasonal greens, croutons
Vinaigrette dressing (per person)	17
Blue cheese dressing (per person)	19
Caesar a La John's (per person)	22
Roquefort Salad (per person)	22
seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette	
Roasted Beet Salad (per person)	22
candied walnuts, feta cheese, lemon aioli, micro-greens	
Heirloom Tomato & Burrata Cheese	22
aged balsamic, extra virgin olive oil, basil	
Jack LaLanne's Favorite Salad (per person)	39
seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing	

Seafood & Shellfish

Broiled Halibut	44
mushrooms, cherry tomatoes, capers, lemon sauce	
Grilled Pacific Snapper	39
sauce piquant (spiced tomato sauce)	
Jumbo Prawns Dijonnaise	39
sautéed with mushrooms, wine, garlic, dijon cream	
Broiled Salmon	39
hollandaise sauce	
Petrale Sole	39
lemon-butter mushroom sauce	
Fried Jumbo Prawns	39
crusted in herbed panko bread crumbs	
above served with baked Idaho potato & seasonal vegetables	

Pre-Fix Menu

\$120 per person

Lobster Bisque

Filet Mignon & Maine Lobster Tail

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Steaks

New York Steak	48
Ribeye Steak	59
Filet Mignon	59
Surf and Turf	70
New York Steak & 3 Fried Jumbo Prawns	
Add 3 Fried Jumbo Prawns	20
Add 5 oz Maine Lobster Tail	30
served with baked Idaho potato & seasonal vegetables	
Peppercorn Sauce or Béarnaise Sauce	7.00

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

John's Prime Steaks

Bone-In Rib Eye	110
T-Bone Steak	90
served with baked Idaho potato & seasonal vegetables	

Prime steaks from California's Brandt family farm,  
Third generation family owned, naturally raised,  
aged 28 days

Specialties

Sam Spade's Lamb Chops	65
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..."  
The Maltese Falcon

Chicken Milanese	39
mashed potato, caper-beurre blanc	
Chicken Jerusalem	39
sautéed with mushrooms & artichokes, creamy white wine sauce. served with baked Idaho potato and seasonal vegetables	

Pasta

Chicken Linguine Alfredo	39
Fisherman's Pasta	49
linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano	

On The Side

Baked Idaho Potato	9
French Fries	9
Sautéed Mushrooms	9
Fresh Creamed Spinach	9
Caramelized Onions	9
Parmesan Mashed Potatoes	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 \$75 per person | 4.95% surcharge will be added to your bill to support SF employer mandates