



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, 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 17

Merlot, Hendry, Napa 17

Red Blend, Prisoner, Napa Valley 20

Chianti Classico, Aria, Italy 16

Malbec, Hendry, Block 14, Napa 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.



WELCOME J.P. MORGAN

Appetizers

Escargot	with garlic cream	20
Jumbo Prawn Cocktail		20
Ahi Tuna Tartare		20
Kumamoto Oysters	½ dozen 27.00 1 dozen	45

Soups & Salads

New England Clam Chowder	15
Lobster Bisque	15
Lunch Salad	
Vinaigrette dressing	15
Blue cheese dressing	17
Caesar a La John's	(per person) 19
Bay Shrimp Louie	(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, microgreens	
Heirloom Tomato & Burrata Cheese	22
aged balsamic, extra virgin olive oil, basil	
Jack LaLanne's Favorite Salad	(per person) 39
spring mix, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette	

Seafood & Shellfish

Grilled Pacific Snapper	30
sauce piquant (spiced tomato sauce)	
Jumbo Prawns Dijonnaise	30
sauteed with mushrooms, wine, garlic, dijon cream	
Broiled Salmon	30
mashed potatoes, hollandaise sauce	
Petrale Sole Amandine	30
lemon-butter sauce & sliced, toasted almonds	
Fried Jumbo Prawns	30

Fried seafood is crusted in herbed panko bread crumbs
Above items served with fresh, seasonal vegetables

On The Side

Baked Idaho Potato	9
French Fries	9
Sautéed Mushrooms	9
Fresh Creamed Spinach	9
Caramelized Onions	9
Parmesan mashed Potatoes	9

Pre-Fix Menu

\$110

Lobster Bisque
Filet Mignon & Maine Lobster Tail

Dessert Choices

Triple Chocolate Torte or New York Cheesecake

John's Steaks

New York Steak	45
Ribeye Steak	53
Filet Mignon	55
Surf and Turf	75

New York Steak & 3 Fried Jumbo Prawns

Add 3 Fried Jumbo Prawns	16
Add 5 oz Maine Lobster Tail	30

served with baked Idaho potato & seasonal vegetables

Peppercorn Sauce or Béarnaise Sauce	7
-------------------------------------	---

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

Sam Spade's Lamb Chops	49
------------------------	----

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	25
Crispy Chicken Sandwich	25

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

Pasta

Chicken Linguine Alfredo	28
Maine Lobster Ravioli	28
herb tomato cream sauce, grana padano	
Tortellone	28
filled with ricotta, romano & parmesan cheeses, basil cream sauce, grana padano	
Fisherman's Pasta	38
linguine, jumbo prawns, salmon, snapper, mushrooms, basil cream sauce, grana padano	

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 \$50 per person | 4.95% surcharge will be added to your bill to support SF employer mandates