

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 \$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 cocktail sauce & horseradish	19.95
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) seasonal greens, shrimp, crumbled roquefort tossed in our famous bleu cheese vinaigrette	18.95
Roasted Beet Salad (per person) candied walnuts, feta cheese, lemon aioli, micro-greens	17.95
Heirloom Tomato & Burrata Cheese aged balsamic, extra virgin olive oil, basil	17.95
Jack LaLanne's Favorite Salad (per person) seasonal greens, crab, shrimp, avocado, mushrooms, tomato tossed in our famous creamy bleu cheese vinaigrette dressing	35.95

Seafood & Shellfish

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

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.

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	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, seasonal vegetables

Pasta

Chicken Linguine Alfredo	34.95
---------------------------------	--------------

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 recognition to those who have contributed to a fuller understanding and appreciation of his works.