

Lobby Bar Cocktails \$14

Carly Rae Jepsen

casa viejo blanco, carrot, radish, jalapeño, agave, lime

Beetlejuice

aloo gin, quinquina, gran classic, beet, lemon

Tío Reyes

banhez mezcal, lizard tail aperitivo, ancho reyes, lime

Hey Toots!

house rum blend, coca cola, cold brew, tonic

Count Sutro

aloo gin, suze, luxardo, timbal dry vermut, local eucalyptus

Secret Garden

house rum blend, centerbe, maraschino, grand poppy, lime

Silk Chiffon

hideout vodka, dolin blanc, lillet rose, rose petals

Umi

iwai 45 whisky, oka sweet vermouth, umami bitters, seaweed

Non-Alcoholic Cocktails \$10

Stormy Waters

lyre's dark cane, ginger beer, lime, crushed ice

Food (kitchen closes nightly at 9:30)

Chile-Pomegranate Spiced Nuts 5 (V, GF)

cashews, pistachios, walnuts, pomegranate, sumac, cayenne

Crispy Chickpeas 5 (VG, GF)

chickpeas, smoked paprika, cumin, lime zest

Truffle Fries 8 (V, GF)

yukon gold potatoes, parmesan, pecorino, black truffle

Caviar & Chips 16 (GF)

bowfin caviar, yukon gold chips, crème fraîche, dill

Strawberry & Fennel Salad 13 (VG, GF)

Spring greens, strawberries, fennel, raspberry-wine vinaigrette

Chicken Karaage 15 (GF)

soy, ginger, mirin, garlic, miso-citrus sauce

Vegan "Chicken" Nuggz 15 (GF)

vegan nuggets + choice of dip (vegan green goddess, vegan house sauce, honey mustard)

Iron Turkey Burger & Fries 18

diestel farms turkey & spinach patty, smoked mozzarella, harissa mayo, lettuce, tomato, onion

Spicy Sweet Flatbread 18

journeyman meats nduja, fontina, hot honey, orange zest

Spring Pesto Flatbread 18

parsley pesto, portobello, jalapeño, fontina

Broccoli Rabe Flatbread 18

broccoli rabe, preserved lemon, fontina, smoked mozz, roasted bell pepper

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Classics \$12 (\$10 M-Th after 9pm)

Martini - house gin or vodka

Negroni - aloo gin, house amaro blend, sweet vermut

Daiquiri - house rum blend, lime, cane

Old Fashioned - house bourbon, cane, bitters

Margarita - casa viejo blanco, lime, agave, salt

French 75 - aloo gin, lemon, bubbles

Manhattan - bourbon or rye, sweet vermut, bitters

Bottles/Cans

Temescal Hazy 12

Temescal Pils 12

Temescal Fruity (Sour) 12

Cellador Mrtyu 375ml (Sour) 25

Standard Deviant (IPA) 10

Almanac Boost (Stout) 12

You Guava Be Kidding Me (Cider) 10

Cliché Seltzer 5

Non-Alcoholic

Lagunitas Hoppy Refresher 5

Lyre's Amalfi Spritz 10

Wines

Sparkling

Bortolin Angelo Prosecco 14/48

Ultraviolet Sparkling Rosé 14/48

White

Coeur Du Mont Sauvignon Blanc 12/42

No Es Pituko! Chardonnay, Curico Valley, Chile 12/42

Sandhi, 2021 Chardonnay, Central Coast, California 52 (Bottle Only)

Soulographie, 2020 White Blend, France 52 (Bottle Only)

Rose

Scribe 2021 UNA LOU Rosé of Pinot Noir 15/54

Red

Viña Echeverria, GCM Coast Red Blend 14/45

EZYTGR, 2021 Pinot Noir, Willamette Valley 16/56

Happy Hours

\$10 Classics and House Red, White and Rosé
M-Th 5-7 & 9-11

\$12 Flatbreads M-Th 5-7

\$8 Classics and House Wines Fridays 5-8

20% gratuity added for all parties of 5 or larger

Top Selling Spirits

Aperitivo

Lizard Tail - 12

F.B. Aperitivo - 14

Contratto Bitter - 14

Vodka

Haku 12

Supergay 14

Helix 15

Axberg 16

Gin

Jin Jiji 14

St. George Terroir 14

Sông Cai Floral 14

Condesa Clàsica 16

Condesa Prickly Pear 16

Mezcal

Madre 14

Del Maguey Vida 16

Tequila

Blanco

Don Fulano Blanco - 14

Tepozán Blanco - 16

G4 Blanco - 16

Tapatio Blanco - 16

Reposado

Tepozán Reposado - 18

Don Fulano Reposado - 18

Tapatio Repo - 18

Whisk(e)y

Japanese

Iwai 45 - 14

Akashi White Oak - 14

Nikka Coffey - 25

Bourbon

L.R. Bourbon - 14

Neversink - 16

Frank August - 20

Rye

L.R Rye - 16

Michter's Single

Barrel- 18

Fort Hamilton - 18

Irish

Hell-Cat Maggie - 12

Kilbeggan Single

Barrel - 16

Two Stacks - 18

Scotch

Monkey Shoulder - 14

St. G. Baller - 16

H.P. 15yr - 20

Digestivo

Génépy - 14

Becherovka - 14

F.B Centerbe - 14

F.B. Carciofo - 14

F.B. Gorini -14

F.B. Fernet - 14

Amaro Nonino - 16

(Full Spirits list available upon request)



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