

"I don't know what to call the top
of the Mark."

"That's it," they told him.

"What's it?"

"Call it 'Top of the Mark!'"



In 1939 hotelier and owner George D. Smith transformed the 19th floor penthouse suite of the Mark Hopkins Hotel into a glass walled cocktail lounge with 360-degree views of San Francisco.

A "must-see" destination for visitors from all over the world who come for the breathtaking views of San Francisco and the Bay, and perhaps even for a rendezvous with nostalgia.

During World War II, servicemen would buy and leave a bottle in the care of the bartender so that the next soldier from their squadron could enjoy a drink. The only requirement being that whoever had the last sip would buy the next bottle...

... and the tradition continues today!

Squadron Bottle

Veterans and military personnel
with a valid ID enjoy a free shot
from a squadron bottle!
Please ask a server or manager.

Purchase a bottle from the bartender to add to the collection and don't forget to sign the log book with your message to fellow servicemen and women.

2nd Consecutive Year #1
Hotel Bar in San Francisco #1
Hotel Bar in California
#2 Hotel Bar in the USA



Follow us on
Instagram

@topofthemarksf

APPETIZERS

KITCHEN HOURS

Sunday - Thursday 4:00PM -10:00PM

Friday - Saturday 4:00PM - 10:45PM

Hog Island Oyster (6) \$27 (12) \$52

Tomales Bay, Apple Prosecco Mignonette, Cocktail Sauce, Lemons **GF**

Ahi Tuna Poke \$27

Red Chile Ponzu, Radish Matchsticks, Tobiko Caviar, Micro Cilantro, Sesame Rice Cracker.

Burrata \$22

Brooks Cherries, Nectarines, Pluot Plum, Heirloom Tomatoes, Genovese Basil, Aged Balsamic, Olio Verde Olive Oil, Maldon Sea salt **VG**

"Pan Asian Style" Lamb Lollipops \$32

Sweet and Spicy Mustard Emulsion

Deviled Eggs \$22

Smoked Salmon, Tobiko, Pickled Mustard Seeds, Chives. **GF**

Bone Marrow \$32

Topped With Dungeness Crab, Yuzu Aioli, Garnishes, Charred Lavain

Uni Parfait \$48

Hokkaido Sea Urchin, Dungeness Crab, Tsar Nicoulai Estate Caviar, Tsar Nicoulai Trout Roe, Tsar Nicoulai Ginger Roe, Avocado-Yuzu Puree, Pickled Daikon, Cucumber Ponzu Gel, Toasted Nori, Lotust Chip, Shiso, Crispy Sesame Cracker

Tsar Nicoulai Osetra Caviar \$175

Buckwheat Blini, Eggs, Onion, Capers, Crème Fraiche, Chives, Norwegian Smoked Salmon

Hamachi Crudo \$27

Yuzu Buttermilk, Nectarine, Persian Cucumber, Jalapeño, Pickled Shallots, Thai Basil, Shiso Oil.

Charcuterie & Cheese \$38

Prosciuttodi Parma, Soppressata, Mortadella, Country Pate, Cornichons Fromage D' affinoid,Truffle Tremor, Midnight Moon Goat Gouda, Olives, French Whole Grain Mustard, Crostini

Mezze Platter \$28

Hummus, Baba Ghanoush, Muhammara, Feta Cheese, Persian Cucumbers, Olives, Radish, Grilled Pita Bread **VG**

Mini Lobster Roll \$38

Maine Lobster,Tarragon Aioli, Celery, Butter Lettuce, Brioche Slider Bun

Salsiccia Flatbread \$25

Fennel Sausage, Shisito Peppers, Castelvetro Olives
Smoked Mozzarella, Arugula, San Marzano Tomato
Sauce

Wild Mushroom & Truffle Flatbread \$25

Exotic Wild Mushrooms, Fontina, Asiago, Fresh Herbs,
Truffled Bianca Sauce **VG**

Desserts

S'mores Under the Star \$16

Smoked Valrhona Chocolate Ganache, Toasted Vanilla
Marshmallows, Graham Cracker Crum, Cacao Nibs.

**Frog Hollow Peach & Vanilla Mille-Feuille
\$16**

Roasted White Peaches, Caramelized Puff Pastry,
Tahitian Vanilla Diplomat Cream, Peach Gel
Almond Praline

Earl Grey Panna Cotta \$16

Compressed Grapefruit, Shortbread Cookie Crumble,
Bee Pollen

Damien Jones, Executive Chef

A 19% gratuity will be added to parties of six or more.
No minors permitted after 10:00 p.m.

COCKTAILS

CAUGHT RED-HANDED

Casa Noble Tequila, Pomegranate, Elderflower,
Lemongrass, Lemon
\$20

BREADWINNER

Top of the Mark Barrel-Aged Bulleit Bourbon, Canton
Ginger, Amaro Abano, Orban 14 Single Malt Rinse, Brunt
Thyme
\$25

TOP OF THE HILL

Dickel Rye, Aperol, Falernum, Pineapple, Cinnamon, Lemon
\$23

SPICED TRADE

Hendrick's Gin, California Glogg, Passionfruit,
Yuzu Marmalade, Sparkling Wine
\$23

THE MARK OLD-FASHIONED

Jefferson's Small Batch Bourbon, Luxardo Maraschino,
Lagavulin Single Malt Mist, Bitters
\$26

CHAI HARDER

Hennesy VS, Ron Zacapa Rum, Black Tea,
Vanilla, Spices, Cream, Chocolate Bitters
\$22

GOOD OLD DAYS

Woodinville Rye, Chateau de Laubade Armagnac VSOP,
Amaro Montenegro, Tempus Fugit Liqueur
\$23

ESPRESSO MARTINI

Tito's Handmade Vodka, Mr. Black Coffee
Liqueur,
Vanilla Beans, Espresso
\$22

Champagne & Bubbles

	Glass	Bottle
Lunetta Prosecco Prosecco, Italy	\$15	\$60
Piper Sonoma Brut NV Sonoma County, California	\$17	\$68
Piper-Heidsieck Cuvée Brut 1785 Champagne, France	\$29	\$145
Moët & Chandon Brut Impérial Champagne, France		\$284
Veuve Cliquot Yellow Label Champagne, France		\$282
Dom Perignon Brut NV Champagne, France		\$543

Rosé Bubbles

	Glass	Bottle
Cremant de Loire Loire Valley, France	\$16	\$64
Schramsberg Mirabelle Brut Rosé California	\$26	\$105
Moët & Chandon Brut Rosé Champagne, France		\$284
Ruinart Brut Rosé Champagne, France		\$434

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White Wines

	Glass	Bottle
Romerhof Riesling Germany, Mosel	\$17	\$68
Joel Gott Sauvignon Blanc California	\$17	\$68
Four Graces Pinot Gris Willamette Valley, Oregon	\$17	\$68
Santa Margherita Pinot Grigio Valdidage, Italy	\$18	\$90
Albert Bichot Mâcon-Villages Chardonnay Burgundy, France	\$16	\$64
Stoneleigh Sauvignon Blanc Marlborough, New Zealand	\$17	\$68
Pazo das Bruxas Albariño Rias Baixas, Spain	\$17	\$68
La Crema Chardonnay Russian River, CA	\$18	\$72
Langlois- Chateau Sancerre Loire Valley, France		\$75
Cakebread Cellars Chardonnay Napa Valley, CA		\$105
Rombauer Chardonnay Carneros, CA		\$95
Grgich Hills Chardonnay Napa Valley, CA		\$110
Ramey Chardonnay Fort Ross-Seaview Sonoma Coast, CA		\$185
Kokomo Sauvignon Blanc, Timber Crest Vineyard Dry Creek, CA		\$80

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Rosé Wines

	Glass	Bottle
Miraval Rosé Côtes de Provence, France	\$22	\$88
La Fête du Rosé Côtes de Provence, France		\$72

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Red Wines

	Glass	Bottle
Seaglass Pinot Noir Central Coast, CA	\$15	\$75
E. Guigal Côtes du Rhône Rouge Rhone Valley, France	\$15	\$60
Decoy Merlot Sonoma, CA	\$15	\$75
Newton Skyside Cabernet Sauvignon Sonoma, CA	\$16	\$64
Tornatore Etna Rosso Sicily, Italy	\$17	\$68
Belle Glos Balade Pinot Noir Santa Rita Hills, CA	\$18	\$72
Luigi Bosca Malbec Argentina	\$20	\$80
Starmont Cabernet Sauvignon California	\$18	\$90
Catena Vista Flores Malbec Argentina		\$56
Luke Merlot Wahluke Slope, WA		\$60
J. Lohr's Pure Paso Red Blend Paso Robles, CA		\$96
Chappellet Bordeaux Blend, Mountain Cuvée Napa Valley, CA	\$21	\$105
Patz & Hall Pinot Noir Sonoma, CA		\$120
The Prisoner Red Blend Napa Valley, CA		\$120
Magna Cum Laude Super Tuscan Montalcino, Italy		\$120
Domaine de Cigalus Rouge Red Blend Narbonne, France		\$120
Groth Cabernet Sauvignon Oakville, CA		\$130

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Jordan Cabernet Sauvignon	\$140
Alexander Valley, CA	
Caymus Cabernet Sauvignon	\$185
Napa Valley, CA	

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Craft Beers

	Can/Bottle
Bud Light Lager St. Louis 4.2% ABV 12 oz	\$9
Stella Artois European Lager Belgium 5.2% ABV 12 oz.	\$9
Trumer Pils Perfect Pilsner Berkeley, California 4.9% ABV 12 oz	\$9
Fort Point KSA Kolsch Style Ale San Francisco, CA 4.6% ABV 12 oz.	\$9
Firestone Walker 805 Blonde Ale Central Coast, CA 4.7% ABV 12 oz.	\$10
Lagunitas IPA Petaluma, CA 6.2% ABV 12 oz.	\$9
Drake's Best Coast IPA San Leandro, CA 7.0% ABV 12 oz.	\$9
Modelo Especial Pilsner Tacuba, Mexico 4.4% ABV 12 oz.	\$9
Heineken Dutch Pale Lager The Netherlands 5% ABV 12 oz.	\$9
Angry Orchard Hard Cider Hudson Valley, NY 5% ABV 12 oz.	\$9
Stone Brewing Hazy IPA Escondido, CA 6.7% ABV 12 oz.	\$9
Athletic Run Wild IPA Stratford, CT <0.5% ABV 12 oz.	\$9

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ZERO-PROOF

Mission Mule	\$15
Mint, Pomegranate, Lemon, Ginger Beer	
Prohibition Paloma	\$15
Grapefruit Juice, Maple Syrup, Lime Juice, Lemon-Lime Soda	
Tropic Like It's Hot	\$15
Pineapple Juice, Coconut Cream, Cinnamon	
Tropic Like It's Hot	\$15
Pineapple Juice, Coconut Cream, Cinnamon	
Squadron Soda	\$15
Pomegranate, Lime, Grenadine, Coca-Cola, Brandied Cherry	
Top of the Mark Fizz	\$15
Passionfruit, Yuzu Marmalade, Falernum Lemon, Soda	
Foggy Bay	\$15
Earl Gray Tea, Cream, Vanilla Simple	
Zero-Proof Creamy Espresso Martini	\$15
Espresso, Vanilla, Cream	
Cucumber-Mint Limonata	\$15
Cucumber, Mint, Simple Syrup, Lemon Juice, Soda	
InterContinental 75 Zero	\$15
Lavender-Infused Honey, Lemon, Fever Tree Tonic	
Sparkling Rose Lemonade	\$8
Fever Tree Ginger Beer	\$7

Bottled Water

250 ml Acqua Panna Natural Spring Water	\$6
250ml SanPellegrino Sparkling Natural Mineral	
Water	\$6
750 ml AcquaPanna Natural SpringWater	
	\$1
0	
750 ml San Pellegrino Sparkling Natural Mineral	
Water	\$10

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Spirits

BOURBON | RYE

Four Roses Small Batch	\$16
Jack Daniel's	\$15
Tullamore Dew	\$15
Basil Hayden	\$18
Angels Envy	\$15
Gentleman Jack	\$18
Dickel 9 Year Sour Mash	\$17
Crown Royal	\$16
Woodford Reserve	\$17
Buffalo Trace Small Batch	\$17
Longbranch	\$16
Makers Mark	\$16
Piggyback by Whistlepig Rye	\$17
Knob Creek Rye	\$17
Templeton Rye	\$17
Gryphon & Grain 5 Year	\$17
Gryphon & Grain Rye	\$17

WORLD WHISKEYS

Jameson – Irish Whiskey	\$15
Bushmills Black Bush – Irish Whiskey	\$15
Dewar's White Label	\$15
The Famous Grouse	\$15
Chivas Regal 12 Year	\$18
Dalmore 12 Year	\$18
Dalwhinnie 15 Year	\$19
Talisker 10 Year	\$18
Laphroaig 10 Year	\$18
Glenlivet 12 Year	\$18
Glenlivet 18 Year	\$24
Glenfiddich 12 Year	\$17
Lagavulin 16 Year Malt	\$24
Auchentoshan	\$19
Oban 14 Year	\$24
Macallan 12 Year	\$21
Macallan 15 Year	\$29
Macallan 18 Year	\$50
Johnnie Walker Black	\$18
Johnnie Walker Blue	\$50
Toki Japanese Whiskey	\$19
Nikka Coffey Grain Nikka Taketsuru	\$20

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Spirits

TEQUILA | AGAVE

Vida Mezcal	\$15
Gracias a Dios Mezcal	\$15
Corazón Blanco	\$15
Don Fulano Blanco	\$18
Don Fulano Añejo	\$20
Don Julio Blanco	\$18
Don Julio Añejo	\$20
Herradura Plata	\$17
Herradura Reposado	\$18
Herradura Añejo	\$19
Patrón Silver	\$18
Patrón Reposado	\$21
Patrón Añejo	\$19
Jose Cuervo 1800 Reposado	\$18
Corazon Expresiones Blanco	\$22
Corazon Expresiones Añejo	\$24
Don Julio 1942	\$48
Don Julio Rosado	\$35
Don Julio Primavera	\$35

V O D K A

New Amsterdam	\$15
Tito's	\$15
Hanson Range	\$16
Absolut	\$15
Ketel One	\$16
Belvedere	\$18
Hangar One	\$16
Grey Goose	\$18

C O G N A C

Courvoisier VSOP	\$17
Cerbois Armagnac	\$17
Hennessy VS	\$17
Hennessy VSOP	\$25
Hennessy X.O	\$48
Remy Martin VSOP	\$19
Remy Martin 1738	\$19

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Spirits

GIN

New Amsterdam	\$15
Hendricks	\$18
Bombay Sapphire	\$17
Beefeater	\$15
Junipero	\$16
Tanqueray	\$16
Monkey 47	\$18
The Botanist	\$17
St. George	\$18

RUM | RHUM

Cruzan Aged Light Rum	\$15
Myers's Dark	\$15
Captain Morgan's Spiced	\$15
Bacardi	\$15
Rumhaven Coconut	\$15
Sailor Jerry Spiced	\$15
Mt. Gay 1703	\$17
Ron Zacapa 23 Solera	\$19

DIGESTIF & APERITIF

Amaro Lucano Aperol	\$14
Drambui Benedictine	\$14
Campari Cherry Heering	\$14
Carpano Antica Formula	\$14
Lillet Blanc Cointreau	\$14
Disaronno Amaretto	\$15
Grand Marnier	\$16
St. George Absinthe Fernet Branca	\$15
Pernod Frangelico	\$14
Kahlua Sambuca White	\$14
Baileys Luxardo Maraschino	\$14
St. Germaine Elderflower	\$15

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