

Inspired by the rich history of the most elegant street in downtown San Francisco, we have created a retro-style bar and revived its historical name, Iron Horse.

Initially opened in 1954 as The Iron Horse Restaurant by famous Bay Area restaurateur Leo Giorgetti, it was one of the city's top dining and drinking spots for over 20 years, favored by celebrities and political figures, including Frank Sinatra, Dean Martin, Sammy Davis Jr., and Liberace.

Marilyn Monroe and hometown baseball hero, Joe DiMaggio, had their wedding reception here. Thus, Iron Horse became the first-rate city destination for anyone hoping to see and to be seen, and we strive to keep this tradition nowadays.

We have created our craft cocktail menu based on the classic heritage using the most recent mixology technics, such as barrel aging and slow drip infusions. At Iron Horse Cocktails, you will find drinks that reflect any gourmet preferences, and our bartenders will be happy to create one for your unique taste.

Several beers are also on tap, including local brews and our favorite bottled beers. We have put together years of beverage industry expertise in creating this bar and move forward with complete dedication to high standards in customer service.

*The most rewarding thing for us is seeing our customers returning and enjoying themselves.
Cheers!*

IRON HORSE

Cocktails



SOME LIKE IT HOT \$14

Mezcal OR Tequila, Passion Fruit, Fresh Citrus, Agave Nectar, Spicy Sesame Oil



BUENA SUERTE \$14

Mezcal, Blackberry Liqueur, Demerara, Fresh Citrus, Plum Bitters



WE'VE GOT THE BEET \$14

Mezcal, Beet Reduction, Ginger, Fresh Citrus, Thyme, Firewater Bitters



SUNSET \$14

Tequila, Aperol, Agave Nectar, Fresh Citrus, Grapefruit Juice, Cardamom Bitters



BETTER WITH AGE \$15

(Aged in Oak Barrel)

Rye Whiskey, Averna, Dry Vermouth, Luxardo Cherry Juice, Orange Bitters



IRON MULE \$14

Whiskey OR Vodka, Ginger Syrup, Fresh Lime, Soda



BIG APPLE \$14

Apple Infused Whiskey, Fresh Citrus, Maple Syrup, Aquafaba, Black Lava Salt



TIKI TEMPLE \$14

Aged Rum OR Vodka, Raspberry, Vanilla, Fresh Citrus



CITY BIRD

\$14

Gin Infused with Passion Berries, Cynar, Velvet Falernum, Passion Fruit, Grapefruit Juice, Fresh Citrus



ABOUT THYME

\$14

Gin, Blackberry Liqueur, Black Pepper Thyme Syrup, Fresh Citrus



ALICE IN WONDERLAND

\$14

Gin Infused with Orange Peels, Fresh Citrus, Simple Syrup, Angostura & Peychaud's Bitters, Aquafaba



ENGLISH BREAKFAST

\$14

Gin Infused with Earl Grey, Fresh Citrus, Demerara, Aquafaba



THE FITZGERALD

\$14

Gin, Lavender Syrup, Fresh Citrus, Aquafaba



NEGRONI (*Aged in Oak Barrel*)

\$15

Gin, Campari, Carpano Antica Sweet Vermouth



ESPRESSO MARTINI

\$14

Vodka, Ritual Roasters Cold Brew Coffee, Salted Caramel, Aquafaba



LADY ROSE

\$14

Vodka, Rose Syrup, Fresh Citrus, Aquafaba

Wine

Price by the glass / bottle

Talbott Kali Hart Pinot Noir 2021	\$13/\$60
California, Monterey County	
Ravel & Stitch Cabernet 2019	\$14/\$65
California, Alameda County	
Ravel & Stitch Sauvignon Blanc 2020	\$13/\$60
California, Alameda County	
The Fableist Chardonnay 2021	\$13/\$60
California, San Luis Obispo County	
Fleurs de Prairie Rose 2021	\$13/\$60
France, Languedoc	
Stanford Brut Governor's Cuvee	\$12/\$55
California, San Joaquin County	
Moët & Chandon "Impérial" Brut	\$125
France, Champagne	
Dom Perignon	\$450
France, Champagne	

Bottle Beer

Chimay Blue	\$13
Belgium / 9.0%	
Duvel Belgian Golden Ale	\$11
Belgium / 8.5%	
Chimay Red	\$11
Belgium / 7.0%	
Hitachino White Ale	\$11
Japan / 5.5%	
Drake's IPA	\$8
California, San Leandro / 7.0%	
Stella Artois	\$8
Belgium / 5.0%	
Heineken	\$8
Netherlands / 5.0%	
Heineken non-alc	\$7
Netherlands / 0%	
Corona Extra	\$8
Mexico / 4.6%	
Guinness Draft	\$9
Ireland / 4.2%	
Angry Orchard Hard Cider	\$7
New York, Walden / 5 %	

DRAFT BEER IS NOT AVAILABLE

Happy Hour

Monday - Friday till 7pm *Happy Hour/Regular Price*

James Bond Martini **\$13/15**

Vodka OR Gin, Dry Vermouth,
Olives or Lemon Twist (Blue Cheese Olives + \$1)

Long Goodbye **\$12/14**

Gin OR Vodka, Fresh Citrus, Simple Syrup,
Cucumber, Soda

Strawberry Margarita **\$12/14**

Tequila, Homemade Strawberry Puree,
Fresh Citrus, Agave Nectar

Love and Theft **\$12/14**

Whiskey, Campari, Carpano Antica,
Mr. Black Coffee Liqueur

Tell it Like it is **\$12/14**

Whiskey, Maple Syrup, Orange
& Angostura Bitters

Whiskey Smash **\$12/14**

Whiskey, Raspberry, Vanilla, Fresh Citrus,
Mint, Soda

Night and Day **\$12/14**

Rye Whiskey, Carpano Antica,
St. George Bruto Americano

Berry Mule **\$12/14**

Blackberry Infused Whiskey, Ginger Syrup,
Fresh Citrus, Soda



Happy Hour
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*To Book Parties and
Private Events:*

info@IronHorseSF.com
www.IronHorseSF.com/reservations
(415) 404-2877 (leave a message)

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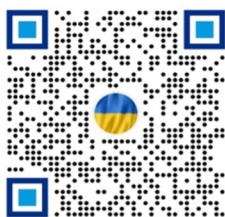
IRON HORSE

Cocktails

DONATES PART OF
THE SALES TO
SUPPORT UKRAINE*



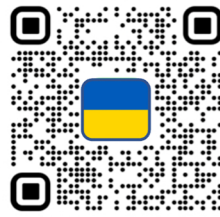
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venmo



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* The funds go to a volunteer organization
volontery.com.ua