



DAY

Daily Lunch Specials!

- Monday** Chicken Enchilladas - \$8.95
- Tuesday** \$2 carnitas tacos & \$2 tecates
- Wednesday** Fried chicken special w/slaw- \$8.95
- Thursday** Roast beef sandwich - \$8.95
- Friday** Fish & Chips w/slaw - \$9.75

STARTERS

SOUP of the DAY - ask us what's special! \$3.75 / \$5.50

CRISPY ONION RINGS - in beer batter \$3.75 / \$5.75

FRENCH FRIES - w/ chipotle aioli sauce \$3.75 / \$5.75
try it with Cajun Spice or garlic - \$.25 more

SPICY BUFFALO WINGS - 8 wings w/ ranch dressing
\$7.75

QUESADILLA - flour tortilla stuffed w/ pepperjack cheese,
served with trio of fresh salsa, guacamole & sour cream
Add: grilled chicken \$2.95 avocado \$2.50
steak \$2.95 carnitas \$2.65

NACHOS! NACHOS! - crispy corn chips w/ cheddar &
pepperjack cheeses, onions, tomatoes and black beans,
served w/ guacamole, sour cream, and salsa \$8.75

SALADS

(choice of red wine, balsamic, Caesar, blue cheese or ranch dressing available)

ADD to your salad:

grilled chicken breast \$2.95 grilled steak \$4.95 grilled shrimp \$4.95

SIMPLE GREENS - fresh spring mix greens, shaved carrots & tomatoes with our balsamic vinaigrette
or choice of dressing \$4.00 / \$6.00

CAESAR SALAD - romaine lettuce, grana padano parmesan cheese & our own caesar dressing \$4.95 / \$7.50

MARS HOUSE SALAD - romaine lettuce, tomato, avocado, grilled onions, roasted red peppers,
parmesan cheese with our own caesar dressing \$9.25

AHI TUNA SALAD - grilled ahi tuna to order on top of a bed of spring greens, tomato & red onions
tossed in our red wine vinaigrette \$9.25

STEAK SALAD - grilled steak over mixed greens, grilled onions, roasted red peppers & red potatoes
in a red wine vinaigrette \$10.25

CHICKEN TACO SALAD - marinated chicken breast, fresh corn chips, romaine lettuce, salsa,
black olives, cheddar cheese with a chilli ranch dressing \$9.45
Add: sour cream or guacamole - \$.50 each

SOUPS AND PASTAS

Changes Daily - please ask your server what's special today

SOUP cup \$3.75 / bowl \$5.50
PASTA \$11.25

PIZZA - 8" pies individually prepared

NEW MARGARITA - layered ricotta & sundried tomato and striped w/ a pesto sauce \$8.50

GARDEN PIZZA - roasted red peppers, pesto, caramelized onion & greens w/ grana padano parmesan
cheese \$8.50

JUST CHEESE! - layer of mozzarella and parmesan cheese over our homemade fresh tomato pizza sauce \$7.25

ADD YOUR OWN TOPPINGS - choose from pepperoni, grilled chicken**, mushrooms, roasted red
peppers, caramelized onions, black olives, roasted garlic, fresh tomatoes, sun dried tomatoes,
jalapeno peppers, pesto, and fresh basil (** charged as 2 toppings) \$0.75 each

Kitchen is open 11:30-2:30pm, 5-8pm Mon - Thurs and 4:30-8:30pm Fridays

Our Happiest of Hours are every Monday thru Friday 3-7pm

For large groups or private parties contact Jenny at jenny@marsbarsf.com or 415-621-MARS (6277)

SANDWICHES AND GRILL

(choice of simple green salad or fries included. ceasar salad or side soup – additional \$.50)

Choice of cheese & toppings: cheddar, pepperjack, swiss, blue cheese, brie cheese
avocado, bacon, sautéed mushrooms- \$1.25/ ea grilled onions - \$.50
extra dressings: BBQ, ranch, buffalo wing, chipotle aioli, garlic aioli, guacamole, sour cream, pesto - \$.50 each

MARS' BURGER – always made with 100% all natural black Angus beef, served with fresh lettuce, sliced tomato, red onion, pickle spear, on a toasted brioche poppy seed bun	\$ 9.65
GARDEN BURGER –vegetarian patty for those who aren't looking for the beef	\$8.65
FRENCH DIP – sliced roast beef served hot with au jus (we suggest to try it with melted swiss cheese!)	\$8.95
BBQ PULLED PORK – slow roasted pork served w/ fresh cole slaw	\$9.25
STEAK SANDWICH –grilled steak, roasted red peppers, tomato & greens, with an aioli dressing	\$10.25
CHICKEN SANDWICH - w/ warmed brie cheese & apple slices, topped with fresh greens & on baguette	\$9.25
CHICKEN WRAP – flour tortilla stuffed w/ grilled chicken, lettuce, tomatoes, pepperjack & ranch dressing	\$9.25
TURKEY CLUB – white turkey breast, crisp bacon & avocado served w/ lettuce, tomato & lemon aioli	\$9.25
GRILLED AHI TUNA -grilled to order on toasted sesame seed brioche bun w/grilled red onions & wasabi aioli	\$9.25
PORTABELLO MUSHROOM – marinated w/balsamic vinegar, olive oil & fresh herbs, served w/ fresh greens, roasted red peppers & melted swiss cheese	\$9.25
NEW*** GRILLED VEGETABLE WRAP –grilled yellow squash & zucchini & mushrooms, roasted red peppers, blue cheese, basil herb dressing & fresh greens in a flour tortilla	\$9.25

CARE FOR SOMETHING TO DRINK?

Beers on Tap

Anchor Steam Ale	\$5.00
Anchor Steam Porter Ale	\$5.00
Sierra Nevada Pale Ale	\$5.00
NewCastle Brown Ale	\$5.00
Speakeasy IPA	\$5.00
Wyder's Pear Cider	\$5.00
Widmer Hefeweizen	\$5.00
Blue Moon Wheat Ale	\$5.00
Stella Artois	\$6.00
Guinness Stout	\$6.00

Beers in bottles

Budweiser	\$4.00
Bud Light	\$4.00
Coors Light	\$4.00
Tecate	\$4.00
Amstel Light	\$5.00
Corona	\$5.00
Dos Equis Amber	\$5.00
Dos Equis Lager	\$5.00
Heineken	\$5.00
Red Stripe	\$5.00
O'Douls Non-Alcoholic	\$4.00

Wines by the Glass

Chardonnay – Beaulieu Vineyards, Sonoma	\$6.00 / \$24.00 btl
Sauvignon Blanc – Cooralook, Australia 2008	\$7.00 / \$28.00 btl
Pinot Grigio – Trinity Oaks, California 2008	\$7.00 / \$28.00 btl
Merlot – License, California 2005	\$6.00 / \$24.00 btl
Zinfandel – License, California 2005	\$7.00/ \$28.00 btl
Pinot Noir – Cycles Clement, California 2008	\$8.00 / \$32.00 btl
Kenwood Wineries Sparkling Brut, Napa	\$8.00 /\$32.00 btl
Vueve Cliquot Brut Champagne	\$95.00 btl only

Sodas, juices, etc.

Pepsi, Diet Pepsi, Sierra Mist, Gingerale	\$2.00
Fresh juice (orange, cranberry, pineapple, tomato)	\$2.00
Crystal Geyser spring water	\$2.00
Crystal Geyser – sparkling or cran/blackberry	\$2.00
Fresh Lemonade	\$2.00
Coffee or Tea	\$2.00
Red Bull Energy Drink (regular, sugarfree)	\$4.00