



Weekly Happy Hour Specials

Monday 1/2 price Buffalo wings
& \$3 Bottled Beer

Tuesday \$2 carnitas tacos and \$2 Tecates

Wednesday \$5 Cheese Pizza @ Happy Hour

START WITH

SKEWERS – three skewers with BBQ dipping sauce (choice of chicken or steak) 6.95

MOZZARELLA STICKS w/ our fresh marinara sauce 7.95

SPICY BUFFALO WINGS – six wings w/ blue cheese or ranch dressing 8.95

FRIED CALAMARI – w/ whole grain mustard aioli 9.95

CRISPY ONION RINGS – in beer batter served with BBQ sauce 4.75 / 6.75

FRENCH FRIES – w/ our popular chipotle aioli sauce 4.75 / 6.75

Try it with Cajun spice or garlic + 1

Dylan's Way – w/ melted cheddar cheese + 1.50

Nick's Way – w/ melted cheese and crumbled apple wood smoked bacon + 2.50

QUESADILLA – flour tortilla stuffed w/ pepper jack cheese, served with fresh pico de gallo, guacamole & sour cream 8.95

NACHOS! NACHOS! - crispy corn chips w/ cheddar, pepper jack cheese, onions, tomatoes and black beans, served w/ guacamole, sour cream and pico de gallo 9.95

CHIPS 'N' SALSA – w/ fresh pico de gallo salsa & guacamole 5.75

SALADS (Choice of red wine, balsamic, Caesar, ranch or blue cheese dressing)

SIMPLE GREENS – fresh organic mix greens, shaved carrots & tomatoes with our balsamic vinaigrette or choice of dressing 4.50 / 6.50

CAESAR SALAD – romaine lettuce, grana padano parmesan cheese & our own Caesar dressing 4.95 / 6.95

ASIAN STEAK SALAD – grilled steak, romaine lettuce, shredded cabbage & carrots, cilantro, fresh mango, spicy roasted peanuts in our own orange sesame dressing 13.75

ADD to your salad: Grilled Chicken Breast - 4.25 Wild Salmon - 5.25 Grilled Steak - 5.75

PIZZA - 8" pies individually prepared

NEW MARGARITA – layered ricotta & sundried tomato and striped w/ a pesto sauce 8.75

GARDEN PIZZA – roasted red peppers, pesto, caramelized onion & greens w/ grana padano parmesan cheese 9.75

JUST CHEESE! – layer of mozzarella and parmesan cheese over our homemade fresh tomato pizza sauce 7.75

ADD YOUR OWN TOPPINGS – choose from pepperoni, grilled chicken**, roasted red peppers, caramelized onions, black olives, roasted garlic, fresh tomatoes, sun dried tomatoes, jalapeno peppers, pesto, and fresh basil (** charged as 2 toppings) add 1.00 each**

FROM THE GRILL (choice of side mixed green salad or French fries)

MARS BURGER – ½ lb. 100% all natural black-angus beef, on a toasted bun, w/ lettuce, tomato, red onion & pickle spear 11.95

CHICKEN WRAP – grilled chicken breast, lettuce, tomato, pepper jack cheese and ranch dressing in a flour tortilla 11.95

GRILLED CHICKEN SANDWICH – grilled chicken breast, mixed greens, brie cheese and roasted apple slices 11.95

STEAK SANDWICH – grilled steak, avocado, arugula, roasted tomatoes, pesto 13.95

BBQ PULLED PORK SANDWICH – our own slow roasted BBQ pulled pork on a toasted bun served with side of cole slaw 10.95

GARDEN BURGER – all vegetarian patty served on a toasted non-seeded bun 10.75

PORTABELLO MUSHROOM SANDWICH – marinated with balsamic vinegar, olive oil & herbs, mix greens, roasted red peppers and Swiss cheese 10.75

GRILLED SALMON SANDWICH – fresh salmon grilled & served with red onions, aioli and pickled ginger 13.75

GRILLED AHI TUNA SANDWICH - grilled to order w/ grilled red onions & wasabi aioli 13.95

ADD TO ANY ORDER

Cheddar, Pepper Jack, Swiss, Blue Cheese, BBQ, Ranch, Buffalo Wing Sauce, Chipotle Aioli, Garlic Aioli, Guacamole, Sour Cream, Pesto, Pico de Gallo, Jalapenos, Marinara Sauce, Grilled Onions, Caramelized Onions, Roasted Red Peppers, Cucumbers 1.00

Avocado, Apple wood Bacon, Brie Cheese 2.

Carnitas 3.75 Chicken Breast 4.25 Grilled Steak 5.75 Wild Salmon 5.25 Ahi Tuna 5.25

San Francisco sales tax is not included. A service charge of 20% is added to parties of 6 or more

Kitchen is open Monday - Friday 11:30am-9pm and Saturdays 12noon - 6pm

Our Happiest of Hours are every Monday thru Friday 3 -7pm AND all day Saturday until 6pm

MARS COCKTAILS

Rego Park Templeton Rye Whiskey, Maraschino, lime juice, grenadine 11

The Ginge Olmeca Altos Tequila, Del Maguey Mezcal Vida, Canton ginger, ginger beer, lime juice 10

Lavandula Grey Goose Citron, lavender syrup, lemon juice 11

Ska°I Distillery 209 Gin, Aquavit, grapefruit juice 9

“305” Bacardi 8 year, fresh mint, sugar, lime juice, club soda 10

Town Called Malice Hendricks Gin, apricot jam, lemon juice, Peychauds, club soda 10

Into the Woods Woodford Reserve, simple syrup, lemon juice, Angostura bitters 10

BEER

Draft

Anchor Steam Ale 5

Lagunitas IPA 5

Scrimshaw Pilsner 5

Shock Top Belgium White Ale 5

Sierra Nevada 5

Smithwick's Irish Ale 5

Franziskaner Hefeweizen 6

Guinness Stout 6

Stella Artois 6

Deschutes Fresh Squeeze 6

Seasonal Draft 6

Magners Irish Cider 6

Bottle

Budweiser 4

Bud Light 4

Coors Light 4

Tecate 4

Amstel Light 5

Corona 5

Heineken 5

Red Stripe 5

Chimay White 8

O'Doul's Non-Alcoholic 4

WINE

Chardonnay - Acacia, Sonoma, 2009

Sauvignon Blanc - New Harbor, New Zealand 2013

Cabernet Sauvignon - Snapdragon, California 2010

Pinot Noir - DeLoach, California 2011

Wolf Blass, Sparkling Brut, Australia

Glass

6

7

6

8

8

Bottle

24

28

24

32

32

OTHER

Coke, Diet Coke, Sprite, Ginger ale 2

Fruit juice (orange, cranberry, pineapple, tomato) 2

Bottled water (still or sparkling) 2

Fresh juice Lemonade 2

Arnold Palmer (ice tea & lemonade) 2

Coffee or Tea (iced or hot) 2

Gosling's Ginger Beer 4

Red Bull Energy Drink (regular, sugar free) 4

For large groups or private parties contact events@marsbarsf.com or 415-621-MARS (6277)
798 Brannan St @ 7th. San Francisco CA 94103 ☒ www.marsbarSF.com