

THIRD RAIL





Private Events at Third Rail

Located in San Francisco's historic Dogpatch neighborhood, Third Rail is a modern take on a friendly neighborhood bar.

The name Third Rail relates to the bar's positioning proximal to the San Francisco Municipal Railway's T Third Street light rail line, as well as the eponymous cocktail that's a best seller at sister spot Range. Paxton Gate design/build team Sean Quigley and Scott McCrea (Flour+Water) gave the bar a subtle train station-inspired vibe with art deco touches and a mid-century aesthetic. Furnishings include Eames inspired chairs and sofas, industrial tin signage, and a vintage French train station clock that spans four and a half feet. The 1,200 sq-foot space features an L-shaped bar, bench seating, and an intimate lounge area.

Third Rail is available for dedicated events (up to 85 guests) and partial buyouts, as well as group reservations and dedicated experiences like Third Rail's unique cocktail and jerky tasting, which showcases the bar's specialty cocktails and craft spirits paired with the flavors of artisanal jerky.

Third Rail's hand-crafted cocktails — made from fresh, seasonal ingredients, with house-cut ice — are serious in spirit, but lighthearted in nature. Pick your poison: Third Rail's cocktail menu is divided into "shaken" or "stirred" selections, and includes libations to please everyone. Choose from well-chosen wines, as well as a plethora of brews by the bottle or on tap; try selections from Anchor Brewing (the brewery is a stone's throw away from Third Rail), or venture further afield with Allagash white ale from Portland, ME. For those foregoing booze, bartenders would be delighted to mix delicious mocktails or provide additional non-alcoholic beverage options.

Bar snacks at Third Rail include crunchy, addictive chicharrones (fried pork skins), and an impressive lineup of ten types of artisanal jerky, including pork sticks that offer notes of red wine, bay leaf, garlic, and fennel seed; mushroom jerky from local 'shroom purveyor Far West Funghi; "Grandma Frances" pastrami style beef jerky; and sriracha-spiked jerky from the Sonoma County Meat Co. If the classic bar snack doesn't provide enough sustenance for your crew, Third Rail has friendly relations with a lineup of local restaurants and caterers; alternately, the team is happy to work with your preferred partner.

Though Third Rail feels humble and easygoing, proprietors Phil West and Jeff Lyon bring serious chops to the operation. Both gentlemen have been in the hospitality business for decades, and their bar staff offers a corresponding level of finely tuned, top-notch service.

Floor Plan

