

## WEEKEND MENU

**MILLIONAIRE'S BACON®** as featured on "United States of Bacon" of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made.

**Galbi:** marinated short rib, Korean staple.

Limited Gluten-free toast available upon request add \$1

### Weekend / Holidays

In order to prepare your food in timely manner, No Substitutions please.

### Small Bites

#### Avocado Toast

Smashed avocado, red radish, kohlrabi, scallion, cherry tomato, shaved red onion.

#### Korean FC wings

Savory mild jalapeno garlic sauce tossed Korean Fried Chicken, rice cake.

#### Popcorn Chicken and waffle bits.

#### Tater Poutine

Curry, tater tots, bacon, fried egg, cotija, green onion.

#### Millionaire's Candy®

Our candied bacon cooked well done, perfect thickness...easy to enjoy.

#### Millionaire's Way

Millionaire's Bacon®, house baked butter biscuits w/ honey butter.

### Soufflegg skilletts

Soft steamed egg scramble served on a skillet. Fluffy, delicious, and wholesome!  
Served with crispy Yukon and rustic wheat toast.

Add \$3 for mixed fruits instead of potato.

#### Bay bottom

Fresh Dungeness crab, tiger prawns, asparagus, scallion

#### Piggy

Minced pork, crispy bacon, scallion

#### Gardener

Sauteed mixed veggie, cherry pepper

### Brunch Specials

#### Open Face

Wagyu patty, spinach, mixed vegetable, white cheddar, fried egg, ginger rice, demi-glace.

#### Sprout Bibimbap

(Add minced pork, chicken or tofu +4, for galbi +6)

Red cabbage, onion, apple, wakame, mushroom, romaine, spinach, fried egg, gochujang sauce, rice. Mix and enjoy!

#### Morning Tacos served with crispy Yukon

Galbi, avocado, scrambled egg, scallion, kimchi pico de gallo, red cabbage, jack, cotija.

#### Jjapaguri

Inspired from 4 academy awards winning film "Parasite".  
Harmony of two classic Korean instant noodles, Jjapagetti and Neoguri Udon.  
Millionaire's bacon®, mixed vegetable, minced pork, egg.

#### Korean FC & Waffles w/adobo maple syrup

Served with fried cauliflower and fried chicken.

#### Tornado Galbi Omurice

Twisted scrambled egg over vegetable Galbi fried rice, demi-glace.

#### Gogi Bowl

Marinated short rib served with mixed vegetable over rice.

### Hot Cakes & French Toast

For pure Vermont maple syrup +2

Add caramelized candy Banana or maple-glazed walnuts +2

Add Mixed berries +3

\* for a complete meal add \$9

Two eggs. a choice of bacon, chicken mango or pork wine.

Add \$5 more for Millionaire's Bacon® instead

#### Marnier French toast

13

#### Mascarpone Stuffed Deep Fried French Toast

15

#### Lemon Ricotta Pancake

15

#### Butter Milk Pancake

13

### Egg plates

Served with rustic wheat toast and crispy Yukon  
Add \$3 for mixed berries.

#### Two Eggs Any Style

15

#### Two Eggs w/bacon, chicken mango or pork wine sausages

18

#### Two Eggs w/Millionaire's bacon®

20

### Scrambles

Served with rustic wheat toast and crispy Yukon  
Add \$3 for mixed fruits instead of potato. Add \$2 for egg whites

#### Primavera

Egg whites, roasted tomato, arugula, mushroom

17

#### Garden Delight

Crumbled tofu, mushroom, cauliflower, tomato, bell pepper, spinach, red onion, basil, garlic, curry.

17

#### Big Hass

Bacon, mushroom, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

20

#### Sailor's

Tiger prawns, smoked salmon, crab, bacon, garlic, cherry pepper, mild cheddar

28

#### Franciscan

Chicken mango, avocado, pimento, mushroom, celery, jack

20

### Poached Eggs on ciabatta, served w/crispy Yukon.

#### Florentine Benedict

Sautéed spinach, tomato, parmesan, Meyer hollandaise

17

#### Frisco Benedict

Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise

20

#### Country Benedict

Korean FC, tomato, gochujang hollandaise

21

#### Blackstone Benedict

Millionaire's Bacon®, asparagus, tomato, Meyer hollandaise

22

#### Salmon Yuzu Benedict

Yuzu EVOO brushed smoked salmon, lemon, pickled red onion, cucumber, capers, tamari hollandaise

22

#### Crab Benedict

Fresh Dungeness crab, spinach, capers, parmesan, Meyer hollandaise

32

### Burgers & Sandwiches

Dill pickle aioli. Impossible patty is available +3.

Served with either extra crispy russet wedges OR green salad.

Add bacon or avocado +2

#### Chicken burger

19

**Grilled chicken breast or Korean FC**, avocado, cherry pepper, pimento, arugula, Swiss

#### Story burger

Wagyu patty, avocado, fried onion, tomato, arugula, pickles, American

19

#### Veggie burger

Veggie patty, roasted tomato, onion, avocado, spinach, Swiss

16

#### Cheese Steak burger

Sliced Galbi steak, tomato, scallions, lettuce, jack

21

#### Cluck Sandwich

Grilled Chicken breast, Vietnamese salad, jalapeño

17

#### Millionaire's BLT

Millionaire's bacon®, tomato, romaine, jack

19

#### Chicken Mango Melt

Chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar Made with ciabatta roll, dill pickle aioli.  
Served with green salad and tomato bisque dipping soup.

19

### Salads served w/ ciabatta

#### Mango salad

Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, cherry tomato, cashew nut, smoky lime dressing

19

#### Avocado Salad

Grilled chicken breast, bacon, avocado, pickled red onion, cherry tomato, arugula, white cheddar, cilantro lime dressing

18

#### Galbi Salad

Sliced galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips, sesame dressing

20

#### Tofu Salad

Spring mix, romaine, soft tofu, cherry tomato, tortilla strips, sesame dressing.

15

We kindly ask for 2 credit cards split/ table.

20% gratuity included for parties of 5 or more. Prices are subject to change without notice. Corkage Fee is \$20/bottle 750ML up to 2 bottles/ table. We are not responsible for lost/stolen items.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne ill.

## Side

Toast	4	Mixed Fruit	6
Biscuit	5	Avocado	3
Two eggs	5	Mixed green	5
Bacon	7	Potato wedges	5
Millionaire's bacon®	11	Crispy Yukon	5
Pork Wine sausage	7	Tater tots	5
Chicken Mango sausage	7		

## Kid's Menu (10 years or younger) 11

- Mickey mouse hotcake: with one bacon, one scrambled
- Biscuits burger: Beef patty and cheese served with potato wedges
- Galbi Rice: marinated short rib over rice

## Beverages

Coke, Diet Coke, 7 up, Ginger ale	3
Sparkling water 500ml (San Pellegrino)	4
Ginger beer (Bundaberg)	5
Passion fruit Iced Tea (unsweetened)	4
Fresh Raspberry Lemonade	5
Fresh Squeezed Orange Juice	5
Fresh Squeeze Grapefruit Juice	5
Cranberry Juice	3
Apple Juice	3
Arnold Plamer (With raspberry lemonade)	4.5

## Coffee

Coffee (Refill)	4
Espresso	4
Americano	4.5
Cappuccino	5
Latte	5
Mocha	5.5
Hot Chocolate	5
Caramel Macchiato	5
Green tea Latte	5.5
Coconut Cream Latte	5.5
Breakfast SoyLatte (steeped tea, soy, sesame, caramel & cardamom)	5
Milk or Soy milk	

Espresso drinks are served double shots.  
Sub soy milk, almond milk or oat milk for **.50 cents**  
Add vanilla, caramel or chocolate syrup for **\$1**  
Add extra shot for **\$1**

## Hot Teas

English Breakfast	Lavender Earl Grey	4
Spring Jasmine	Organic Green	
Sweet Chamomile	Simple Mint	

## Beers

Stella, Pilsner ABV 5.2%	7
Booch craft hard kombucha (strawberry lemonade) ABV 7%	7
Hefe-D, Alameda Island ABV 4.1%	7
Hazy, IPA, Alameda Island ABV 6.1%	8
Space Dust, Elysian IPA ABV 8.2%	9

## Morning Cocktails

**Mimosa (by glass or bottomless per person) 10/24**

Orange, Grapefruit, Raspberry Lemonade or Peach

\*\* Required a whole party to participate for a bottomless\*\*  
\*\* We kindly ask our guests to limit seating time to **60 mins** \*\*  
\*\* A food purchase is required\*\*

**Irish Coffee 12**  
Jameson, brown sugar, whip cream, nutmeg

**Marmalade Morning Sour 12**  
Whiskey, marmalade, sweet and sour

**Espresso Martini 12**  
Vodka, espresso, crème de cacao, half and half, chocolate syrup

**Red Sangria 10**  
Red wine, orange juice, raspberry lemonade served with seasonal fruit

**Rockridge Michelada 10**  
Beer, Worcestershire, salt, lime, tomatoes juice, and secret spice

**Bloody Mary 12**  
Vodka, spicy tomatoes juice, and house pickles

**Millionaire's Mary 15**  
House spicy bloody, spices and Millionaire's bacon®

#1 People's Choice Award @BloodyMaryFest 2016, 2017, 2018  
#1 Original Bloody Mary in SF @ Bloody MaryFest 2017, 2018

## Selected Wine & More

### Sparkling Wine & Rose

**Prosecco, Bivio, Italy 11/42**  
Fresh dry wine with a fruity and floral fragrance, harmonic taste.

**Brut Rose, Veuve Du Vernay, France 11/42**  
Red and citrus aromas, well balanced, fine bubbles.

**Rose, DAOU Paso Robles, CA. 2019 13/50**  
Delightfully fragrant and floral. The palate is refreshingly crisp yet luscious smooth.

### White Wine

**Sauvignon Blanc, Bell Lake country, CA. 2019 11/42**  
Crisp and bright aromas of lychees, wet stone, lemon meringue and grapefruit are coupled with flavors of tropical and honeydew melon, supported by a bright pineapple note.

**Chardonnay, Mer Soleil Santa Lucia Highlands, CA. 2017 12/46**  
Fresh, bright aromas and the taste of white peach, this wine has a vibrant acidity balanced by the lush flavors of fully ripe fruit.

### Red Wine

**Pinot Noir, Complicated Monterey Country, CA. 2018 12/46**  
Dried cherry meets with pinches of anise. The palate is fresh, with pomegranate and cherry flavors

**Merlot, Raymond R Collection Napa, CA. 2017 11/42**  
Alluring aromas of plums, cherries and delicate floral notes of Violet. This wine also offers flavors of wild strawberries and hints of earthiness with well-structured tannins.

**Zinfandel, Earthquake Lodi, CA. 2018 12/46**  
A rich, burly wine peppery spice and baked cherry pie aromas. Jammy and chewy with flavors of berry, plum, vanilla, herbs, and spice

**Cabernet Sauvignon, Broadside Paso Robles, CA. 2017 11/42**  
Aromas of dark strawberry and red plum. Also has a savory herb provide a counterpoint to the rich flavors of pomegranate syrup and mulberry on the palate, with chalky tannins.

**Cabernet Sauvignon, Chateau Buena Vista Napa, CA. 2018 89**  
This is a full-bodied with blended flavors of blueberry, black currant, and hints of cedar spice. Smooth and structured tannins with balanced acidity led to a long and juicy finish.

**Malbac, Filus Reserve, Argentina. 2017 11/42**  
In the nose, it is intense with aromas of raspberry and plum. Also has a sweet and strong tannin as well as a spicy sensation at finish.

**BESTEST BREAKFAST MADE FRESH TODAY  
TOMORROW TOO!!**