

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

IN ORDER TO PREPARE YOUR FOOD IN TIMELY MANNER,
NO SUBSTITUTIONS PLEASE.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY
RESTRICTIONS.

AFTER WE PREPARED YOUR FOOD, WE WILL NOT ACCEPT
RETURNS OR EXCHANGES.

Small Bites 11

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® 12
Our candied bacon cooked well done, perfect thickness...easy to enjoy.

Millionaire's Way 14
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 28
Fresh Dungeness crab, tiger prawns, asparagus, scallion

Piggy 21
Minced pork, crispy bacon, scallion

Gardener 19
Sautéed mixed veggie, cherry pepper

Brunch Specials

Open Face 20
Wagyu patty, spinach, vegetables, white cheddar, fried egg, ginger rice, demi-glace.

Sprout Bibimbap 15
(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 19 served with crispy Yukon
Galbi, avocado, scrambled egg, scallion, kimchi pico de gallo, red cabbage, jack, cotija.

Jjapaguri 20
Inspired from 4 academy awards winning film "Parasite".
Harmony of two classic Korean instant noodles, Jjapaghetti and Neoguri Udon. Millionaire's bacon®, vegetables, minced pork, egg.

Korean FC & Waffles 20 w/adobo maple syrup
Served with fried cauliflower and fried chicken.

Tornado Galbi Omurice 20
Twisted scrambled egg over vegetables Galbi fried rice, demi-glace.

Gogi Bowl 21
Marinated short rib served with vegetables 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 17
Egg whites, roasted tomato, arugula, mushroom

Garden Delight 17
Crumbled tofu, mushroom, cauliflower, tomato, bell pepper, spinach, red onion, basil, garlic, curry. (No egg)

Big Hass 20
Bacon, mushroom, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

Sailor's 28
Tiger prawns, smoked salmon, crab, bacon, garlic, cherry pepper, mild cheddar

Poached Eggs on ciabatta, served w/crispy Yukon.

Florentine Benedict 17
Sautéed spinach, tomato, parmesan, Meyer hollandaise

Country Benedict 21
Korean FC, tomato, Gochujang hollandaise

Blackstone Benedict 22
Millionaire's Bacon®, asparagus, tomato, Meyer hollandaise

Salmon Yuzu Benedict 22
Yuzu EVOO brushed smoked salmon, lemon, pickled red onion, cucumber, capers, Tamari hollandaise

Crab Benedict 32
Fresh Dungeness crab, spinach, capers, parmesan, Meyer hollandaise

Burgers & Sandwiches

Dill pickle aioli. Impossible patty is available +3.
Served with either extra crispy russet wedges OR green salad.
Add bacon or avocado +3

Chicken burger 19
Grilled chicken breast or Korean FC, avocado, cherry pepper, pimento, arugula, Swiss

Story burger 19
Wagyu patty, avocado, fried onion, tomato, arugula, American

Veggie burger 16
Veggie patty, roasted tomato, onion, avocado, spinach, Swiss

Cheese Steak burger 21
Sliced Galbi steak, tomato, scallions, lettuce, jack

Millionaire's BLT 19
Millionaire's bacon®, tomato, romaine, jack

Salads served w/ ciabatta

Mango salad 19
Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, cherry tomato, cashew nut, smoky lime dressing

Avocado Salad 18
Grilled chicken breast, bacon, avocado, pickled red onion, cherry tomato, arugula, white cheddar, cilantro lime dressing

Galbi Salad 20
Sliced galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips, sesame dressing

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
Yuja Fizz	6

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	5
(steeped tea, soy, sesame, caramel & cardamom)	
Milk or Soy milk	5
Iced Cinnamon Latte	7

Espresso drinks are served double shots.
 Sub soy milk, almond milk or oat milk for \$1
 Add vanilla, caramel or chocolate syrup for \$1
 Add extra shot for \$2

Hot Teas

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

Beers

Stella, Pilsner ABV 5.2%	7
Hefe-D, Alameda Island ABV4.1%	7
Booch craft hard kombucha (strawberry lemonade) ABV 7%	8
Hazy, IPA, Alameda Island ABV 6.1%	8
Space Dust, Elysian IPA ABV8.2%	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!!**