

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.

Add \$6 to substitute OR \$12 for a side order

Beef Galbi: marinated short rib, Korean staple.

Limited Gluten-free toast available upon request add \$1.5

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

Avocado Toast

Smashed avocado, red radish, kohlrabi, scallion, cherry tomato, shaved red onion, dried cranberries

Mac N' Cheese

Sharp cheddar, bacon, chopped pickles, panko crumbs & Cheetos

Popcorn Chicken and waffle bits.

Bite sized Korean FC and waffles tossed with popcorn and maple syrup

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

Korean FC wings

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

Millionaire's Way

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

Brunch Specials

Open Face

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

Sprout Bibimbap

(Add minced pork, chicken or tofu +4, for Beef Galbi +6)
Red cabbage, onion, apple, wakame, mushroom, romaine, spinach, fried egg, gochujang sauce, rice. Mix and enjoy!

Morning Tacos

Served with crispy Yukon

Beef Galbi, avocado, scrambled egg, scallion, pico de gallo, red cabbage, romaine, mild cheddar, cotija

Jjapaguri

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 w/adobo maple syrup

Served with fried chicken.

Tornado Galbi Omurice

Twisted scrambled egg over vegetables Beef Galbi fried rice, demi-glace

Gogi Bowl

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 +3, Mixed berries +4

** For a complete meal add \$10 **

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

Add \$6 more for Millionaire's Bacon® instead

Marnier French toast

Mascarpone Stuffed Deep Fried French Toast

Lemon Ricotta Pancake

Butter Milk Pancake

Egg plates

Served with ciabatta and crispy Yukon

Add \$4 for mixed fruits instead of potato. Add \$2 for egg whites

Two Eggs Any Style

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

Two Eggs w/Millionaire's bacon®

Scrambles

Served with ciabatta and crispy Yukon

Add \$4 for mixed fruits instead of potato. Add \$2 for egg whites

Primavera scramble

Egg whites, roasted tomato, arugula, mushroom

Garden Delight scramble

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

Big Hass scramble

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

Sailor's scramble

Prawns, smoked salmon, crab, bacon, garlic, cherry pepper, mild cheddar

Franciscan scramble

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

Kitchen Story™ scramble

Millionaire's Bacon®, avocado, scallion, asparagus, jack

Poached Eggs on ciabatta, served w/crispy Yukon.

Florentine Benedict

Sautéed spinach, tomato, parmesan, Meyer hollandaise

Frisco Benedict

Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise

Country Benedict

Korean FC, tomato, Gochujang, Meyer hollandaise

Blackstone Benedict

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

Salmon Yuzu Benedict

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

Crab Benedict

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 avocado +3, Bacon +4

Chicken burger

Grilled **Chicken Breast** or **Korean F.C.**, avocado, cherry pepper, pimento, arugula, Swiss

Story burger

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

Veggie burger

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

Cheese Steak burger

Sliced beef galbi steak, tomato, scallions, lettuce, Jack

Millionaire's BLT

Millionaire's bacon®, tomato, romaine, Jack

Salads served w/ ciabatta

Mango salad

Scampi shrimp, spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, cilantro lime dressing

Chicken Avocado Salad

Grilled chicken breast or **Korean.F.C.**, bacon, avocado, pickled red onion, arugula, romaine, white cheddar, cilantro lime dressing

Galbi Salad

Sliced Beef Galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing

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Side

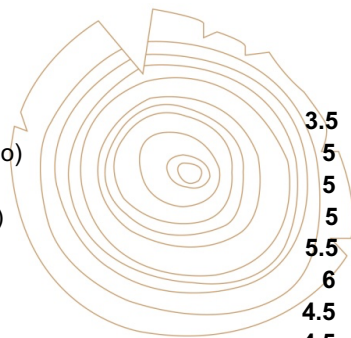
Toast	5	Mixed Fruit	7
Biscuit	5	Avocado	3
Two egg	6	Mixed green	5
Bacon	8	Potato wedges	6
Millionaire's bacon®	12	Crispy Yucon	6
Pork Wine sausage	8	Tater tots	6
Chicken Mango sausage	8	Waffle	8
One Butter Milk Pancake	8	One Ricotta Pancake	8

Kid's Menu (10 years or younger) 12

- 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

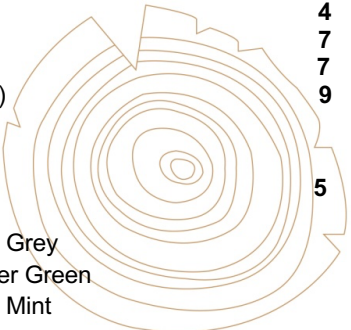
Coke, Diet Coke, 7 up, Ginger ale	3.5
Sparkling water 500ml (San Pellegrino)	5
Ginger beer (Bundaberg)	5
Passion fruit Iced Tea (unsweetened)	5
Fresh Raspberry Lemonade	5.5
Fresh Squeezed Orange Juice	6
Cranberry Juice	4.5
Apple Juice	4.5
Arnold Palmer (With raspberry lemonade)	5
Lychee Iced Tea	7



Coffee

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

Coffee (Refill)	4
Espresso	4
Americano	5
Cappuccino	6
Latte	6
Mocha	7
Hot Chocolate	5.5
Caramel Macchiato	6
Green tea Latte	5.5
Coconut Cream Latte (Non caffeine)	6
Breakfast Soy Latte	7
(steeped tea, soy, sesame, caramel & cardamom)	
Milk or Soy milk	4
Iced Cinnamon Latte	7
Ube Late (Contains dairy)	7
Dirty Ube latte (Ube Late + Espresso)	9



Hot Teas (Organic)

Breakfast Blend	Aged Earl Grey
Jasmine Green	Gunpowder Green
Chamomile	Moroccan Mint
Ginger Lemon	

Morning Cocktails

Mimosa (By glass or bottomless per person) 12/24
 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**

Spicy Mango Mimosa 12
 Mango Puree, Tajin, Champagne

Irish Coffee 13
 Jameson, brown sugar, whip cream, nutmeg

Ginger Whiskey Sour 13
 Whiskey, lemon juice, syrup, ginger candy

Espresso Martini 13
 Vodka, espresso, crème de cacao, half and half, chocolate syrup

Bloody Mary 12
 Vodka, spicy tomatoes juice, and house pickles
 #1 People's Choice Award @ BloodyMaryFest 2016, 2017, 2018
 #1 Original Bloody Mary in SF @ Bloody MaryFest 2017, 2018

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

Mango Margarita (By Glass or Carafe 32 oz) 13/28
 Blanco tequila, 100% agave, Mango and lime

Lychee Margarita (By Glass or Carafe 32 oz) 13/28
 Blanco tequila, 100% agave, Lychee and lime

Raspberry Mojito (By Glass or Carafe 32 oz) 13/28
 Rum, lemon juice, fresh mint and raspberry puree

Red Sangria (By Glass or Carafe 32 oz) 13/28
 Red wine, orange juice, raspberry lemonade served with seasonal fruit

Bottled Beer

Flyway, Pilsner, Drake's Brewing ABV 4.5%	8
Hefeweizen Wheat, Sudwerk Brewing ABV 5%	8
Fresh Squeeze, IPA, Deschutes ABV 6.4%	8

Selected Wine & More

Red Wine

Pinot Noir, Ammunition Sonoma, CA. 2022 14/52
 The wine opens with a cascade of fruit flavor, Aromas of blueberry, strawberry and cherry dance in the glass. Hints of cinnamon and dried leaves help to bind those fruits throughout the sip.

Merlot, Raymond R Collection Napa, CA. 2017 12/44
 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.

Cabernet Sauvignon, Broadside Paso Robles, CA. 2017 13/48
 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.

White Wine

Sauvignon Blanc, Chateau De La Roche Loire, France. 2019 12/44
 Crisp and clean, zesty grapefruit and peach flavors.

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.

Sparkling Wine & Rose

Prosecco, Bivio, Italy 12/44
 Fresh dry wine with a fruity and floral fragrance, harmonic taste.

Brut Rose, Veuve Du Vernay, France 12/44
 Red and citrus aromas, well balanced, fine bubbles.

Rose, Balletto Rose of Pinot Noir, Sonoma, CA 13/48
 Delightfully fragrant and floral. The palate is refreshingly crisp yet luscious smooth

- 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.

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