

## WEEKDAY 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  
**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 RETURN OR EXCHANGE.**

### Small Bites

- Avocado Toast** 12  
Smashed avocado, red radish, kohlrabi, scallion, cherry tomato, shaved red onion
- Mac N' Cheese**  
Sharp cheddar, bacon, chopped pickles, panko crumbs & Cheetos
- 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** 15  
Millionaire's Bacon®, house baked butter biscuits w/ honey butter

### Soufflegg Skillets

Soft steamed egg scramble served on a skillet. Fluffy, delicious, and wholesome! Served with crispy Yukon and rustic wheat toast. Add \$4 for mixed fruits instead of potato.

- Bay bottom** 29  
Fresh Dungeness crab, prawns, asparagus, scallion
- Piggy** 22  
Minced pork, crispy bacon, scallion
- Gardener** 20  
Sautéed mixed veggie, cherry pepper

### Brunch Specials

- Open Face** 21  
Wagyu patty, spinach, vegetables, white cheddar, fried egg, ginger rice, demi-glaze.
- Sprout Bibimbap** 17  
(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** 21  
Served with crispy Yukon  
Galbi, avocado, scrambled egg, scallion, pico de gallo, red cabbage, romaine, mild cheddar, cotija
- Jjapaguri** 21  
Inspired from 4 academy awards winning film "Parasite".  
Harmony of two classic Korean instant noodles, Jjapagetti and Neoguri Udon. Millionaire's bacon®, vegetables, minced pork, egg.
- Korean FC & Waffles w/adobo maple syrup** 21  
Served with fried chicken.
- Tornado Galbi Omurice** 23  
Twisted scrambled egg over vegetables Galbi fried rice, demi-glaze
- Stonepot** 23  
(w/ tofu)  
(Substitution w/ minced pork or chicken +4, for Galbi +6)  
Served on a hot stone pot, smokey chilli sauce, rice, fried egg, and vegetables. Mix liberally and dig in!
- Gogi Bowl** 22  
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 for +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** 14
- 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 \$4 for mixed fruits instead of potato. Add \$2 for egg whites

- Two Eggs Any Style** 15
- Two Eggs w/bacon, chicken mango or pork wine sausages** 19
- Two Eggs w/Millionaire's bacon®** 22

### Scrambles

Served with rustic wheat toast and crispy Yukon  
Add \$4 for mixed fruits instead of potato. Add \$2 for egg whites

- Primavera** 18  
Egg whites, roasted tomato, arugula, mushroom
- Garden Delight** 18  
Crumbled tofu, mushroom, 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** 30  
Prawns, smoked salmon, crab, bacon, garlic, cherry pepper, mild cheddar
- Franciscan** 20  
Chicken mango, avocado, pimento, mushroom, celery, jack

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

- Florentine Benedict** 18  
Sautéed spinach, tomato, parmesan, Meyer hollandaise
- Frisco Benedict** 21  
Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise
- Country Benedict** 21  
Korean FC, tomato, Gochujang, Meyer hollandaise
- Blackstone Benedict** 23  
Millionaire's Bacon®, asparagus, tomato, Meyer hollandaise
- Salmon Yuzu Benedict** 22  
Yuzu EVOO brushed smoked salmon, lemon, pickled red onion, cucumber, capers, Tamari, Meyer hollandaise
- Crab Benedict** 32  
Fresh Dungeness crab, spinach, capers, parmesan, Meyer hollandaise

### Morning Sandwiches

Made with ciabatta roll, dill pickle aioli. Served with green salad and tomato bisque dipping soup.

- Grilled Veggies** 17  
Mushroom, asparagus, arugula, tomato, red onion, avocado, cherry pepper, mild cheddar
- Chicken Mango Melt** 19  
Chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar
- BEC** 19  
Applewood smoked bacon, eggs, Vermont white cheddar
- Roasted Jalapeno Grilled Cheese** 15

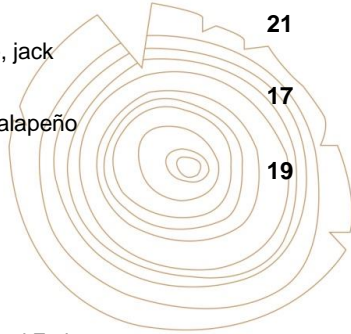
**Salads** served w/ ciabatta

- Mango salad** 19  
Scampi shrimp, spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing
- Chicken Avocado Salad** 19  
**Grilled chicken breast or Korean.F.C.**, bacon, avocado, pickled red onion, arugula, romaine, white cheddar, cilantro lime dressing
- Galbi Salad** 20  
Sliced Galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing

## 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

<b>Chicken burger</b>	19
Grilled <b>Chicken Breast</b> or <b>Korean F.C.</b> , avocado, cherry pepper, pimento, arugula, Swiss	
<b>Story burger</b>	19
Wagyu patty, avocado, fried onion, tomato, arugula, American	
<b>Veggie burger</b>	16
Veggie patty, roasted tomato, onion, avocado, spinach, Swiss	
<b>Cheese Steak burger</b>	21
Sliced galbi steak, tomato, scallions, lettuce, jack	
<b>Cluck Sandwich</b>	17
Grilled Chicken breast, Vietnamese salad, jalapeño	
<b>Millionaire's BLT</b>	19
Millionaire's bacon®, tomato, romaine, jack	



## Side

Toast	5	Mixed Fruit	7
Biscuit	5	Avocado	3
Two eggs	6	Mixed green	5
Bacon	8	Potato wedges	6
Millionaire's bacon®	12	Crispy Yukon	6
Pork Wine sausage	8	Tater tots	6
Chicken Mango sausage	8		

<b>Kid's Menu (10 years or younger)</b>	12
- <b>Mickey mouse hotcake:</b> with one bacon, one scrambled	
- <b>Biscuits burger:</b> Beef patty and cheese served with potato wedges	
- <b>Galbi Rice:</b> marinated short rib over rice	

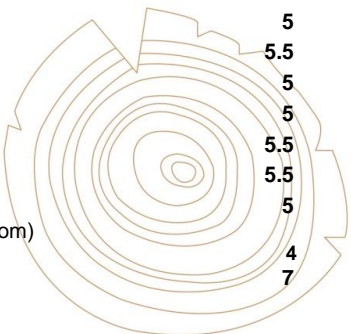
## Beverages

Coke, Diet Coke, 7 up, Ginger ale	3
Sparkling water 500ml (San Pellegrino)	4
Ginger beer (Bundaberg)	5
Passion fruit Iced Tea (unsweetened)	5
Fresh Raspberry Lemonade	5.5
Fresh Squeezed Orange Juice	6
Grapefruit Juice	5
Cranberry Juice	4.5
Apple Juice	4.5
Arnold Palmer (With raspberry lemonade)	5
Yuja Fizz	6

## 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	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	4
Iced Cinnamon Latte	7



## Hot Teas

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

## Morning Cocktails

<b>Mimosa (By glass or bottomless per person)</b>	12/25
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**	
<b>Spicy Mango Mimosa</b>	12
Mango Puree, Tajin, Champagne	
<b>Love Me More</b>	12
Hibiscus, Honey, Champagne	
<b>Irish Coffee</b>	12
Jameson, brown sugar, whip cream, nutmeg	
<b>Marmalade Morning Sour</b>	12
Whiskey, marmalade, sweet and sour	
<b>Espresso Martini</b>	12
Vodka, espresso, crème de cacao, half and half, chocolate syrup	
<b>Red Sangria</b>	11
Red wine, orange juice, raspberry lemonade served with seasonal fruit	
<b>Rockridge Michelada</b>	11
Beer, Worcestershire, salt, lime, tomatoes juice, and secret spice	
<b>Bloody Mary</b>	12
Vodka, spicy tomatoes juice, and house pickles	
<b>Millionaire's Mary</b>	15
House spicy bloody, spices and Millionaire's bacon®	
<b>What da Pimm (Carafe 32 oz)</b>	28
Vodka, Pimm's, iced tea, raspberry lemonade	
<b>Mango Margarita (By Glass or Carafe 32 oz)</b>	12/28
Blanco tequila, 100% agave, Mango and lime	

#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

<b>Prosecco, Bivio, Italy</b>	12/44
Fresh dry wine with a fruity and floral fragrance, harmonic taste.	
<b>Brut Rose, Veuve Du Vernay, France</b>	12/44
Red and citrus aromas, well balanced, fine bubbles.	
<b>Rose, DAOU Paso Robles, CA. 2019</b>	13/50
Delightfully fragrant and floral. The palate is refreshingly crisp yet luscious smooth.	

### White Wine

<b>Sauvignon Blanc, Bell Lake country, CA. 2019</b>	12/44
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.	
<b>Chardonnay, Mer Soleil Santa Lucia Highlands, CA. 2017</b>	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

<b>Pinot Noir, Laurier Vineyards Carneros, CA. 2018</b>	14/52
Flavors are varied and include black cherry, plum, clove and vanilla. Tannins dance lightly on the palate to create a long and pleasing finish.	
<b>Merlot, Raymond R Collection Napa, CA. 2017</b>	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.	
<b>Cabernet Sauvignon, Broadside Paso Robles, CA. 2017</b>	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.	

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!!**