

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
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

Soufflegg Skillets

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

Bay bottom

Fresh Dungeness crab, prawns, asparagus, scallion

Piggy

Minced pork, crispy bacon, scallion

Gardener

Sauteed mixed veggie, cherry pepper

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

Stonepot

(w/ tofu)
(Substitution w/ minced pork or chicken +4, for Beef Galbi +6)
Served on a hot stone pot, smokey chilli sauce, rice, fried egg, and vegetables. Mix liberally and dig in!

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 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

16

Lemon Ricotta Pancake

15

Butter Milk Pancake

14

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

16

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

20

Two Eggs w/Millionaire's bacon®

24

Scrambles

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

Primavera scramble

19

Egg whites, roasted tomato, arugula, mushroom

Garden Delight scramble

19

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

Big Hass scramble

22

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

Sailor's scramble

32

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

Franciscan scramble

22

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

Kitchen Story™ scramble

24

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

Poached Eggs on ciabatta, served w/crispy Yukon.

Florentine Benedict

20

Sautéed spinach, tomato, parmesan, Meyer hollandaise

Frisco Benedict

23

Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise

Country Benedict

24

Korean FC, tomato, Gochujang, Meyer hollandaise

Blackstone Benedict

25

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

Salmon Yuzu Benedict

25

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

Crab Benedict

33

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

Morning Sandwiches

Made with ciabatta roll, dill pickle aioli. Served with EVOO 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

20

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

Chicken Avocado Salad

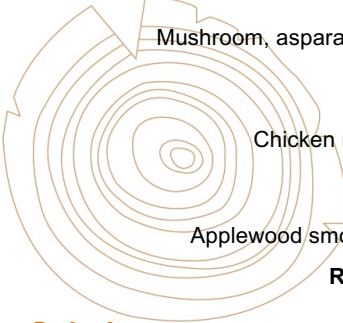
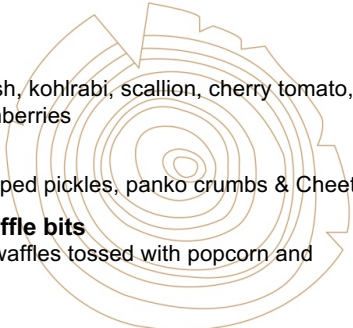
22

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

Galbi Salad

23

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



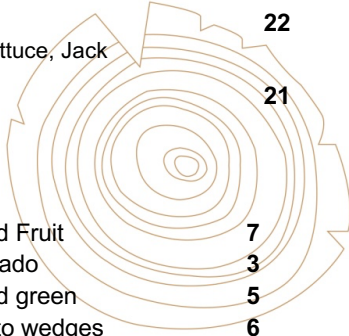
Burgers & Sandwiches

Dill pickle aioli. Impossible patty is available +3.
Served with either extra crispy russet wedges OR green salad.
Add avocado +3, Bacon +4

Chicken burger	21
Grilled Chicken Breast or Korean F.C. , avocado, cherry pepper, pimento, arugula, Swiss	
Story burger	22
Wagyu patty, avocado, fried onion, tomato, arugula, American	
Veggie burger	18
Veggie patty, roasted tomato, onion, avocado, spinach, Swiss	
Cheese Steak burger	22
Sliced beef galbi steak, tomato, scallions, lettuce, Jack	
Millionaire's BLT	21
Millionaire's bacon®, tomato, romaine, Jack	

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 Yukon	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	

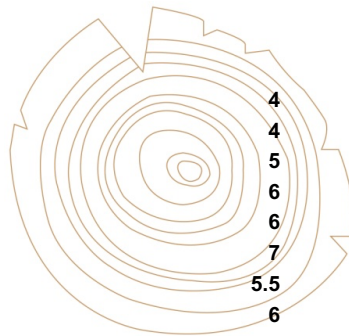
Beverages

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 (steeped tea, soy, sesame, caramel & cardamom)	7
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	5
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
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!!**