

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 Bites9

Avocado Toast

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

Mac N’ Cheese

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

KFC 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 Way12

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

Sensible Breakfast9

Mighty Blanco Sandwich

Egg White, Chicken mango, scallion on ciabatta roll

Berry parfait

Granola, cacao nibs, Greek yogurt

Soufflegg skillet

Soft steamed egg scramble serve on a skillet. Fluffy, delicious, and wholesome!

Served with crispy Yukon and rustic wheat toast.

Add \$3 for mixed fruits instead of potato.

Bay bottom23

Fresh Dungeness crab, tiger prawns, asparagus, scallion

Piggy19

Minced pork, crispy bacon, scallion

Gardener17

Sauteed mixed veggie, cherry pepper

Brunch Specials

Open Face16

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

Sprout Bibimbap14

(Add minced pork, chicken or tofu +3, for galbi +6)

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

Morning Tacos served with crispy Yukon15

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

Jjapaguri17

Inspired from 4 academy awards winning film “Parasite”.

Harmony of two classic Korean instant noodles, Jjapaghetti and Neoguri Udon.

Millionaire’s bacon®, minced pork, egg.

KFC & Waffles w/adobo maple syrup17

Served with fried cauliflower and fried chicken.

Tornado Galbi Omurice18

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

Stonepot15

(Add tofu, minced pork or chicken+3, Galbi +6)

Served on a hot stone pot, smokey chilli sauce, rice, fried egg, and vegetables. Mix liberally and dig in!

Galbi Bowl17

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 for +2. Mixed berries +3

* for a complete meal add \$8

Two eggs: a choice of bacon, chicken mango or pork wine. Add \$4 more for Millionaire’s Bacon® instead

Stuffed Street Flapjacks9

Korean style Chewy pancakes filled with melting cinnamon brown sugar & crunchy seeds. Nut Allergy warning: peanut, tree nuts, sesame

Marnier French toast10

Mascarpone Stuffed Deep Fried French Toast14

Lemon Ricotta Pancake13

Butter Milk Pancake10

Egg plates

Served with rustic wheat toast and crispy Yukon

Add \$3 for mixed berries.

Two Eggs Any Style10

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

Two Eggs w/Millionaire’s bacon®18

Scrambles

Served with rustic wheat toast and crispy Yukon

Add \$3 for mixed fruits instead of potato. Add \$2 for egg whites

Primavera15

Egg whites, roasted tomato, arugula, mushroom

Vegan Delight15

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

Big Hass17

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

Sailor’s21

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

Franciscan17

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

Poached Eggs on ciabatta, served w/crispy Yukon.

Frisco Benedict17

Chicken mango sausage, avocado, cherry pepper, Myer hollandaise

Blackstone Benedict19

Millionaire’s Bacon®, asparagus, tomato, Myer hollandaise

Country Benedict17

KFC, tomato, gochujang hollandaise

Crab Benedict24

Fresh Dungeness crab, spinach, capers, Myer hollandaise

Salmon Yuzu Benedict19

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

Morning Sandwiches

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

Grilled Veggies15

Mushroom, asparagus, arugula, tomato, red onion, avocado, cherry pepper, cheese optional

Chicken Mango Melt17

Chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar

BEC16

Applewood smoked bacon, eggs, Vermont white cheddar

Roasted Jalapeno Grilled Cheese14

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 burger15

Grilled chicken breast or KFC, avocado, cherry pepper, pimento, arugula, Swiss

Story burger16

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

Veggie burger14

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

Cheese Steak burger18

Sliced galbi steak, tomato, scallions, lettuce, jack

Cluck Sandwich15

Grilled Chicken breast, Vietnamese salad, jalapeño

Millionaire’s BLT16

Millionaire’s bacon®, tomato, romaine, jack

Salads served w/ ciabatta

Mango salad 16
Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing

Avocado Salad 15
Grilled chicken breast, bacon, avocado, pickled red onion, arugula, white cheddar, cilantro lime dressing

Galbi Salad 17
Sliced galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing

Tofu Salad 14
Spring mix, romaine, soft tofu. cherry tomato, tortilla strips, sesame dressing.

Side

Toast	3	Mixed Fruit	6
Biscuit	4	Avocado	3
Two eggs	4	Mixed green	5
Bacon	6	Potato wedges	5
Millionaire’s bacon®	9	Crispy Yukon	5
Pork Wine sausage	6	Tater tots	5
Chicken Mango sausage	6		

Beverages

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

Coffee

Coffee (Refill)	3
Espresso	3
Americano	4
Cappuccino	4
Latte	4
Mocha	5
Hot Chocolate	4
Caramel Macchiato	5
Green tea Latte	5
Coconut Cream Latte	5
Breakfast SoyLatte (steeped tea, soy, sesame, caramel & cardamom)	5
Milk or Soy milk	
Apple Cider Spiced Chai Latte	5

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
Spring Jasmine	Organic Green
Sweet Chamomile	Simple Mint

Beers

Stella, Pilsner ABV 5.2%	6
Dry Me A River, Cider ABV 6.9%	7
Hefe-D, Alameda Island ABV4.1%	7
Hazy, IPA, Alameda Island ABV 6.1%	8
Space Dust, Elysian IPA ABV8.2%	9
Henhouse, Oyster Stout, ABV 4.9%	7

Kid’s Menu (10 years or younger)

9

-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

Morning Cocktails

Mimosa (by glass or bottomless) 9/22

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 **

Irish Coffee 10
Jameson, brown sugar, whip cream, nutmeg

Marmalade Morning Sour 10
Whiskey, marmalade, sweet and sour

Espresso Martini 10
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 10
Vodka, spicy tomatoes juice, and house pickles

Millionaire’s Mary 14
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

Prosecco, Bivio, Italy 10/38
Fresh dry wine with a fruity and floral fragrance, harmonic taste.

Brut Rose, Veuve Du Vernay, France 10/38
Red and citrus aromas, well balanced, fine bubbles.

White Wine

Sauvignon Blanc, Chateau De La Loche France. 2018 11/42
Crisp, clean and fruity on the palate with a medium body, Mineral over tone and bright acidity.

Sauvignon Blanc, Cakebread Napa, California. 2014 59
Bright & wonderfully aromatic, fresh pink grapefruit, gooseberry & apple. Long refreshing finish reminiscent of fine white Bordeaux.

Chardonnay, Mer Soleil Santa Lucia Highlands, California. 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, California. 2018 12/46
Dried cherry meets with pinches of anise. The palate is fresh, with pomegranate and cherry flavors

Merlot, Raymond R Collection Napa, California. 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.

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

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.

Zinfandel Terra D’oro, California. 2017 10/38
Displays vibrant aromas of rich, spicy clove and big, generous fruit with hints of vanilla that entice the nose.

BESTEST BREAKFAST MADE FRESH TODAY
TOMORROW TOO !!