



**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 Bites** 8

**Avocado Toast**  
Smashed avocado, red radish, kohlrabi, scallion, cherry tomato, shaved red onion,

**Mac N’ Cheese**  
Sharp cheddar, bacon, scallions, 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

**Sensible Breakfast** 9  
**Mighty Blanco Sandwich**  
Egg White, Chicken mango, scallion on ciabatta roll  
**Berry parfait:**  
Granola, cacao nibs, Greek yogurt

**Brunch Specials**

**Open Face** 16  
Wagyu patty, spinach, mushroom, white cheddar, fried onion, fried egg, ginger rice, demi-glaze.

**Sprout Bibimbap** 14  
(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 Yukon 14  
Galbi, scrambled egg, scallion, kimchi pico de gallo, red cabbage, jack, cotija

**Jjapaguri** 16  
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 syrup** 16  
Served with fried cauliflower and fried chicken.

**Tornado Galbi Omurice** 17  
Twisted scrambled egg over vegetable fried rice, demi-glaze

**Stonepot** 15  
(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 Bowl** 16  
Marinated short rib served with mixed vegetable over rice

**Egg plates**  
Served with rustic wheat toast and crispy Yukon  
Add \$3 for mixed berries.

**Two Eggs Any Style** 10

**Two Eggs w/bacon, chicken mango or pork wine sausages** 13

**Two Eggs w/Millionaire’s bacon®** 18  
**Scrambles**  
Served with rustic wheat toast and crispy Yukon  
Add \$3 for mixed berries instead of potato. Add \$2 for egg whites

**Primavera** 14  
Egg whites, roasted tomato, arugula, mushroom

**Vegan Delight** 14  
Crumbled tofu, mushroom, cauliflower, tomato, bell pepper, spinach, red onion, basil, garlic, curry.

**Big Hass** 16  
Bacon, mushroom, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

**Sailor’s** 19  
Scampi shrimp, smoked salmon, crab, bacon, garlic, cherry pepper, cheddar

**Franciscan** 16  
Chicken mango, avocado, pimento, mushroom, celery, jack

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

**Frisco Benedict** 17  
Chicken mango sausage, avocado, cherry pepper, Myer hollandaise

**Blackstone Benedict** 19  
Millionaire’s Bacon®, asparagus, tomato, Myer hollandaise

**Country Benedict** 17  
KFC, tomato, gochujang hollandaise

**Crab Benedict** 22  
Fresh Dungeness crab, spinach, capers, Myer hollandaise

**Salmon Yuzu Benedict** 19  
Yuzu EVOO brushed smoked salmon, lemon, pickled red onion, cucumber, capers, tamari hollandaise

**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 Flapjacks** 9  
Korean style Chewy pancakes filled with melting cinnamon brown sugar & crunchy seeds.  
Nut Allergy warning: peanut, tree nuts, sesame

**Marnier French toast** 10

**Mascarpone Stuffed Deep Fried French Toast** 14

**Lemon Ricotta Pancake** 11

**Butter Milk Pancake** 10

**Morning Sandwiches**

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

**Grilled Veggies** 13  
Mushroom, asparagus, arugula, tomato, red onion, avocado, cherry pepper, cheese optional

**Chicken Mango Melt** 15  
Chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar

**BEC** 15  
Applewood smoked bacon, eggs, Vermont white cheddar

**Roasted Jalapeno Grilled Cheese** 13

**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 burger** 13  
Grilled chicken breast, avocado, cherry pepper, pimento, arugula, Swiss

**Story burger** 14  
Wagyu patty, fried onion, tomato, arugula, pickles, American

**Veggie burger** 13  
Veggie patty, roasted tomato, onion, avocado, spinach, Swiss

**Cheese Steak burger** 18  
Sliced galbi steak, tomato, scallions, lettuce, jack

**Cluck Sandwich** 14  
Grilled Chicken breast, Vietnamese salad, jalapeño

**Millionaire’s BLT** 16  
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** 16  
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.

*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 illness.*



Toast	3	Mixed Fruit	6
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	Avocado	3

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 (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	

## Hot Teas

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

Stella, Pilsner ABV 5.2%	6
California Lager, Lager ABV4.9%	7
Dry Me A River, Cider ABV 6.9%	7
Hefe-D, Alameda Island ABV4.1%	7
Blood Orange IPA, 21 <sup>st</sup> am ABV 7%	7
Lagunitas IPA. ABV 6.2%	7
Hazy, IPA, Alameda Island ABV 6.1%	8
Space Dust, Elysian IPA ABV8.2%	9
Chocolate Hazelnut Porter, Stout ABV 7%	7
Henhouse, Oyster Stout, ABV 4.9%	7

**Kid's Menu (10 years or younger) 8**  
**-Mickey mouse hotcake:** with one bacon, one scrambled  
**-Biscuits burger:** Beef patty and cheese  
**-Galbi Rice**

**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 \*\*

<b>Irish Coffee</b>	9
Jameson, brown sugar, whip cream, nutmeg	
<b>Marmalade Morning Sour</b>	9
Whiskey, marmalade, sweet and sour	
<b>Espresso Martini</b>	9
Vodka, espresso, crème de cacao, half and half, chocolate syrup	
<b>Red Sangria</b>	9
Red wine, orange juice, raspberry lemonade served with seasonal fruit	
<b>Rockridge Michelada</b>	9
Beer, Tapatio, Worcestershire, salt, lime, tomatoes juice, and secret spice	
<b>Bloody Mary</b>	9
Vodka, spicy tomatoes juice, and house pickles	
<b>Millionaire's Mary</b>	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

## Sparkling Wine

<b>Prosecco, Bivio, Italy</b>	<b>9/34</b>
Fresh dry wine with a fruity and floral fragrance, harmonic taste.	
<b>Brut Rose, Veuve Du Vernay, France</b>	<b>9/34</b>
Red and citrus aromas, well balanced, fine bubbles.	

## White Wine

<b>Sauvignon Blanc, Chateau De La Loche</b> France. 2018	<b>10/38</b>
Crisp, clean and fruity on the palate with a medium body, Mineral over tone and bright acidity.	
<b>Sauvignon Blanc, Cakebread</b> Napa, California. 2014	<b>59</b>
Bright & wonderfully aromatic, fresh pink grapefruit, gooseberry & apple. Long refreshing finish reminiscent of fine white Bordeaux.	
<b>Chardonnay, Mer Soleil</b> Santa Lucia Highlands, California. 2017	<b>12/46</b>
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** Sonoma Coast, California. 2016. **10/38**  
With a good clarity, the wine presents beautiful aromas of light black cherry-earth, herbal and soft.

**Merlot, Raymond R Collection** Napa, California. 2017 **10/38**  
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 **10/38**  
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 **10/38**  
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 !!**