

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.
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 Bites11

Avocado Toast
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

Berry parfait
Granola, cacao nibs, Greek yogurt

Millionaire’s Way14
Millionaire's Bacon®, house baked butter biscuits w/ honey butter.

Soufflegg skillet

Soft steamed egg scramble served on a skillet. Fluffy, delicious, and wholesome!
Served with crispy Yukon and rustic wheat toast.
Add \$3 for mixed fruits instead of potato.
Bay bottom25
Fresh Dungeness crab, tiger prawns, asparagus, scallion
Piggy21
Minced pork, crispy bacon, scallion
Gardener19
Sauteed mixed veggie, cherry pepper

Brunch Specials

Open Face19
Wagyu patty, spinach, mushroom, white cheddar, onion, fried egg, ginger rice, demi-glace.

Sprout Bibimbap15
(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 served with crispy Yukon18
Galbi, avocado, scrambled egg, scallion, kimchi pico de gallo, red cabbage, jack, cotija

Jjapaguri19
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.

Korean FC & Waffles w/adobo maple syrup19
Served with fried cauliflower and fried chicken.

Tornado Galbi Omurice19
Twisted scrambled egg over vegetable Galbi fried rice, demi-glace

Galbi Bowl19
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 \$9
Two eggs. a choice of bacon, chicken mango or pork wine. Add \$5 more for Millionaire’s Bacon® instead

Marnier French toast13
Mascarpone Stuffed Deep Fried French Toast15
Lemon Ricotta Pancake15
Butter Milk Pancake13

Egg plates

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

Two Eggs Any Style14
Two Eggs w/bacon, chicken mango or pork wine sausages17
Two Eggs w/Millionaire’s bacon®19

Scrambles

Served with rustic wheat toast and crispy Yukon
Add \$3 for mixed fruits instead of potato. Add \$2 for egg whites

Primavera17
Egg whites, roasted tomato, arugula, mushroom

Vegan Delight17
Crumbled tofu, mushroom, cauliflower, tomato, bell pepper, spinach, red onion, basil, garlic, curry.

Big Hass19
Bacon, mushroom, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

Sailor’s26
Tiger prawns, smoked salmon, crab, bacon, garlic, cherry pepper, mild cheddar

Franciscan19
Chicken mango, avocado, pimento, mushroom, celery, jack

Poached Eggs on ciabatta, served w/crispy Yukon.

Florentine Benedict17
Sautéed spinach, tomato, parmesan, Meyer hollandaise

Frisco Benedict19
Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise

Country Benedict19
Korean FC, tomato, gochujang hollandaise

Blackstone Benedict21
Millionaire’s Bacon®, asparagus, tomato, Meyer hollandaise

Salmon Yuzu Benedict21
Yuzu EVOO brushed smoked salmon, lemon, pickled red onion, cucumber, capers, tamari hollandaise

Crab Benedict29
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 bacon or avocado +2

Chicken burger18
Grilled chicken breast or **Korean FC**, avocado, cherry pepper, pimento, arugula, Swiss

Story burger18
Wagyu patty, avocado, fried onion, tomato, arugula, pickles, American

Veggie burger16
Veggie patty, roasted tomato, onion, avocado, spinach, Swiss

Cheese Steak burger20
Sliced Galbi steak, tomato, scallions, lettuce, jack

Cluck Sandwich16
Grilled Chicken breast, Vietnamese salad, jalapeño

Millionaire’s BLT18
Millionaire’s bacon®, tomato, romaine, jack

Chicken Mango Melt18
Chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar Made with ciabatta roll, dill pickle aioli.
Served with green salad and tomato bisque dipping soup.

Salads served w/ ciabatta

Mango salad18
Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing

Avocado Salad17
Grilled chicken breast, bacon, avocado, pickled red onion, arugula, white cheddar, cilantro lime dressing

Galbi Salad19
Sliced galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing

Tofu Salad15
Spring mix, romaine, soft tofu. cherry tomato, tortilla strips, sesame dressing.

Side

Toast	4	Mixed Fruit	6
Biscuit	5	Avocado	3
Two eggs	5	Mixed green	5
Bacon	7	Potato wedges	5
Millionaire's bacon®	11	Crispy Yukon	5
Pork Wine sausage	7	Tater tots	5
Chicken Mango sausage	7		

Kid's Menu (10 years or younger)

10

-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
Sparkling water 500ml (San Pellegrino)	4
Spring water 500ml (Acqua Panna)	4
Passion fruit Iced Tea (unsweetened)	4
Fresh Raspberry Lemonade	5
Fresh Squeezed Orange Juice	5
Fresh Squeeze Grapefruit Juice	5
Cranberry Juice	3
Apple Juice	3
Arnold Plamer (With raspberry lemonade)	4.5

Coffee

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	5
(steeped tea, soy, sesame, caramel & cardamom)	
Milk or Soy milk	

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%	7
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

Morning Cocktails

Mimosa (by glass or bottomless) 10/24

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**

Irish Coffee 12
Jameson, brown sugar, whip cream, nutmeg

Marmalade Morning Sour 12
Whiskey, marmalade, sweet and sour

Espresso Martini 12
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 12
Vodka, spicy tomatoes juice, and house pickles

Millionaire's Mary 15
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 & Rose 11/42
Prosecco, Bivio, Italy
Fresh dry wine with a fruity and floral fragrance, harmonic taste.

Brut Rose, Veuve Du Vernay, France 11/42
Red and citrus aromas, well balanced, fine bubbles.

Rose, DAOU Paso Robles, CA. 2019 13/50
Delightfully fragrant and floral. The palate is refreshingly crisp yet luscious smooth.

White Wine 11/42
Sauvignon Blanc, Bell Lake country, CA. 2019
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 note.

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 12/46
Pinot Noir, Complicated Monterey Country, California. 2018
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 herb provide a counterpoint to the rich flavors of pomegranate syrup and mulberry on the palate, with chalky tannins.

Cabernet Sauvignon, Chateau Buena Vista Napa, CA. 2018 89
This is a full-bodied with blended flavors of blueberry, black currant, and hints of cedar spice. Smooth and structured tannins with balanced acidity led to a long and juicy finish.

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.

BESTEST BREAKFAST MADE FRESH TODAY
TOMORROW TOO!!