

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.

Binge starters

Millionaire’s Way Millionaire’s Bacon®, house baked butter biscuits w/ honey butter.	12
Popcorn Chicken & Waffle Bits Bite sized KFC and waffles tossed with maple syrup	9
KS Quesadilla Millionaire’s bacon®, mushroom, green onion, pepper jack	9
Cheesy Corn Baked corn, onion, pepper, mozzarella, Cheetos	10
Galbi Rolls Marinated short rib wrapped cucumber, radish, pineapple, green onion, cilantro, sesame dressing	12
Mac’N Cheese Sharp cheddar, bacon, scallion, chopped pickle, panko crumbs, Cheetos	9
Salmon Bruschettas Smoked salmon, mascarpone, tomato, basil, pickled red onion, caper, parmesan	10
Millionaire’s Baos Steamed bao buns, millionaire’s bacon®, Vietnamese glazed carrots, cucumber, cilantros	10
Ahi Scoops Diced Ahi tuna in sweet chili glaze on wakame salad, crispy scallion strips	12
Grilled Oysters on shell w/ housemade parmesan sauce.	9
Tater Poutine Curry, potato, bacon, fried egg, cotija, green onions	9
KS Onion Soup French onion soup, boosted with millionaire's bacon®.	9

Salads

Ahi Tuna Salad Diced Ahi tuna*, wakame, spring mix, romaine, avocado, cucumber, sweet chilli dressing	16
Galbi Salad Sliced galbi, spring mix, avocado, fried onion, cucumber, scallion, tortilla strips. sesame dressing	16
Mango Salad Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing	16
Tofu Salad Soft tofu, romaine, spring mix, cherry tomato, tortilla strips, sesame dressing	14

Tsunami Stir fried seafood in Korean spicy sauce: tiger prawns, squid, scallop, mussels and mixed vegetable, rice	19
Jjapaguri Inspired from the award winning movie “Parasite”. Harmony of two classic Korean instant noodles, Jjapaggetti and Neoguri Udon, Millionaire's bacon®, egg.	17
“Burgah” Boy Burger Wagyu Patty, Millionaire's Bacon ®, white cheddar, avocado, fried onion, roasted jalapeno, romaine, dill pickle aioli	19
KFC Dinner Korean Fried Chicken on cheesy corn with potato wedges.	16
Black Cod Seasonal mushrooms, spinach, asparagus, ginger rice, marinated black cod	20
Pappardelle galbi pasta w/ parmesan	17

RICE

Stonepot <i>(Add tofu, minced pork or chicken+3, Galbi +6)</i> Served on a sizzling stone pot, smokey chilli sauce, rice, fried egg, and vegetables. Mix like you mean it and enjoy!	15
Kurry Up Korean curry, vegetables, fried chicken, boiled egg,	16
Tornado Galbi Omurice Twisted scrambled egg over vegetable fried rice, demi-glaze	17
Sexy Aloha Kimchi fried rice, pineapple. kurobuta sausage, bacon, egg, served on pineapple shell	16
Clay Belly Pot Tender pork belly in sweet soy glaze over rice	16
Sprout Bibimbap <i>(add minced pork, chicken or tofu +3, galbi +6)</i> Red cabbage, onion, apple, wakame, mushroom, romaine, spinach, fried egg, gochujang sauce, rice. Mix and enjoy!	14

Meal Soups

JjamPong Spicy seafood soup, rice. Korean Classic	17
Mandu Soup Pork dumpling, glass noodle soup	16
Spicy Army Stew Budae Jjigae with ramen noodles, Korean Classic	16

“Everything is thoughtfully prepared from scratch using the most natural, organic, sustainable ingredients we can find.
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.”

Beverages

Coke, Diet Coke, 7 up, Ginger ale	3
Sparkling water 500ml (San Pellegrino)	4
Passionfruit 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	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

Beer

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
Mango Cart, Wheat ale ABV 4.1%	6
Blood Orange IPA, 21 st am ABV 7%	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

Selected Wine & More
Sparkling Wine

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

White Wine

Sauvignon Blanc, Chateau De La Loche France. 2018 Crisp, clean and fruity on the palate with a medium body, Mineral over tone and bright acidity.	10/38
Sauvignon Blanc, Cakebread Napa, California. 2014 Bright & wonderfully aromatic, fresh pink grapefruit, gooseberry & apple. Long refreshing finish reminiscent of fine white Bordeaux.	59
Chardonnay, Mer Soleil Santa Lucia Highlands, California. 2017 Fresh, bright aromas and the taste of white peach, this wine has a vibrant acidity balanced by the lush flavors of fully ripe fruit.	12/46

Red Wine

Merlot, Raymond R Collection Napa, California. 2017 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.	10/38
Cabernet Sauvignon, Broadside Paso Robles, California. 2017 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.	10/38
Malbac, Filus Reserve, Argentina. 2017 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.	10/38

KSO Cocktails

12

Buddha Bless you Vodka, infused hibiscus vodka, lotus syrup, pineapple juice and lemon juice	
Tamarino Infused tequila, mezcal, tamarind syrup and lemon juice	
Gin-ginger Gin, ginger puree, dom benedictine, paychaud's, syrup and lemon juice	
Rockridge Sour Whisky bourbon, infused hibiscus vodka, syrup and lemon juice	
Mango Margarita Tequila, mango puree, agave syrup, triple sec and lime juice	
Strawberry Yuja Rum, strawberry, yuja, syrup and lemon juice	

Spirits

Vodka	
Tito's	12
Ketel one	12
Grey Goose	13
Belvedere	13
Tequila	
Patron silver	12
Patron reposado	14
Patron anejo	15
Siete Leguas blanco	12
Gin	
Tanqueray	11
Henrick's	12
Bombay Sapphire	12
Botanica	12
Rum	
Bacardi	10
Royal Standard	11
Myer's dark rum	11
Batiste rhum	10
Captain Morgan	10
Antigua Porteno (Colombian)	12
Whisky/Bourbon/Scotch	
Jameson	11
Bulleit Rye	12
Bulleit Bourbon	12
Maker mark	12
Woodford	12
Toki Suntory	11
Kikoki	12
Nikka	14
Glenlivet 12y	14
Laphroaig 10y	13
Buffalo Trance	12
Basil Hayden's	13
Lagavulin 16y	16
Dickel no.12	11
Johnny walker black label	13
Hennessy (Cognac)	13