

KITCHEN Story

CALIFORNIA CUISINE

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, collard, scallion, cherry tomato, shaved red onion,

Mac N’ Cheese

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

KFC wings

Korean fried chicken wings.

Popcorn Chicken and waffle bits.

Tater Poutine

Curry, tater tots, bacon, fried egg, cotija, green onion

Sensible Breakfast 9

Mighty Blanco Sandwich

Egg White, turkey breast, scallion on ciabatta roll

Berry parfait:

Granola, cacao nibs, Greek yogurt

Brunch Specials

Open Face

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

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 the award winning movie “Parasite”.
Harmony of two classic Korean instant noodles, Jjapaggetti 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-glace

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!

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 18

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

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 +2.
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, fried onion, cucumber, scallion, tortilla strips. sesame dressing

Tofu Salad 14

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

“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.

Side

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

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

Beers

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

Kid's Menu (10 years or younger)	8
-Mickey mouse hotcake: with one bacon, one scrambled	
-Biscuits burger: Beef patty and cheese	
-Galbi 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 90 mins **

Irish Coffee	9
Jameson, brown sugar, whip cream, nutmeg	

Marmalade Morning Sour	9
Whiskey, marmalade, sweet and sour	

Espresso Martini	9
Vodka, espresso, crème de cacao, half and half, chocolate syrup	

Red Sangria	9
Red wine, orange juice, raspberry lemonade served with seasonal fruit	

Rockridge Michelada	9
Beer, Tapatio, Worcestershire, salt , lime, tomatoes juice, and secret spice	

Bloody Mary	9
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	9/34
Fresh dry wine with a fruity and floral fragrance, harmonic taste.	

Brut Rose, Veuve Du Vernay, France	9/34
Red and citrus aromas, well balanced, fine bubbles.	

White Wine

Sauvignon Blanc, Chateau De La Loche France. 2018	10/38
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

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 !!