

WEEKDAY 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

IN ORDER TO PREPARE YOUR FOOD IN TIMELY MANNER,
NO SUBSTITUTIONS PLEASE.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

AFTER WE PREPARED YOUR FOOD, WE WILL NOT ACCEPT RETURNS OR EXCHANGES.

Small Bites

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

Millionaire's Candy®

Our candied bacon cooked well done, perfect thickness...easy to enjoy.

Millionaire's Way

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

Sensible Breakfast 11

Mighty Blanco Sandwich

Egg White, Chicken mango, scallion on ciabatta roll

Berry parfait

Granola, cacao nibs, Greek yogurt

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 bottom

Fresh Dungeness crab, tiger prawns, asparagus, scallion

Piggy

Minced pork, crispy bacon, scallion

Gardener

Sauteed mixed veggie, cherry pepper

Brunch Specials

Open Face

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

Sprout Bibimbap

(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 Yukon

Galbi, avocado, scrambled egg, scallion, pico de gallo, red cabbage, romaine, mild cheddar, cotija

Jjapaguri

Inspired from 4 academy awards winning film "Parasite".

Harmony of two classic Korean instant noodles, Jjapaghetti and Neoguri Udon. Millionaire's bacon®, vegetables, minced pork, egg.

Korean FC & Waffles w/adobo maple syrup

Served with fried cauliflower and fried chicken.

Tornado Galbi Omurice

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

Stonepot

(w/ tofu, w/ minced pork or chicken or Galbi)

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

Gogi Bowl

Marinated short rib served with vegetables 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 toast

13

Mascarpone Stuffed Deep Fried French Toast

15

Lemon Ricotta Pancake

15

Butter Milk Pancake

13

Egg plates

Served with rustic wheat toast and crispy Yukon

Add \$3 for mixed berries.

Two Eggs Any Style

15

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

18

Two Eggs w/Millionaire's bacon®

20

Scrambles

Served with rustic wheat toast and crispy Yukon

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

Primavera

Egg whites, roasted tomato, arugula, mushroom

17

Garden Delight

Crumbled tofu, mushroom, cauliflower, tomato, bell pepper, spinach, red onion, basil, garlic, curry. (No egg)

17

Big Hass

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

20

Sailor's

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

28

Franciscan

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

20

Poached Eggs on ciabatta, served w/crispy Yukon.

Florentine Benedict

Sautéed spinach, tomato, parmesan, Meyer hollandaise

17

Frisco Benedict

Chicken mango sausage, avocado, cherry pepper, Meyer hollandaise

20

Country Benedict

Korean FC, tomato, Gochujang hollandaise

20

Blackstone Benedict

Millionaire's Bacon®, asparagus, tomato, Meyer hollandaise

22

Salmon Yuzu Benedict

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

22

Crab Benedict

Fresh Dungeness crab, spinach, capers, parmesan, Meyer hollandaise

32

Morning Sandwiches

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

Grilled Veggies

Mushroom, asparagus, arugula, tomato, red onion, avocado, cherry pepper, mild cheddar

17

Chicken Mango Melt

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

19

BEC

Applewood smoked bacon, eggs, Vermont white cheddar

Roasted Jalapeno Grilled Cheese

15

Burgers & Sandwiches

Dill pickle aioli. Impossible patty is available +3.

Served with either extra crispy russet wedges OR green salad.

Add bacon or avocado +3

Chicken burger

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

19

Story burger

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

19

Veggie burger

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

16

Cheese Steak burger

Sliced galbi steak, tomato, scallions, lettuce, jack

21

Cluck Sandwich

Grilled Chicken breast, Vietnamese salad, jalapeño

17

Millionaire's BLT

Millionaire's bacon®, tomato, romaine, jack

19



Salads served w/ ciabatta

Mango salad 19
Scampi shrimp, spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing

Avocado Salad 18
Grilled chicken breast, bacon, avocado, pickled red onion, arugula, white cheddar, cilantro lime dressing

Galbi Salad 20
Sliced Galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing

Tofu Salad 15
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) 11

- 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
Ginger beer (Bundaberg)	5
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
Yuja Fizz	6

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 (steeped tea, soy, sesame, caramel & cardamom)	5
Milk or Soy milk	
Iced Cinnamon Latte	7

Espresso drinks are served double shots.
Sub soy milk, almond milk or oat milk for \$1
Add vanilla, caramel or chocolate syrup for \$1
Add extra shot for \$2

Hot Teas

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

Morning Cocktails

Mimosa (by glass or bottomless per person) 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

Prosecco, Bivio, Italy 11/42
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

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

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

Merlot, Raymond R Collection Napa, CA. 2017 12/42
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.

Zinfandel, Earthquake Lodi, CA. 2018 12/46
A rich, burly wine peppery spice and baked cherry pie aromas. Jammy and chewy with flavors of berry, plum, vanilla, herbs, and spice

Cabernet Sauvignon, Broadside Paso Robles, CA. 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.

Malbec, 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.

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 ill

**BESTEST BREAKFAST MADE FRESH TODAY
TOMORROW TOO!!**