

KITCHEN Story

CALIFORNIA CUISINE

Please inform us your allergies

Gluten-free bread available upon request additional \$3
Rainbow potato consists of Chilean Purple, Yukon Gold, Gemstone Red, Russet, and Sweet Yam. Gluten Free

Millionaire's Bacon® Family (Signature)

Millionaire's Bacon® Flight 23

A sampler of Original Millionaire's bacon®, Citron Bacon, Cinnamon Bacon, and Rosemary Bacon

Millionaire's Bacon® (Original) 12

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.

Citron Bacon 12

Orange and sea salt goodness

Cinnamon Bacon 12

Hint of chipotle with sweet cinnamon

Rosemary Bacon 12

Savory rosemary and pepper with mild sweetness

Egg plates



Served with ciabatta and rainbow potatoes
Substitute potatoes with mixed berries for \$ 4

Two Eggs Any Style 15

Two Eggs with Applewood Smoked Bacon 18 OR Chicken Mango OR Pork Wine Sausage

Two Eggs with Millionaire's Bacon® 20



Omelets, Scrambles, Etc.

Served with ciabatta and rainbow potatoes
Substitute potatoes with mixed berries for \$4. Additional \$3 for egg whites

Primavera Omelet 20

Egg whites, roasted tomatoes, arugula, mushrooms

Mushroom Omelet with Hollandaise 19

Shiitake, champignon, oyster mushrooms, fresh arugula, parmesan

Athenian Omelet 19

Tomatoes, mushrooms, arugula, Greek olive, mild goat cheese

Franciscan Scramble 22

Chicken mango, avocado, pimento, mushrooms, celery, pepper jack

Big Hass 22

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

Ribeye Omurice 23

Scrambled eggs over jasmine rice, marinated ground ribeye, carrot, spinach, cherry peppers, Demi-glaze sauce

Poached Eggs Entrees



Served on ciabatta with rainbow potato.
Substitute potatoes with mixed berries for \$4

Mom's Benedict 19

Pork wine sausage, Meyer lemon hollandaise sauce

Frisco Benedict 20

Chicken mango sausage, avocado, cherry pepper, Meyer lemon hollandaise sauce

Red & Green Benedict 18

Spinach, mushroom, roasted tomatoes, mango salsa

Millionaire's Benedict 23

Millionaire's Bacon®, asparagus, tomatoes, Meyer lemon hollandaise

Belly Rancheros 22

Slow braised Kurobuta pork belly, avocado, arugula, Kimchi Pico De Gallo, spicy guacamole, corn tortilla

Crab Benedict 29

Fresh Dungeness crab, spinach, Kimchi Pico De Gallo, capers, Meyer lemon hollandaise sauce

Pacific Benedict 27

Smoked salmon, asparagus, fresh lemon, dill, Meyer lemon hollandaise sauce

Hotcakes and French toast

Served with mixed berries, Vermont maple syrup, honey butter
OR Caramelized Banana and Maple-glazed walnuts with \$3 additional

Mascarpone Stuffed Deep Fried French Toast 15



Ricotta Hotcakes 16

Make it a complete meal

Add two eggs with applewood smoked bacon, chicken mango, or pork sausage
(\$10 supplement)

Add two eggs with Millionaire's bacon®
(\$13 supplement)

Morning melts



Made with Pain de mie, cilantro aioli. Served with organic salad

Chicken Mango Melt 19

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

BEC 19

Applewood smoked bacon, eggs, Vermont white cheddar



Burgers

All burgers are made with Pain De Mie bun, cilantro aioli. Veggie patty is available
Served with a choice of crispy wedges OR green salad

New England Burger 23

Maple syrup wagyu patty, millionaire's bacon®, arugula, white cheddar

Spicy Burger! 20

Spicy BBQ Kurobuta pork belly, caramelized onion, mushroom, cherry pepper, arugula, cheddar

California Burger 22

Wagyu patty, caramelized onion, tomato, avocado, sprout, arugula, balsamic glaze, mild goat cheese

Veggie Burger 19

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

Sandwiches



All sandwiches are made with ciabatta roll, cilantro aioli
Served with a choice of crispy wedges OR green salad

Open Face Breakfast 22

Wagyu patty, spinach, mushroom, white cheddar, Demi-glaze topped with two eggs sunny side up

Overnight Pork Sandwich 20

Overnight slow cooked Kurobuta pork, caramelized onion, mushroom, arugula and mild cheddar cheese

Castro Millionaire's BLT 21

Millionaire's bacon®, tomato, organic mix greens, pepper jack



Salad

Served with organic salad and ciabatta

Avocado Salad 18

Grilled chicken, bacon, avocado, red onion, organic mix greens, white cheddar, cilantro lime dressing

Strawberry Salad 19

Grilled shrimp, spinach, avocado, maple glazed walnut, mint, goat cheese, red wine vinaigrette

Kid's menu: (10 years old or younger) 14

One egg scramble: with two slices of bacon, mixed berries

Mickey mouse hotcake: with two slices of bacon, one egg scramble



Sides

- Two eggs 7
- Applewood smoked bacon 7
- Chicken mango 7
- Pork wine sausage 7
- Crispy wedges or rainbow potato 6
- Green salad 6
- Avocado 4.5
- Ciabatta toast 3
- Hollandaise 2

Coffee



- Brewed Coffee (Refill) 4.5
- Espresso 4.5
- Americano 4.5
- Cappuccino / Latte 5.5
- Perfect Hot Chocolate 6
- Mocha 6
- Spiced Chai Latte (Avail. in hot only) 5.5
- Matcha Latte (Iced/Hot) 6
- Salted Caramel Latte (Avail. in hot only) 6
- Breakfast Soy Latte 6
- Steep tea, soy, caramel & cardamom, sesame
- Black Sesame Soy Latte 6
- Iced Mango Matcha Latte 7.5
- Iced Strawberry Matcha Latte 7.5
- Leaves pure organic hot tea 4.5

Green, chai, breakfast, earl grey, chamomile citrus, mint

Espresso drinks served double shots.

Sub organic soy milk, almond milk, oat milk for 50 cents

Add \$1 for vanilla, caramel, or chocolate syrup

Beverages

- Coke, Diet Coke, 7up 3.5
- Sparkling water (500M.) 4.5
- Unsweetened passion fruit iced tea 4.5
- Raspberry lemonade 5.5
- Fresh Squeezed Orange Juice 6.5
- Thai Iced tea 5



EYEOPENER Cocktail



- Bottomless Mimosa - Fresh OJ + Cava 23 / person
- *** Required a whole party to participate***
- *** We kindly ask our guests to limit seating time to 60 mins***
- Beermosa 11
- Franziskaner Hefe-Weissen + OJ
- Mimosa 12
- Black Currant Mimosa 12
- Wild Hibiscus Mimosa 12
- Grapefruit Mimosa 12
- Pineapple Strawberry Mimosa 12
- Raspberry Lemonade Mimosa 12
- Berries Smash 13
- Soju, sweet & tart berries, splash of bubble, mint
- Fabulous Rose Spritzer 13
- Brut, fresh squeezed orange juice, rose extract, rosemary
- Castro Michelada 12
- Thai lager, Tapatio, Worcestershire, salt, lime, tomatoes juices, secret spice
- Bloody Mary 12
- Soju, spicy tomato juice, house pickles
- Millionaire's Mary 14
- Millionaire's Bacon®, sriracha, soju, spicy tomato juice, celery, pepper, house secret spices & pickles



“Everything is thoughtfully prepared from scratch using local organic ingredients. Also, we use Mary’s organic chicken, Pacific wild-caught seafood, and Wagyu ‘Kobe’ beef from Snake River Farms.”

“Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness”



Beer

- Singha THAI Lager 7
- Westfalia Red Ale San Francisco 8
- Fort Point Animal Tropical IPA San Francisco 8
- Franziskaner Hefe-Weissen Germany 9
- TW Radder Grapefruit Lager SF 9
- Nordic Jam - Lager with nordic fruits SF 9
- Modern Times Fruitlands “Sour” (16 oz.) 12
- Funky yeast, Hazy, aromas, lemon peel, grapefruit, plum, peach, apricot

Bubble



- Cava Opera Prima Spain 11 / 36
- Bright and crisp. Expression of herbs and hints of flower
- Pink Moscato Opera Prima Spain 12 / 38
- Aroma of fresh berries and tropical fruits with hints of flower petals. Pleasant sweetness well balanced by crisp, refreshing finish
- Sparkling Rose, Domaine Bousquet Argentina 13 / 40
- Salmon color with delicate bubbles. Red fruit aromas with citric notes. Fresh with medium acidity and fruity finish.
- Prosecco, Corvezzo Italy 14 / 42
- Extra dry organic Prosecco. A very bright with a silky and fine perlage. Intense nose of pear and green apple, with fine nuances of acacia flowers.
- Prosecco Brut, Pasqua Romeo and Juliet Italy 52 / Bottle
- Bright straw yellow color, enhanced with evident greenish highlights. Fruity and rather intense on the nose, fresh and balanced on the palate.



Wine

- Sauvignon Blanc, Rutherford Ranch Napa Valley, California.2018 14 / 46
- Bright aromas of fresh citrus with tropical guava and passionfruit. Delightful flavors of key lime and grapefruit, with a refreshingly crisp finish.
- Chenin Blance, LangeTwins Clarksburg, California. 2017 16 / 54
- Light and refreshing with bright balanced acidity.The aromas and flavors of juicy citrus and tart pear shine through with purity.
- Chardonnay, Mer Soleil Santa Lucia Highlands, California. 2017 15 / 50
- Fresh, bright aromas and the taste of white peach, this wine has a vibrant acidity balanced by the lush flavors of fully ripe fruit.
- Pinot Noir, Four Virtues Monterey County, California. 2017 14 / 46
- Dark cherry and toasted oak with subtle strawberry and herbaceous notes of rosemary. Bright acidity focuses the fruit and helps create a long and generous finish.
- Old Vine Zinfandel, Predator Lodi, California. 2016 15 / 54
- An intense, full-bodied wine with red fruit, blackberry, and spice. Lingering tannins over a long, smoky finish. Aromas of bright raspberry, blackberry, black pepper and smoky oak.
- Merlot, Rutherford Ranch Napa Valley, California. 2016 15 / 50
- Aromas of juicy blueberry, ripe Bing cherry and vanilla from oak aging compliment the luscious flavors of Bing cherry, blueberry, and creamy vanilla.
- Cabernet Sauvignon, Joel Gott California. 2016 14 / 46
- Aromas of bright red fruit, black cherry and blackberry with notes of clove, vanilla and baking spices. Concentrated fruit flavors. Well-balanced and round on the finish.



6% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance.

“20% gratuity included for parties of 5 or more”

“Maximum two credit cards per table. Additional \$1.50 per extra card”

“\$25/Bottle Corkage fee up to 2 bottles/table 750ML”

“Please be respectful of our neighbors when parking”

“We are not responsible for lost or stolen items. Prices are subject to change without notice”