

# BLACKWOOD

American Thai Fusion

DINNER SUN - THU 4:30 PM - 9:30 PM | FRI & SAT 4:30 PM - 10:00 PM

Everything is thoughtfully prepared from scratch using the most natural, organic, and sustainable ingredients available in our community.

## APPETIZERS

### Marina Corn Ribs *New!*

Seasoned fresh corn cob cut lengthwise into quarters then cooked into perfection. Sprinkled with chili powder & parmesan cheese. Served with garlic aioli

12

### Crispy Spring Rolls

Homemade egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, cilantro, plum dipping sauce

15

### Pumpkin Fries

Tempura kabocha served with peanut, cilantro, garlic, sweet & sour dipping sauce

15

### Samosa

Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, carrot, served with cilantro spicy yogurt dip and crispy yam

14

### Lady In The Blanket

Tiger prawns wrapped with crispy rice paper served w/sweet plum sauce

17

### Five Spice Belly GF

Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce

17

### Crispy Calamari

Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad

17

### Marina Strips

Grilled certified Angus beef strips wrapped baby hearts of palm, dill, cucumber, spicy lime beetroot sauce

19

### Ahi Scoops

Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce

18

### Millionaire's Way GF

Try out our famous Millionaire's Bacon®, grilled organic asparagus and homemade smoky maple syrup sauce

Mix & match flavors: Original/ Citron/ Cinnamon/ Rosemary

17

### Mieng Kum Kung

Crispy crusted tiger prawns, spinach leaf wrapped with a zesty mixture of kaffir lime, ginger, onion, roasted sesame & peanuts crusted, red bell pepper and shredded coconut, tamarind sauce

17

### Marina Tower

Spicy tuna Ceviche, roasted rice, kaffir lime, lemongrass, green onion, cilantro, mango, avocado with crispy chips

18

## SALADS

All salads start with medium spicy

### Asian Papaya Salad w/ Crispy Tofu **GF**

Green papaya, garlic, cherry tomato, chili,  
Thai long bean, cashew dressing  
**18 (Prawns +6)**

### E-Sarn Chicken Salad **GF**

Grilled chicken breast, cucumber, spinach,  
lemongrass, roasted rice, cilantro, scallion,  
tomato, spicy smoky lime dressing  
**20**

### Crying beef Salad

Grilled certified Angus beef, cucumber,  
heart of palm, lemongrass, roasted rice,  
cilantro, spicy lime dressing  
**24**

### Crispy Pork Belly Salad

Mint, cucumber, red onion, green onion, tomato,  
roasted rice, cilantro with spicy lime dressing  
**21**

### Ahi Salad

Diced tuna, mango, scallion, cilantro, avocado,  
crispy yam, with spicy kaffir lime dressing.  
**21**

### Mango Salad w/ Grilled Prawns **GF**

Yellow mango, cilantro, scallion,  
red onion, tomato, cashew nut,  
spicy smoky lime dressing  
**21**

## STREET DISHES

Choice of Veggies, Tofu, Chicken, Pork.  
Sub Prawns +6 | Sub Beef +5 | Sub Seafood +7

### Red Curry

Bell pepper, bamboo shoots, zucchini,  
snow pea, basil served with rice  
**19**

### Green Curry

Grilled eggplant, bell pepper, bamboo,  
string bean, basil served with rice  
**20**

### Yellow Curry

Crispy russet wedges, onion, cilantro &  
crispy shallot served with rice  
**20**

### Panang Curry

avocado, bell pepper, basil, crispy  
yam served with rice  
**21**

### Pad Thai

Thin rice noodle, egg, fries tofu,  
bean sprouts, chive and peanut  
**22**

### Pad See You **GF**

Flat rice noodle, egg, carrot and broccoli  
**21**

### Pad Kee Mow **GF**

Spicy flat rice noodle, bamboo shoots,  
tomato, onion, bell pepper & basil  
**21**

### Thai Fried Rice **GF**

Egg, onion, tomato, scallion and cilantro  
**21**

### Sexy Aloha with Prawns **GF**

Fried rice with yellow curry powder, pineapple, egg,  
onion, raisin, cashew nuts, scallion & cilantro  
**25**

### Spicy Basil **GF**

Basil, onion, bell pepper  
**20**

### Spicy String Bean **GF**

with red curry paste  
**20**

## CHEF' SPECIALS

### King Salmon **GF**

9oz salmon pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice

33

### Tsunami (Medium Spicy)

Wok fried mixed seafood w/ smoky red chili sauce, bell pepper, Kachai, young peppercorn, bamboo, basil & jasmine rice

31

### Skillet Halibut

12oz wild-caught halibut with bok choy, Shimeji mushroom and fresh chili in Thai ginger broth serve with jasmine rice

33

### Marina Platter (fish & chip style)

Crispy crusted fried Tilapia, tiger prawns, potato wedges, cheese fries with gourmet spicy tomato garlic cream sauce

28 (Crispy Calamari+6)

### Dinner Stone pot

Minced pork, prawns, egg, asparagus, mushroom, spinach, bell pepper, carrot, cilantro, bean sprout over jasmine rice

31

### Braised Rib

Slow braised bone-in short rib, panang sauce, asparagus, bell peppers, fried basil on crispy yam serves with jasmine rice

33

### Short-Rib Taco

With kimchi pico de gallo, salsa, crispy yam, spicy guacamole

28

### Fried Chick'

Fried chicken breast, extra crispy russet wedges, coconut yellow curry dipping sauce, crispy shallot, cucumber salad

26

### After Shock

Wok fried crispy chicken, onion, bell, dry chili, cashew nuts, scallion, water chestnut w/ sweet chili sauce & jasmine rice

26

### Marina Treasure **GF**

Our Millionaire bacon® wrapped U-10 scallop, grilled eggplant, spicy cilantro sauce & garlic egg noodle

31

### One Percenter's Burger

Gourmet patty, Millionaire bacon®, white cheddar, arugula, aioli, tomatoes, pickle w/ super-crispy russet wedges & salad

28

### 24 Hours Beef Noodle Soup

Slow cooked bone-in short rib, egg noodles, veal broth, basil, Spinach, Jalapeño, sprouts, cilantro, green onion & garlic chips

31

### Blackhawk Belly **GF**

48 hours slow cooked Kurobuta pork in five spices, turmeric, curry rice, grilled Chinese broccoli with fermented bean sauce

30

### Pimped Up Ramyun

Dry tossed "Shin" cup noodle tricked out with Millionaire bacon®, fried egg, bell peppers, cabbage, mushroom

24 (Tiger Prawns +6)

### Last Mid Night **GF**

Grilled certified Angus beef served w/ garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce & ginger rice

33

## KID'S MENU

(under age of 10)

### Cheeseburger

with potato wedges

15

### Stir Fried Noodle

with beef

15

### Thai Fried Rice

with chicken

15

### Fried Chicken

with jasmine rice

15

## SOUPS & NOODLES

### "Tom Kha" <sup>GF</sup>

Chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato

**13 (18oz) | 19 (32oz)**  
**(Prawns +6)**

### "Tom Yum" <sup>GF</sup>

Shrimp, tomato, galangal, kaffir lime, lemongrass, red onion, green onion and mushroom (18 oz)

**15 (18oz) | 21 (32oz)**

### Chicken Noodle Soup <sup>GF</sup>

Chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro (32 oz)

**21**

### Tom Yum Noodle Soup <sup>GF</sup>

Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut (32 oz)

**24**

### Angus Beef Noodle Soup

American Certified Angus beef, sprouts, basil, broccoli, bean Jalapeño, garlic, scallion & cilantro (32 oz)

**26**

## SIDE

<b>Jasmine rice</b>	<b>4</b>	<b>Steamed veggies</b>	<b>6</b>	<b>Fried chicken</b>	<b>10</b>
<b>Brown rice / Ginger rice</b>	<b>4</b>	<b>Crispy Roti</b>	<b>6</b>	<b>Grill organic CK</b>	<b>8</b>
<b>Sticky rice</b>	<b>5</b>	<b>Russet wedges</b>	<b>6</b>	<b>Seaweed salad</b>	<b>8</b>
<b>Steamed noodle</b>	<b>5</b>			<b>Cucumber salad</b>	<b>8</b>

## SWEETS

### Trio Gelato (Organic California Style Gelato)

Coconut Gelato, Salted Caramel Gelato, Vanilla Gelato

**14**

### Fried Ice Cream

Vanilla Ice cream with caramelized banana & caramel sauce

**14**

### Choco Cake

Moist chocolate cake filled with rich chocolate, mixed berries, Vanilla ice cream

**13**

### Coconut Snowball

A moist yellow cake filled with pastry cream and raspberry jam. Domed and covered with whipped cream, coconut, vanilla ice cream & homemade blueberry sauce

**14**

### Uncle "Tai" (Seasonal)

Sweet mango, sticky rice, creamy coconut milk, black sesame seeds

**14**

### New Orleans's Bread Pudding

Organic salted caramel gelato, cashew nut candy caramel sauce

**14**

### Granny in Town

Crispy French toast, caramelized banana, vanilla Ice cream, whiskey chocolate sauce

**14**

### Tropics Coconut

Coconut ice cream served with fresh mango.

**14**

\*\*\*Cake cutting fee Is \$5 per person\*\*\*

# DRINK MENU

## BEVERAGES

### COLD DRINK

<b>Orange / Cranberry / Apple Juice</b>	<b>5</b>	<b>Shirley Temple / Roy Rogers</b>	<b>5</b>
<b>Soda(coke, diet coke, 7-up)</b>	<b>4</b>	<b>Raspberry Lemonade</b>	<b>6</b>
<b>Pomegranate Iced Tea</b>	<b>5</b>	<b>Thai Iced Tea</b>	<b>6</b>
<b>Ginger Beer</b>	<b>5</b>	<b>Still or Sparkling water (500 ml)</b>	<b>6</b>

### HOT DRINK

(Almond or Oat +\$1)

<b>Coffee / Espresso (2 shots)</b>	<b>4</b>	<b>Apple Pear Toddy (Hot)</b>	<b>8</b>
<b>Americano</b>	<b>5</b>	<i>Apple cider, white ginger pear tea, all spices, cinnamon stick, star anise</i>	
<b>Cappuccino/ Latte / Chai / Hot chocolate</b>	<b>6</b>		
<b>Mocha / Thai Tea Latte</b>	<b>6</b>	<b>Boozy Cloud Coffee (Hot)</b>	<b>10</b>
		<b>ID Required</b>	
<b>Coconut Matcha Latte (Hot or Cold)</b>	<b>7</b>	<i>SABE gold, espresso, hazelnuts, cream, dark chocolate, cinnamon</i>	
<i>Superior quality Japanese Matcha, Oat milk, toasted coconut</i>			
<b>Spiced Almond Lavender (Hot or Cold)</b>	<b>7</b>	<b>Mulled Sangria (Hot)</b>	<b>12</b>
<i>Organic Almond milk, maple syrup, cinnamon, almond, lavender buds</i>		<b>ID Required</b>	
		<i>A blend of California Port and Red wine, all spices, orange, cinnamon stick, star anise</i>	

### TEA FORTE' SELECTIONS

<b>Caffeine:</b>	<b>6</b>	<b>NON-Caffeine:</b>	<b>6</b>
<i>English Breakfast, Earl Grey, Jasmine Green, White ginger Pear</i>		<i>Citrus Mint, Ginger Lemongrass, Chamomile Citron</i>	

## COCKTAILS

<b>Margarita</b>	<b>g.14 / jar 49</b>	<b>Dragonfruit Bellini <i>New!</i></b>	<b>g. 16 / jar 51</b>
<b>Berry Mojito</b>	<b>g.16 / jar 51</b>	<i>Refreshing sparkling cocktail with hints of dragonfruit &amp; rose</i>	
<b>Little Mermaid</b>	<b>g.16 / jar 51</b>		
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary (try stirring with rosemary and you will experience something awesome)</i>		<b>Mimosa</b>	<b>g.13</b>
		<b>Espresso Martini</b>	<b>g.14</b>
		<b>Sangria (Red/ White/ Rose)</b>	<b>g.14 / carafe 49</b>

6% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance. | For parties of 5 or more, 20% gratuity will be included. | Please limit Three credit cards per party. We are not responsible for lost or stolen items.

## BEER

<b>House Beer (Staff's Favorite)</b>	<b>8</b>
<b>Singha 5% ALC, Thailand</b>	<b>8</b>
<b>Sapporo Reserve 5% ALC, Canada</b>	<b>9</b>
<b>Anchor Steam 4.9% ALC, San Francisco</b>	<b>9</b>
<b>DogfishHead 90 min IPA 9% ALC, Delaware</b>	<b>10</b>
<b>Duvel Golden Ale 8.5% ALC, Belgium</b>	<b>11</b>
<b>Offshoot Hazy IPA 16oz.</b>	<b>11</b>
<i>6.8% ALC, Orange County</i>	
<b>Weekend Vibes IPA 16oz. 6.8% ALC, San Diego</b>	<b>11</b>

## SAKES

<b>Yaegaki Junmai Black 300ml</b>	<b>24</b>
<b>Kurosawa Nigori 300ml</b>	<b>26</b>
<b>MU SAKE Junmai Daiginjo 300ml</b>	<b>29</b>
<b>PARTY SIZE</b>	
<b>Junmai Black/ Okonomatsu 720ml</b>	<b>59</b>
<b>Kurosawa Nigori 720ml</b>	<b>61</b>
<b>MU SAKE Junmai Daiginjo 720ml</b>	<b>63</b>

## WINE

### SPARKING

<b>Veuve Devienne Brut</b> <i>France</i> <b>14/49</b>	<b>Veuve Devienne Brut Rose</b> <i>France</i> <b>15/53</b>	<b>Corvezzo Prosecco</b> <i>Italy</i> <b>15/53</b>
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### WHITE

<b>Fete Des Fleurs Rosé</b> <i>France</i> <b>14/49</b>	<b>Chateau de la Roche Sauvignon Blanc</b> <i>France</i> <b>15/53</b>
<b>Oak Farm Sauvignon Blanc</b> <i>Lodi</i> <b>15/53</b>	<b>Rusack Chardonnay</b> <i>Santa Barbara</i> <b>17/60</b>

### RED

<b>Lake Sonoma Zinfandel</b> Dry Creek, Sonoma County <b>14/49</b>	<b>Beringer KVR Cabernet</b> Knights valley 2014 <b>105</b>
<b>Portlandia Pinot Noir</b> Willamette Valley, Oregon <b>15/53</b>	<b>BIN 389 Cabernet Shiraz,</b> South Australia 2018 <b>135</b>
<b>Rancho Sisquoc Merlot</b> Santa Barbara, California <b>15/53</b>	<b>"The Leap" Cabernet Sauvignon</b> <i>Napa, 2016</i> <i>This wine is classic Stags Leap District Cabernet, offering blackberry, blueberry and macerated strawberry aromas on the nose, along with subtle baking spice notes of cinnamon, milk chocolate and coffee, alongside more savory notes of black olive and chaparral herbs.</i> <b>155</b>
<b>Brady Cabernet Sauvignon</b> Paso Robles, California <b>15/53</b>	
<b>Etude Pinot Noir</b> Grace Benoit Ranch 2015 <b>85</b>	

**\$5 Cake cutting fee per person**  
**\$25 Corkage fee per 750ml (Up to 2 bottles per table)**