

# BLACKWOOD

Blackwoods.com 415-931-9663

## BRUNCH

Weekday 10 am - 3 pm | Weekend 9.30 am - 3.30 pm

## BEVERAGES

### COLD DRINK

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

### HOT DRINK *(Almond&Oat +\$1)*

Coffee / Espresso (2 shots)	4
Americano	5
Cappuccino/ Latte / Chai / Hot choc.	6
Mocha / Thai Tea Latte	6
Coconut Matcha Latte (Hot or Cold)	7
<i>Superior quality Japanese Matcha, Oat milk, toasted coconut</i>	
Spiced Almond Lavender (Hot or Cold)	7
<i>Organic Almond milk, maple syrup, cinnamon, almond, lavender buds</i>	
Apple Pear Toddy (Hot)	8
<i>Apple cider, white ginger pear tea, all spices, cinnamon stick, star anise</i>	
Boozy Cloud Coffee (Hot) <b>ID Required</b>	10
<i>SABE gold, espresso, hazelnuts, cream, dark chocolate, cinnamon</i>	
Mulled Sangria (Hot) <b>ID Required</b>	12
<i>A blend of California Port and Red wine, all spices, orange, cinnamon stick, star anise</i>	
<b>TEA FORTE' Selections</b>	6
Caffeine:	
<i>English Breakfast, Earl Grey, Jasmine Green, White ginger Pear</i>	
NON-Caffeine:	
<i>Citrus Mint, Ginger Lemongrass, Chamomile Citron</i>	

## COCKTAILS

Margarita	g.14 / jar 49
Berry Mojito	g.15 / jar 50
Melon Mule	g.15 / jar 50
Little Mermaid	g.16 / jar 51
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary(try stirring with rosemary&amp;you will experience something awesome)</i>	
Dragonfruit Bellini <b>New!</b>	g. 16 / jar 51
<i>Refreshing sparkling cocktail with hints of dragonfruit&amp;rose</i>	
Mimosa	g.13
Espresso Martini	g.13
60-minute Bottomless mimosa	26/ person
Mimosa Flight (3 flavors)	33
Bloody Mary	g.15 / jar 50
Surf & Turf Bloody Mary	g.16 / Jar 52
Sangria (Red/ White/ Rose)	g.14 / Carafe 49

### Dear Mimosa Lovers

Please drink responsibly and know your limit. A \$50 cleaning fee will **AUTOMATICALLY** be included in your tab when you throw up in the restaurant area.

## BEERS

House Beer <i>(Staff's Favorite)</i>	8
Clausthaler <i>0.5% ALC, Germany</i>	8
Singha <i>5% ALC, Thailand</i>	8
Sapporo Reserve <i>5% ALC, Canada</i>	9
Anchor Steam <i>4.9% ALC, San Francisco</i>	9
DogfishHead 90 min IPA <i>9% ALC, Delaware</i>	10
Duvel Golden Ale <i>8.5% ALC, Belgium</i>	11
Offshoot Hazy IPA 16oz. <i>6.8% ALC, Orange County</i>	11
Weekend Vibes IPA 16oz. <i>6.8% ALC, San Diego</i>	11
Almanac Kolsch Ale 16oz. <i>5% ALC, Alameda</i>	11

## SAKES

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

## WINES

### SPARKING

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

### WHITE

Fete Des Fleurs Rosé, <i>France</i>	14/49
Bella Grace Grenache Blanc, <i>Amador county</i>	15/53
Oak Farm Sauvignon Blanc, <i>Lodi</i>	15/53
Chateau de la Roche Sauvignon Blanc, <i>France</i>	15/53
Heinrich Vollmer Riesling, <i>Pfalz Germany</i>	13/48
Rusack Chardonnay, <i>Santa Barbara</i>	17/60

### RED

Lake Sonoma Zinfandel, <i>Dry Creek, Sonoma County</i>	14/49
Portlandia Pinot Noir, <i>Willamette Valley, Oregon</i>	15/53
Rancho Sisquoc Merlot, <i>Santa Barbara, California</i>	15/53
Domain Bousquet Reserve Malbec, <i>Mendoza, Arg</i>	15/53
Brady Cabernet Sauvignon, <i>South Australia</i>	15/53

Etude Pinot Noir, <i>Grace Benoist Ranch 2015</i>	85
Beringer KVR Cabernet, <i>Knights valley 2014</i>	105
BIN 389 Cabernet Shiraz, <i>South Australia 2018</i>	135
"The Leap" Cabernet Sauvignon, <i>Napa, 2016</i>	155
<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>	

Please inform us if you have any food allergies or special dietary needs

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

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

# BLACKWOOD

## BRUNCH

Weekday 10 am - 3 pm | Weekend 9.30 am - 3.30 pm

## STARTERS

<b>Millionaire's Bacon® Flight GF</b>	24
<i>A sampler of Original Millionaire's bacon®, Citron bacon, Cinnamon bacon and Rosemary bacon</i>	
<b>Mill's Bacon® GF</b>	12
<i>Citron, Original, Cinnamon, Rosemary</i>	
<b>Samosa</b>	12
<i>Yellow curry puffs stuffed w/creamy red potato, onion, carrot</i>	
<b>Ahi Scoops</b>	17
<i>Sesame crusted seared Ahi tuna on spicy cucumber, seaweed salad and wasabi cream sauce</i>	
<b>Crispy Spring Rolls</b>	13
<i>Shiitake mushroom, silver noodle, carrot, plum sauce</i>	
<b>Marina Strips</b>	18
<i>Angus beef strips, hearts of palm, dill, cucumber, spicy lime beetroot sauce</i>	

<b>Granola Parfait</b> served with berries and Greek yogurt	14
---	----

## SALAD

<b>Avocado Salad</b>	20
<i>Avocado, bacon, chicken breast, arugula, romaine, cherry tomato, pickled red onion, parmesan, cilantro lime vinaigrette</i>	
<b>Pacifica Dungeness Salad</b>	30
<i>Fresh Dungeness crab, tiger shrimp, asparagus, romaine, spring mix, pickled red onion, cherry tomato, caper, fresh mozzarella, parmesan, cilantro lime dressing.</i>	
<b>Papaya Salad with Tofu (for prawns +5) GF</b>	18
<i>Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew nut</i>	
<b>Spicy Ahi Salad</b>	21
<i>Spicy tuna, avocado, spring mix, romaine, bell pepper, carrots, cucumber, scallion, crispy yams, balsamic vinaigrette</i>	

GF - Gluten free option available

## PANCAKE or FRENCHTOAST

With MAPLE SYRUP & BUTTER

Add fried banana and candied walnut +3

<b>Lemony Ricotta Stack</b>	15
<b>Deep Fried French Toast</b>	15
<b>Crusty French Toast</b>	15

### Make your complete meal

+8 Two eggs, a choice of bacon, chicken mango or pork wine sausage.

+11 Two eggs and Millionaire's Bacon®

## EGG FAVORITES

<b>Two Eggs Plates</b> with Rainbow potatoes & Ciabatta toast	19
<i>Sub berry bowl +3, Sub egg whites +4</i>	
<i>w/ Applewood smoked bacon</i>	+3
<i>w/ Chicken sausages or Pork sausages</i>	+3
<i>w/ Millionaire's Bacon®</i>	+6
<b>Two Eggs with Cheddar-Melt Potatoes</b>	20
<i>bacon, mushrooms, shallots, bell peppers</i>	
<b>BW Scramble</b>	21
<i>Chicken mango sausage, avocado, sweet basil, shallot, tomato, white cheddar</i>	
<b>Snowed Spinach Scramble</b>	20
<i>Baby spinach with white cheddar</i>	
<b>Dungeness Omelet</b>	31
<i>Fresh Dungeness crab meat, scallion, cherry pepper, celery, mushroom, garlic butter, white cheddar</i>	
<b>Primavera White Omelet</b> w/berries	24
<i>Roasted tomato, mushroom, arugula</i>	
<b>Blackstone Benny</b>	25
<i>Poached eggs, Millionaire's Bacon®, asparagus, cherry tomato, Meyer lemon hollandaise on English Muffin</i>	
<b>Francis Benny</b>	24
<i>Poached eggs, Chicken mango sausage, avocado, cherry pepper, Meyer lemon hollandaise on English Muffin</i>	
<b>Brussel Florentine Benny</b>	23
<i>Poached eggs, Brussel sprouts, spinach, Tom Yum hollandaise on English Muffin</i>	

<b>Moco Benny</b>	25
<i>Poached eggs, housemade wagyu patty, kimchi pico de gallo, scallion, pimento cheese sauce on English Muffin</i>	

<b>Oscar Benny</b>	31
<i>Poached eggs, fresh Dungeness crab meat, spinach, pimento, caper, Meyer lemon hollandaise, parmesan on English Muffin</i>	

## BW LUNCHPICKS

<b>Hot Stonepot</b> w/ chicken mango OR pork wine sausage	24
<i>w/ prawns</i>	29
<i>Asparagus, spinach, mushroom, carrot, bean sprout, red bell, green onion, egg on rice.</i>	
<b>Thai Shakshuka GF</b>	22
<i>Tomyum tomato stew, poached eggs, pork, onion, bacon, scallion, cilantro, fried garlic, mild goat cheese.</i>	
<b>Kai Gata</b> with rainbow potatoes (Add Mill bacon +6)	20
<i>Traditional Thai breakfast. Two eggs fried, pork roll, chicken mango, scallions, carrots, fried onion, maggi sauce</i>	
<b>Pimped Up Ramyun (11 am.)</b>	23
<i>Dry tossed "Shin" cup noodle tricked out with millionaire's bacon, fried egg, bell, cabbage, mushroom.</i>	
<b>Chicken Waffle</b>	19
<i>6 oz. organic crispy chicken with fluffy Belgian waffle, studded with sugar crystals served with candied walnut, berries and spicy honey.</i>	
<b>Marina Jok Moo GF</b>	20
<i>Rice porridge with bacon, garlic, carrots, spinach, mushroom, cherry pepper, green onion, cilantro, poached egg. Sesame and tamari sauce drizzled.</i>	
<b>Breaky Tacos with Crispy Rainbow</b>	21
<i>Two corn tortillas, lettuce, scrambled eggs, bacon, tomato, avocado, pickled red onion, pimento cheese, cilantro. Side of pico de gallo, cherry pepper</i>	
<b>Soufflegg Skillets:</b> Soft steamed egg served on a skillet with rainbow potatoes and ciabatta. Fluffy, delicious and wholesome!	
• Savory: spinach, crispy bacon, green onion	20
• Marina: Chicken mango, Tiger prawn, green onion	24
• Gardenia: sauteed mushroom, spinach, red bell, roasted tomatoes and green onion	19

## BURGERS

Add Mill Bacon +4, Sub Impossible patty +4

<b>California Burger</b> w/Russet wedges	20
<i>Avocado, housemade gourmet patty, tomato, arugula, pickled red onion, Pepper Jack, jalapeno ranch</i>	
<b>BW Burger</b> w/Russet wedges	20
<i>Thai salad, housemade gourmet patty, fried egg, pimento cheese, aioli</i>	
<b>Southwestern Burger</b> w/Russet wedges	20
<i>Avocado, housemade gourmet patty, tomato, cilantro, cherry peppers, pimento cheese, aioli</i>	
<b>One Percenter's Burger</b> w/Russet wedges	24
<i>Millionaire's Bacon®, housemade gourmet patty, tomato, arugula, pickled red onion, Swiss, jalapeno ranch</i>	

## SANDWICHES

Sub Mill Bacon +4 Add Mill Bacon +6

<b>BLTA Sandwich</b> w/ Green salad	19
<i>Bacon, tomato, avocado, lettuce, aioli</i>	
<b>Banmi Sandwich</b> w/ Green salad	19
<i>Chicken breast, Thai salad, jalapeno, jalapeno ranch</i>	
<b>Grilled Eggplant Sandwich</b> w/ Green salad	17
<i>Arugula, tomato, grilled eggplant, basil, balsamic glaze, aioli, mozzarella</i>	

## GRILLED CHEESE W/SALAD

Served w/ wheat bread

<b>Mushroom,</b> onion, American	17
<b>Chicken Mango,</b> spinach, roasted tomato, Swiss	18
<b>Bacon,</b> scrambled egg, avocado, tomato, Pepper Jack	19

## KID'S MENU *(Under age of 10)*

<b>Mickey Mouse Pancake,</b> two bacon & Scrambled egg	14
<b>Stir fried noodle</b> w/Chicken	14

## SOUP/ NOODLE SOUP (11 am.)

<b>"Tom Kha" Coconut Soup</b> <b>GF</b> with chicken (18 oz)	12
<i>Chicken breast, galangal, kaffir lime, lemongrass, mushroom, tomato, red onion, green onion (Sub \$5 for prawns)</i>	
<b>Chicken Noodle Soup</b> <b>GF</b> (32 oz)	19
<i>Chicken breast, spinach, bean sprouts, shallot, garlic, green onion, cilantro</i>	
<b>Angus Beef Noodle Soup</b> (32 oz)	24
<i>American certified Angus beef, broccolini, bean sprouts, basil, jalapeno, garlic, green onion, cilantro</i>	

## THAI DISHES (11 am.)

<b>Choice of meat</b> Veggies, Tofu, Chicken, Pork.	
<i>Sub Prawns +\$5 Sub Beef +\$4 Sub Seafood +\$6</i>	
<b>Green Curry</b> w/rice	19
<i>Grilled eggplant, bell pepper, string bean, bamboo, basil</i>	
<b>Yellow Curry</b> w/rice	19
<i>Crispy russet wedges, onion, cilantro &amp; crispy shallot</i>	
<b>Panang Curry</b> w/rice	20
<i>Avocado, bell pepper, basil, crispy yam</i>	
<b>Pad Thai</b>	21
<i>Thin noodle, egg, bean sprouts, chive, fried tofu, <u>peanut</u></i>	
<b>Pad See You</b> <b>GF</b>	20
<i>Flat rice noodle, egg, carrot, broccolini</i>	
<b>Pad Kee Mow</b> <b>GF</b>	20
<i>Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil</i>	
<b>Thai Fried Rice</b> <b>GF</b>	20
<i>Egg, onion, tomato, green onion and cilantro</i>	
<b>Spicy Basil</b> <b>GF</b> w/rice & salad	19
<i>Basil, onion, bell pepper</i>	
<b>Smoke Cashew Nut</b> <b>GF</b> w/rice & salad	19
<i>Onion, bell pepper, dry chili</i>	

**GF** - Gluten free option available

## SIDES

Ciabatta/ Wheat/ EM	4	One Pancake	7
Rainbow Potatoes	6	Sausage	7
Russet Wedges	6	Bacon	7
Green Salad	6	Mixed berries	7
Chicken breast	8	Beef Patty	8
Jasmine rice	4	Brown rice	4
Two caged free eggs	8	Avocado	7

## BREAKFAST DESSERT

*(Not available on **weekend and holidays**)*

<b>Fried Ice Cream</b>	13
<i>Vanilla ice cream with caramelized banana &amp; caramel sauce</i>	
<b>Choco Cake</b>	12
<i>Moist chocolate cake filled with rich chocolate, mixed berries and vanilla Ice cream</i>	
<b>Coconut Snowball</b>	13
<i>A moist yellow cake filled with pastry cream and raspberry jam. Domed and covered with whipped cream, coconut, vanilla ice cream &amp; Homemade blueberry sauce</i>	
<b>New Orleans's Bread Pudding</b>	13
<i>Organic salted caramel gelato, cashew nut candy caramel sauce</i>	
<b>Uncle " Tai" (Seasonal)</b>	13
<i>Sweet mango, sticky rice, creamy coconut milk, black sesame seeds</i>	
<b>Granny In town</b>	13
<i>Crispy French toast, caramelized banana, vanilla Ice cream, whiskey chocolate sauce</i>	
<b>Tropics Coconut</b>	13
<i>Coconut Ice cream served with fresh mango</i>	

# BLACKWOOD

- 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