

BLACKWOOD

American Thai Fusion

BRUNCH WEEKDAY 10:00 AM - 3:00 PM | WEEKEND 9:30 AM - 3:30 PM

STARTERS

Millionaire's Bacon® Flight **GF**

A sampler of Original Millionaire's Bacon®, Citron bacon, Cinnamon bacon and Rosemary bacon
25

Millionaire's Bacon® **GF**

Citron, Original, Cinnamon,
Rosemary
13

Ahi Scoops

Sesame crusted seared Ahi tuna on
spicy cucumber, seaweed salad and
wasabi cream sauce
18

Crispy Spring Rolls

Shiitake mushroom, silver noodle,
carrot, plum sauce
14

Millionaire's Salmon *New!*

Candied salmon fillet bake to
perfection with sugar & spices.
Served hollandaise drizzled
14

Samosa

Yellow curry puffs stuffed w/creamy
red potato, onion, carrot
13

Marina Strips

Angus beef strips, hearts
of palm, dill, cucumber,
spicy lime beetroot sauce
19

EGG FAVORITES

Sub ciabatta bread for gluten free bread +2

Two Eggs Plates

with Rainbow potatoes & Ciabatta toast
19

Sub berry bowl +5 or egg whites +5
w/ Applewood smoked bacon +7
w/ Chicken or Pork sausages +7
w/ Millionaire's Bacon® +9

Two Eggs with Cheddar-Melt Potatoes

Bacon, mushrooms, shallots, bell peppers
21

BW Scramble

Chicken mango sausage, avocado,
sweet basil, shallot, tomato, white cheddar
22

Snowed Spinach Scramble

Baby spinach with white cheddar
21

Dungeness Omelet

Fresh Dungeness crab meat, scallion,
cherry pepper, celery, mushroom,
garlic butter, white cheddar
33

Primavera White Omelet w/berries

Roasted tomato, mushroom, arugula
25

Brussel Florentine Benedict

Poached eggs, Brussel sprouts, spinach,
Tom Yum hollandaise on English Muffin
24

Blackstone Benedict

Poached eggs, Millionaire's Bacon®,
asparagus, cherry tomato, Meyer lemon
hollandaise on English Muffin
26

Francis Benedict

Poached eggs, Chicken mango sausage,
avocado, cherry pepper, Meyer lemon
hollandaise on English Muffin
25

Moco Benedict

Poached eggs, housemade wagyu patty,
kimchi pico de gallo, scallion,
pimento cheese sauce on English Muffin
26

Oscar Benedict

Poached eggs, fresh Dungeness crab meat,
spinach, pimento, caper, Meyer lemon hollandaise,
parmesan on English Muffin
33

BRUNCH SPECIALS

Hot Stonepot

Asparagus, spinach, mushroom, carrot, bean sprout, red bell, green onion, egg on rice
w/ chicken mango OR pork wine sausage 25 | w/ prawns 30

Soufflegg Skillets

Soft steamed egg served on a skillet with rainbow potatoes and ciabatta. Fluffy, delicious and wholesome!

Savory: Spinach, crispy bacon, green onion 21

Marina: Chicken mango, Tiger prawn, green onion 25

Gardenia: Sauteed mushroom, spinach, red bell, roasted tomatoes, green onion 20

Thai Shakshuka **GF**

Tomyum tomato stew, poached eggs, pork, onion, bacon, scallion, fried garlic, mild goat cheese.

23

Kai Gata with Rainbow Potatoes

Traditional Thai breakfast.
Two fried eggs, pork roll, chicken mango, carrots, scallions, fried onion, maggi sauce

21 (Mill bacon +7)

Pimped Up Ramyun (11 am.)

Dry tossed "Shin" cup noodle tricked out with Millionaire's Bacon®, fried egg, bell pepper, cabbage, mushroom.

24

Chicken Waffle

6 oz. organic crispy chicken with fluffy Belgian waffle, studded with sugar crystals served with candied walnut, berries and spicy honey.

20

Marina Jok Moo **GF**

Rice porridge with bacon, garlic, carrots, spinach, mushroom, cherry pepper, green onion, cilantro, poached egg. Sesame and tamari sauce drizzled.

21

Breaky Tacos with Crispy Rainbow

Two corn tortillas, lettuce, scrambled eggs, bacon, tomato, avocado, pickled red onion, pimento cheese, cilantro. Side of pico de gallo & cherry pepper

22

Avocado Ciabatta *New!*

Ricotta, pickled red onion, cherry tomato, radish, poached egg, etc.

12

French Kiss *New!*

Fried French toast, crème brûlée, meyer crème Anglaise top with walnut and berries

19

Benedict Royal *New!*

Millionaire's salmon, fried capers, cucumber, pickled red onion, lemon, poached egg, hollandaise

27

SWEET FAVORITES

With Maple Syrup & Butter | Add fried banana and candied walnut +4

Lemony Ricotta Stack OR Crusty French Toast

16

Make your complete meal

+9 Two eggs, a choice of bacon, chicken mango or pork wine sausage.

+12 Two eggs and Millionaire's Bacon®

SANDWICHES

Sub Mill Bacon +5 | Add Mill Bacon +7 | Sub gluten free bread +2

BLTA Sandwich w/ Green salad

Bacon, tomato, avocado, lettuce, aioli

20

Banmi Sandwich w/ Green salad

Chicken breast, Thai salad, jalapeno, jalapeno ranch

20

Grilled Eggplant Sandwich w/ Green salad

Arugula, tomato, grilled eggplant, basil, balsamic glaze, aioli, mozzarella

18

BURGERS

Add Millionaire's Bacon® +7 | Sub Impossible patty +5

**California Burger
w/Russet wedges**
Avocado, housemade gourmet
patty, tomato, arugula, pickled red
onion, pepper jack, jalapeno ranch
21

BW Burger w/Russet wedges
Thai salad, housemade
gourmet patty, fried egg,
pimento cheese, aioli
21

**One Percenter's Burger
w/Russet wedges**
Millionaire's Bacon®, housemade
gourmet patty, tomato, arugula,
pickled red onion,
Swiss, jalapeno ranch
25

GRILLED CHEESE SANDWICHES

Served w/ wheat bread and salad | Sub gluten free bread +2

Chicken Mango
w/ spinach, roasted tomato, Swiss
19

Bacon
w/ scrambled egg, avocado,
tomato, Pepper Jack
20

SOUP / NOODLE SOUP

(serve 11am)

**"Tom Kha" Coconut Soup
with chicken** **GF**
Chicken breast, galangal, kaffir lime,
lemongrass, mushroom, tomato,
red onion, green onion
13 (18oz) | 19 (32oz)
(Sub \$6 for prawns)

Chicken Noodle Soup (32 oz) **GF**
Chicken breast, spinach,
bean sprouts, shallot, garlic,
green onion, cilantro
20

Angus Beef Noodle Soup (32 oz)
American certified Angus beef,
broccolini, bean sprouts,
basil, jalapeno, garlic,
green onion, cilantro
25

THAI DISHES

(serve 11am)

Choice of Veggies, Tofu, Chicken, Pork. | Sub Prawns +\$5 | Sub Beef +\$4 | Sub Seafood +\$6

Green Curry
Grilled eggplant, bell pepper, string
bean, bamboo, basil.
Served w/ rice
20

Yellow Curry
Crispy russet wedges, onion,
cilantro & crispy shallot.
Served w/ rice
20

Panang Curry
Avocado, bell pepper, basil,
crispy yam. Served w/ rice
21

Pad Thai
Thin noodle, egg, bean sprouts,
chive, fried tofu, peanut
22

Pad See You **GF**
Flat rice noodle, egg,
carrot, broccolini
21

Pad Kee Mow **GF**
Spicy flat rice noodle,
bamboo shoots, tomato,
onion, bell pepper, basil
21

Thai Fried Rice **GF**
Egg, onion, tomato,
green onion and cilantro
21

Spicy Basil **GF**
Basil, onion, bell pepper.
Served w/ rice & salad
20

Smoke Cashew Nut **GF**
Onion, bell pepper, dry chili.
Served w/ rice & salad
20

SALAD

Avocado Salad

Avocado, bacon, chicken breast, arugula, romaine, cherrytomato, pickled red onion, parmesan, cilantro lime vinaigrette

21

Papaya Salad with Tofu GF

Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew nut

19 (Prawns +6)

Pacifica Dungeness Salad

Fresh Dungeness crab, tiger shrimp, asparagus, romaine, spring mix, pickled red onion, cherry tomato, caper, fresh mozzarella, parmesan, cilantro lime dressing.

31

Spicy Ahi Salad

Spicy tuna, avocado, spring mix, romaine, bell pepper, carrots, cucumber, scallion, crispy yams, balsamic vinaigrette

22

KID'S MENU

(under age of 10)

Mickey Mouse Pancake

w/ two bacon & Scrambled egg

15

Stir fried noodle

w/ Chicken

15

SIDE

Ciabatta/ Wheat/ EM	4	Russet Wedges	6	Chicken breast	8
Gluten free bread	4	Bacon	7	Homemade beef patty	9
One Pancake	7	Green Salad	6	Jasmine rice	4
Rainbow Potatoes	6	Mixed berries	7	Brown rice	4
Sausage	7	Fried chicken	10		

BREAKFAST DESSERTS

(Not available on weekend and holidays)

Fried Ice Cream

Vanilla ice cream with caramelized banana & caramel sauce

14

Choco Cake

Moist chocolate cake filled with rich chocolate, mixed berries and vanilla ice cream

13

New Orleans's Bread Pudding

Organic salted caramel gelato, cashew nut candy caramel sauce

14

Tropics Coconut

Coconut Ice cream served with fresh mango

14

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

Granny In town

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

14

DRINK MENU

BEVERAGES

COLD DRINK

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

HOT DRINK

(Almond or Oat +\$1)

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

TEA FORTE' SELECTIONS

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

COCKTAILS

Margarita	g.14 / jar 49	Mimosa	g.13
Berry Mojito	g.16 / jar 51	Espresso Martini	g.14
Little Mermaid	g.16 / jar 51	60-minute Bottomless mimosa	26/ person
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary (try stirring with rosemary and you will experience something awesome)</i>		Mimosa Flight (3 flavors)	33
Dragonfruit Bellini <i>New!</i>	g. 16 / jar 51	Bloody Mary	g.15 / jar 50
<i>Refreshing sparkling cocktail with hints of dragonfruit & rose</i>		Surf & Turf Bloody Mary	g.20 / jar 59
		Sangria (Red/ White/ Rose)	g.14 / carafe 49
		Dear Mimosa Lovers	
		<i>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.</i>	

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

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

SAKES

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

WINE

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
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WHITE

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

RED

Lake Sonoma Zinfandel Dry Creek, Sonoma County 14/49	Beringer KVR Cabernet Knights valley 2014 105
Portlandia Pinot Noir Willamette Valley, Oregon 15/53	BIN 389 Cabernet Shiraz, South Australia 2018 135
Rancho Sisquoc Merlot Santa Barbara, California 15/53	"The Leap" Cabernet Sauvignon <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> 155
Brady Cabernet Sauvignon Paso Robles, California 15/53	
Etude Pinot Noir Grace Benoist Ranch 2015 85	

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