

DRINKS & SWEETS

BEVERAGES

COLD DRINK

Orange/ Cranberry / Apple Juice	5
Soda (Coke, Diet Coke, 7UP)	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
Spiced Almond Lavender (Hot or Cold)	7
Apple Pear Toddy Hot)	8
Boozy Cloud Coffee (Hot) ID Required	10
Mulled Sangria (Hot) ID Required	12

TEA FORTE' Selections

Caffeine:
English Breakfast, Earl Grey, Jasmine Green, White ginger Pear

NON-Caffeine:

Raspberry Nectar, Citrus Mint,
Ginger Lemongrass, Chamomile Citron,

COCKTAILS

Margarita	g. 13/ jar 46
Berry Mojito	g. 14/ jar 48
Melon mule	g. 14/ jar 48
Little Mermaid NEW!	g. 15/ jar 49
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary(try stirring with rosemary&you will experience something awesome)</i>	
Mimosa/Raspberry Mimosa	g.13
Espresso Martini	g.12
Bloody Mary	g.13 / jar 46
Sangria: Red/White/Rose	g.13 / jar 46

BEERS

House Beer (Staff's Favorite)	8
Singha 11.2oz. 5%ALC, Thailand	8
Clausthaler 0.5% ALC, Germany	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
Almanac Kolsch Ale 16oz. 5% ALC, Alameda	11

SAKES

Yaegaki Junmai Black	300ml	24
Okonomatsu Junmai	300ml	24
Kurosawa Nigori	300ml	26
Katana Junmai Ginjo	180ml	17
Kurosawa Junmai Kimoto	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

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

WINES

SPARKING

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

WHITE

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

RED

Lake Sonoma Zinfandel, Dry Creek, Sonoma County	14/49
Portlandia Pinot Noir, Willamette Valley, Oregon	15/53
Rancho Sisquoc Merlot, Santa Barbara, California	15/53
Domain Bousquet Reserve Malbec, Mendoza, Arg	15/53
Brady Cabernet Sauvignon, South Australia	15/53
Patache De'Aux Bordeaux, Medoc, France	15/53

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

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.

Sweets

Trio Gelato	13
Organic California Style Gelato	
<i>Coconut Gelato, Salted Caramel Gelato, Vanilla Gelato</i>	
Fried Ice Cream	13
<i>Vanilla Ice cream with caramelized banana & caramel sauce</i>	
Choco Cake	12
<i>Moist chocolate cake filled with rich chocolate, mixed berries, Vanilla ice cream</i>	
Uncle "Tai" (Seasonal)	13
<i>Sweet mango, sticky rice, creamy coconut milk, black sesame seeds</i>	
Coconut Snowball	13
<i>A moist yellow cake filled with pastry cream and raspberry jam. Domed and covered with whipped cream, coconut, vanilla ice cream & homemade blueberry sauce</i>	
New Orleans's Bread Pudding	13
<i>Organic salted caramel gelato, cashew nut candy caramel sauce</i>	
Granny in Town	13
<i>Crispy French toast, caramelized banana, vanilla Ice cream, whiskey chocolate sauce</i>	
Tropics Coconut	13
<i>Coconut ice cream served with fresh mango.</i>	
Cake cutting fee Is \$5 per person	

BLACKWOOD

DINNER

BLACKWOOD

Blackwoodsfs.com 415-931-9663

APPETIZERS

Crispy Spring Rolls	14
<i>Egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, cilantro, plum dipping sauce</i>	
Pumpkin fries	14
<i>Tempura kabocha served with peanut, cilantro, garlic, sweet & sour dipping sauce</i>	
Samosa	13
<i>Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, & carrot, served with cilantro spicy yogurt dip and crispy yam</i>	
Lady In The Blanket	16
<i>Tiger prawns wrapped with crispy rice paper served w/sweet plum sauce</i>	
Five Spice Belly	16
<i>Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce</i>	
Crispy Calamari	16
<i>Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad</i>	
Marina Strips	18
<i>Grilled certified Angus beef strips wrapped baby hearts of palm, dill, cucumber, spicy lime beetroot sauce</i>	
Ahi Scoops	17
<i>Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce</i>	
Millionaire's Way	16
<i>Try out our famous Millionaire's Bacon®, grilled organic asparagus and homemade smoky Maple syrup sauce</i> <i>Mix and match flavors: Original/ Citron/ Cinnamon/ Rosemary</i>	
Mieng Kum Kung	16
<i>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</i>	
Marina tower	17
<i>Spicy tuna Ceviche, roasted rice, kaffir lime, lemongrass, green onion, cilantro, mango, avocado with crispy chips</i>	
White Pearl	18
<i>Pan seared scallop topped with tamarind, kimchi and cilantro lime sauce</i>	
SALADS	
<i>All salads start with medium spicy</i>	
Asian Papaya Salad w/ Crispy Tofu (+5 for prawns)	17
<i>Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing</i>	
E-Sarn Chicken Salad	19
<i>Grilled chicken breast, cucumber, spinach, lemongrass, roasted rice, cilantro, scallion, tomato, spicy smoky lime dressing</i>	
Crying beef Salad	23
<i>Grilled certified Angus beef, cucumber, heart of palm, lemongrass, roasted rice, cilantro, spicy lime dressing</i>	
Crispy Pork Belly Salad	20
<i>Mint, cucumber, red onion, green onion, tomato, roasted rice, cilantro with spicy lime dressing</i>	
Ahi Salad	20
<i>Diced tuna, mango, scallion, cilantro, avocado, crispy yam, with spicy kaffir lime dressing.</i>	
Mango Salad w/ Grilled Prawns	20
<i>Yellow mango, cilantro, scallion, red onion, tomato, cashew nut, spicy smoky lime dressing</i>	

*** Please inform us of your food allergies all ingredients are not listed ***

SOUPS & NOODLES

"Tom Kha"	chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato (18 oz) (+5 for prawns)	12
"Tom Yum"	shrimp, tomato, galangal, kaffir lime, lemongrass, red onion, green onion and mushroom (18 oz)	13
Chicken Noodle Soup	chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro (32 oz)	19
Tom Yum Noodle Soup	Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut (32 oz)	22
Angus Beef Noodle Soup	American Certified Angus beef, sprouts, basil, broccoli, bean Jalapeño, garlic, scallion & cilantro (32 oz)	23

STREET DISHES

Choice of Veg, Tofu, Chicken, Pork.
Sub Prawns +5 Sub Beef +4 Sub Seafood +6

Red Curry with rice	bell pepper, bamboo shoots, zucchini, snow pea, basil	18
Green Curry with rice	grilled eggplant, bell pepper, bamboo, string bean, basil	19
Yellow Curry with rice	crispy russet wedges, onion, cilantro & crispy shallot	19
Panang Curry with rice	avocado, bell pepper, basil, crispy yam	20
Pad Thai	Thin rice noodle, egg, fries tofu, bean sprouts, chive and peanut	19
Pad See You	Flat rice noodle, egg, carrot and broccoli	19
Pad Kee Mow	Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper & basil	18
Thai Fried Rice	Egg, onion, tomato, scallion and cilantro	19
Sexy Aloha with prawns	Egg, onion, yellow curry powder, raisin, cashew nuts, pineapple, scallion & cilantro	23
Spicy Basil	Basil, onion, bell pepper	19
Spicy String Bean	with red curry paste	19

CHEF' SPECIALS

King Salmon	30
<i>9 oz salmon pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice</i>	
Tsunami (Medium Spicy)	30
<i>Wok fried mixed seafood w/ smoky red chili sauce, bell pepper, Kachai, young peppercorn, bamboo, basil & jasmine rice</i>	
Skillet Halibut	31
<i>12oz wild-caught halibut with bok choy, Shimeji mushroom and fresh chili in Thai ginger broth serve with jasmine rice</i>	
Marina Platter (fish & chip style)	25
<i>+5 for crispy calamari</i> <i>Crispy crusted fried Tilapia, tiger prawns, potato wedges, cheese fries with gourmet spicy tomato garlic cream sauce</i>	
Dinner Stone pot	29
<i>Minced pork, prawns, egg, asparagus, mushroom, spinach, bell pepper, carrot, cilantro, bean sprout over jasmine rice</i>	
Braised Rib	31
<i>Slow braised bone in short rib, panang sauce, asparagus, bell peppers, fried basil on crispy yam serves with jasmine rice</i>	
Short-Rib Taco	27
<i>With kimchi pico de gallo, salsa, crispy yam, spicy guacamole</i>	
Fried Chick'	25
<i>Fried chicken breast, extra crispy russet wedges, coconut yellow curry dipping sauce, crispy shallot, cucumber salad</i>	
After Shock	25
<i>Wok fried crispy chicken, onion, bell, dry chili, cashew nuts, scallion, water chestnut w/ sweet chili sauce & jasmine rice</i>	
Marina Treasure	29
<i>Our Millionaire bacon® wrapped U-10 scallop, grilled eggplant, spicy cilantro sauce & garlic egg noodle</i>	
One Percenter's Burger	26
<i>Gourmet patty, mill's bacon®, white cheddar, arugula, aioli, tomatoes, pickle w/ super-crispy russet wedges & salad</i>	
24 Hours Beef Noodle Soup	30
<i>Slow cooked bone-in Short Rib, egg noodles, veal broth, basil, Spinach, Jalapeño, sprouts, cilantro, green onion & garlic chips</i>	
Blackhawk Belly	29
<i>48 hours slow cooked Kurobuta pork in five spices, turmeric, curry rice, grilled Chinese broccoli with fermented bean sauce</i>	
Pimped Up Ramyun (+5 for Tiger prawns)	19
<i>Dry tossed "Shin" cup noodle tricked out with Millionaire bacon®, fried egg, bell, cabbage, mushroom</i>	
Last Mid Night	32
<i>Grilled certified Angus beef served w/ garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce & ginger rice</i>	
Ruby Racks	31
<i>Seared rack of lambs with artichokes, arugula, cherry tomatoes and rosemary. Glazed with rich pomegranate sauce & rice</i>	

SIDES	Rice	4
	Brown rice / Ginger rice	4
	Sticky rice	5
	Steamed noodle	5
	Steamed veggies	6
	Crispy Roti	6
	Russet wedges	6
	Grill organic CK	8
	Seaweed salad	8
	Cucumber salad	8

KID'S

(Under age of 10)

Cheeseburger with potato wedges	14
Stir Fried Noodle with beef	14
Thai Fried Rice with chicken	14
Fried Chicken with jasmine rice	14

- 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

*** Please inform us of your food allergies all ingredients are not list ****

FYI: Everything is thoughtfully prepared from scratch using the most natural, organic, local, sustainable ingredients we can find.



It's **BLACKWOOD** Gluten Free!!!!

APPETIZERS

MILLIONAIRE'S WAY 16
Millionaire's Bacon, grilled organic asparagus and homemade smoky
Maple syrup sauce

FIVE SPICE BELLY 16
Slow braised Kurobuta pork belly, arugula

SALADS

ASIAN PAPAYA SALAD W/ CRISPY TOFU 17
Green papaya, garlic, cherry tomato, chili, Thai long bean, spicy lime dressing

MANGO SALAD WITH GRILLED TIGER PRAWNS 20
Yellow mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing

E-SARN CHICKEN SALAD 19
Grilled chicken breast, cucumber, spinach, roasted rice, cilantro, onion, smoky lime dressing

SOUP

"TOM KHA " COCONUT SOUP w/ chicken 12
Chicken breast, galangal, kaffir lime, lemongrass, mushroom and tomato

"TOM YUM " SPICY & SOUR SOUP w/ shrimp 13
Shrimp, mushroom, galangal, kaffir lime leaf, lemongrass and tomato

CHEF'S SPECIALS

KING SALMON 30
9 oz pan seared salmon, grilled organic asparagus, bell peppers, kachai, young pepper corn, and basil

MARINA TREASURE 29
Our famous Millionaire's bacon wrapped bay U-10 scallop, grilled eggplant, spicy cilantro sauce

BLACKHAWK BELLY 29
48 hours slow cooked Kurobuta pork in five spices, Grilled Chinese broccoli

LAST MID NIGHT 32
Grilled wagyu flank served with garlic long bean, spicy roasted rice sauce with homemade 151 rum sauces

WOK FRIED

Choice of veggie, tofu, chicken, pork. Add \$3 for prawns or beef substitution.

PAD SEE YOU 19
Flat rice noodle, egg, carrot and broccoli

PAD KEE MAO 18
Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper and basil

THAI FRIED RICE 19
Egg, onion, tomato, green onion and cilantro

SEXY ALOHA W/ PRAWNS 23
Egg, onion, yellow curry powder, raisin, cashew nuts, green onion and cilantro

THAI STREET DISHES

Choice of tofu, chicken, pork. Add \$3 for prawns or beef substitution.

SPICY BASIL Basil, jalapeño, onion, bell pepper 19

SPICY STRING BEAN With garlic sauce 19

NOODLE SOUP

CHICKEN NOODLE SOUP 19
Chicken breast, spinach, bean sprouts, shallot, garlic, green onion & cilantro

TOM YUM NOODLE SOUP 22
Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut

Not all ingredients are listed. Please advise us of any food allergies prior to ordering

Prices and Menu Selections are subject to change