

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) ID Required	10
<i>SABE gold, espresso, hazelnuts, cream, dark chocolate, cinnamon</i>	
Mulled Sangria (Hot) ID Required	12
<i>A blend of California Port and Red wine, all spices, orange, cinnamon stick, star anise</i>	

TEA FORTE' Selections

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

COCKTAILS

Margarita	g.12 / jar	45
Berry Mojito	g.13 / jar	47
Melon Mule	g.13 / jar	47
Little Mermaid NEW!	g. 14/ jar	48
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary(try stirring with rosemary&you will experience something awesome)</i>		
Mimosa	g.12	
Espresso Martini	g.12	
60-minute Bottomless mimosa	24/ person	
Mimosa Flight (3 flavors)	32	
Bloody Mary	g.12 / jar	46
Surf & Turf Bloody Mary	g.14 / Jar	52
Sangria (Red/ White/ Rose)	g.12 / Carafe	46

BEERS

House Beer (<i>Staff's Favorite</i>)	7.5
Clausthaler <i>0.5% ALC, Germany</i>	7.5
Singha <i>5% ALC, Thailand</i>	7.5
Sapporo Reserve <i>5% ALC, Canada</i>	8
Anchor Steam <i>4.9% ALC, San Francisco</i>	8
DogfishHead 90 min IPA <i>9% ALC, Delaware</i>	9
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> NEW!	11
Booch Craft 12 oz. <i>7% ALC, San Diego</i> NEW!	8
<i>Probiotic, plant-based, gluten free alcoholic hard kombucha fresh pressed with organic fruit (Grapefruit Hibicus or Strawberry Lemonade flavor)</i>	

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

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.

WINES

SPARKING

Veuve Du Verney Brut, <i>France</i>	13/48
Veuve Du Verney Brut Rose, <i>France</i>	14/52
Pasqua Prosecco, <i>Italy</i>	14/52

WHITE

Fete Des Fleurs Rosé, <i>France</i>	13/48
Girasole Pinot Blanc, <i>Italy</i>	13/48
Bella Grace Grenache Blanc, <i>Amador county</i>	14/52
Oak Farm Sauvignon Blanc, <i>Lodi</i>	14/52
Chateau de la Roche Sauvignon Blanc, <i>France</i>	14/52
Carneros Highway Chardonnay, <i>Sonoma County</i>	14/52
Heinrich Vollmer Riesling, <i>Pfalz Germany</i>	13/48
Rusack Chardonnay, <i>Santa Barbara</i>	16/59

RED

Lake Sonoma Zinfandel, <i>Dry Creek, Sonoma County</i>	13/48
Portlandia Pinot Noir, <i>Willamette Valley, Oregon</i>	14/52
Bell Syrah, <i>Amador County, California</i>	14/52
Rancho Sisquoc Merlot, <i>Santa Barbara, California</i>	14/52
Domain Bousquet Reserve Malbec, <i>Mendoza, Arg</i>	14/52
Brady Cabernet Sauvignon, <i>South Australia</i>	14/52
Patache De'Aux Bordeaux, <i>Medoc, France</i>	14/52

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>	

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

\$1 Cake cutting fee per person

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BRUNCH

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STARTERS

Millionaire's Bacon® Flight GF	22
<i>A sampler of Original Millionaire's bacon®, Citron bacon, Cinnamon bacon and Rosemary bacon</i>	
Mill's Bacon® GF : Citron, Original, Cinnamon, Rosemary	11
Samosa	12
<i>Yellow curry puffs stuffed w/creamy red potato, onion, carrot</i>	
Ahi Scoops	16
<i>Sesame crusted seared Ahi tuna on spicy cucumber, seaweed salad and wasabi cream sauce</i>	
Crispy Spring Rolls	13
<i>Shiitake mushroom, silver noodle, carrot, plum sauce</i>	
Marina Strips	17
<i>Angus beef strips, hearts of palm, dill, cucumber, spicy lime beetroot sauce</i>	
Granola Parfait served with berries and Greek yogurt	14

SALAD

Avocado Salad	19
<i>Avocado, bacon, chicken breast, arugula, romaine, cherry tomato, pickled red onion, parmesan, cilantro lime vinaigrette</i>	
Pacifica Dungeness Salad	29
<i>Fresh Dungeness crab, tiger shrimp, asparagus, romaine, spring mix, pickled red onion, cherry tomato, caper, fresh mozzarella, parmesan, cilantro lime dressing.</i>	
Papaya Salad with Tofu (for prawns +3) GF	17
<i>Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew nut</i>	
Spicy Ahi Salad	19
<i>Spicy tuna, avocado, spring mix, romaine, bell pepper, carrots, cucumber, scallion, crispy yams, balsamic vinaigrette</i>	

GF - Gluten free

PANCAKE or FRENCHTOAST

With MAPLE SYRUP & BUTTER

Add fried banana and candied walnut +3

Lemony Ricotta Stack	15
Deep Fried French Toast	15
Crusty French Toast	15

Make your complete meal

+6 Two eggs, a choice of bacon, chicken mango or pork wine sausage.

+9 Two eggs and Millionaire's Bacon®

EGG FAVORITES

Two Eggs Plates with Rainbow potatoes & Ciabatta toast	16
<i>Sub berry bowl +3, Sub egg whites +2</i>	
<i>w/ Applewood smoked bacon</i>	+3
<i>w/ Chicken sausages or Pork sausages</i>	+3
<i>w/ Millionaire's Bacon®</i>	+6
Two Eggs with Cheddar-Melt Potatoes	18
<i>bacon, mushrooms, shallots, bell peppers</i>	
BW Scramble	19
<i>Chicken mango sausage, avocado, sweet basil, shallot, tomato, white cheddar</i>	
Snowed Spinach Scramble	18
<i>Baby spinach with white cheddar</i>	
Dungeness Omelet	29
<i>Fresh Dungeness crab meat, scallion, cherry pepper, celery, mushroom, garlic butter, white cheddar</i>	
Primavera White Omelet w/berries	22
<i>Roasted tomato, mushroom, arugula</i>	
Blackstone Benny	23
<i>Poached eggs, Millionaire's Bacon®, asparagus, cherry tomato, Meyer lemon hollandaise on English Muffin</i>	
Frisco Benny	22
<i>Poached eggs, Chicken mango sausage, avocado, cherry pepper, Meyer lemon hollandaise on English Muffin</i>	
Brussel Florentine Benny	21
<i>Poached eggs, Brussel sprouts, spinach, Tom Yum hollandaise on English Muffin</i>	

Moco Benny	23
<i>Poached eggs, housemade wagyu patty, kimchi pico de gallo, scallion, pimento cheese sauce on English Muffin</i>	
Oscar Benny	29
<i>Poached eggs, fresh Dungeness crab meat, spinach, pimento, caper, Meyer lemon hollandaise, parmesan on English Muffin</i>	

BW LUNCHPICKS

Hot Stonepot w/ chicken mango OR pork wine sausage	22
<i>w/ prawns</i>	25
<i>Asparagus, spinach, mushroom, carrot, bean sprout, red bell, egg on rice.</i>	
Thai Shakshuka GF	21
<i>Tomyum tomato stew, poached eggs, pork, onion, bacon, scallion, cilantro, fried garlic, mild goat cheese.</i>	
Kai Gata with rainbow potatoes (Add Mill bacon +3)	18
<i>Traditional Thai breakfast. Two eggs fried, pork roll, chicken mango, scallions, carrots, fried onion, maggi sauce</i>	
Pimped Up Ramyun (11 am.)	19
<i>Dry tossed "Shin" cup noodle tricked out with millionaire's bacon, fried egg, bell, cabbage, mushroom.</i>	
Chicken Waffle	19
<i>6 oz. organic crispy chicken with fluffy Belgian waffle, studded with sugar crystals served with candied walnut, berries and spicy honey.</i>	
Marina Jok Moo GF	17
<i>Rice porridge with bacon, garlic, carrots, spinach, mushroom, cherry pepper, green onion, cilantro, poached egg. Sesame and tamari sauce drizzled.</i>	
Breaky Tacos with Crispy Rainbow	20
<i>Two corn tortillas, lettuce, scrambled eggs, bacon, tomato, avocado, pickled red onion, pimento cheese, cilantro. Side of pico de gallo, cherry pepper</i>	
Soufflegg Skillets: Soft steamed egg served on a skillet with rainbow potatoes and ciabatta. Fluffy, delicious and wholesome!	
• Savory: spinach, crispy bacon, green onion	19
• Marina: Chicken mango, Tiger prawn, green onion	22
• Gardenia: sauteed mushroom, spinach, red bell, roasted tomatoes and green onion	18

BURGERS

Add Mill Bacon +3, (For Burger) Sub Impossible patty +3

California Burger w/Russet wedges Avocado, housemade gourmet patty, tomato, arugula, pickled red onion, Pepper Jack, jalapeno ranch	19
BW Burger w/Russet wedges Thai salad, housemade gourmet patty, fried egg, pimento cheese, aioli	19
Southwestern Burger w/Russet wedges Avocado, housemade gourmet patty, tomato, cilantro, cherry peppers, pimento cheese, aioli	19
One Percenter's Burger w/Russet wedges Millionaire's Bacon®, housemade gourmet patty, tomato, arugula, pickled red onion, Swiss, jalapeno ranch	22

SANDWICHES

Add Mill Bacon +3, (For Burger) Sub Impossible patty +3

BLTA Sandwich w/ Green salad Bacon, tomato, avocado, lettuce, aioli	18
Banmi Sandwich w/ Green salad Chicken breast, Thai salad, jalapeno, jalapeno ranch	18
Grilled Eggplant Sandwich w/ Green salad Arugula, tomato, grilled eggplant, basil, balsamic glaze, aioli, mozzarella	17

GRILLED CHEESE W/SALAD

Served w/ wheat bread

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

KID'S MENU (Under age of 10)

Mickey Mouse Pancake, two bacon & Scrambled egg	13
Stir fried noodle w/Chicken	13

SOUP/ NOODLE SOUP (11 am.)

"Tom Kha" Coconut Soup GF with chicken (18 oz) Chicken breast, galangal, kaffir lime, lemongrass, mushroom, tomato, red onion, green onion (Sub \$2 for prawns)	12
Chicken Noodle Soup GF (32 oz) Chicken breast, spinach, bean sprouts, shallot, garlic, green onion, cilantro	18
Angus Beef Noodle Soup (32 oz) American certified Angus beef, broccolini, bean sprouts, basil, jalapeno, garlic, green onion, cilantro	22

THAI DISHES (11 am.)

Choice of meat Veggies, Tofu, Chicken, Pork. Sub Prawns +\$3 Sub Beef +\$3 Sub Seafood +\$5	
Green Curry w/rice Grilled eggplant, bell pepper, string bean, bamboo, basil	19
Yellow Curry w/rice Crispy russet wedges, onion, cilantro & crispy shallot	19
Panang Curry w/rice Avocado, bell pepper, basil, crispy yam	19
Pad Thai Thin noodle, egg, bean sprouts, chive, fried tofu, <u>peanut</u>	18
Pad See You GF Flat rice noodle, egg, carrot, broccolini	18
Pad Kee Mow GF Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil	18
Thai Fried Rice GF Egg, onion, tomato, green onion and cilantro	18
Spicy Basil GF w/rice & salad Basil, onion, bell pepper	19
Smoke Cashew Nut GF w/rice & salad Onion, bell pepper, dry chili	19

GF - Gluten free

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	5	Avocado	4

BREAKFAST DESSERT

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

Fried Ice Cream Vanilla ice cream with caramelized banana & caramel sauce	13
Choco Cake Moist chocolate cake filled with rich chocolate, mixed berries and vanilla Ice cream	12
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	13
New Orleans's Bread Pudding Organic salted caramel gelato, cashew nut candy caramel sauce	13
Uncle " Tai" (Seasonal) Sweet mango, sticky rice, creamy coconut milk, black sesame seeds	13
Granny In town Crispy French toast, caramelized banana, vanilla Ice cream, whiskey chocolate sauce	13
Tropics Coconut Coconut Ice cream served with fresh mango	12

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