

# DRINKS & SWEETS

## BEVERAGES

## WINES

### 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) <b>ID Required</b>	10
Mulled Sangria (Hot) <b>ID Required</b>	12

### 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>	

### SPARKING

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

### WHITE

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

### RED

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

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
<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>	

## COCKTAILS

Margarita	g. 12/ jar 45
Berry Mojito	g. 13/ jar 47
Melon mule	g. 13/ jar 47
Little Mermaid <b>NEW!</b>	g. 14/ jar 48
<i>Glamorous looking drink attest of tropical fruits and a hint of rosemary(try stirring with rosemary&amp;you will experience something awesome)</i>	
Mimosa/Raspberry Mimosa	g.12
Espresso Martini	g.12
Bloody Mary	g.12 / jar 46
Sangria: Red/White/Rose	g.12 / jar 46

## BEERS

House Beer (Staff's Favorite)	7.5
Singha 11.2oz. 5%ALC, Thailand	7.5
Clausthaler 0.5% ALC, Germany	7.5
Sapporo Reserve 5% ALC, Canada	8
Anchor Steam 4.9% ALC, San Francisco	8
DogfishHead 90 min IPA 9% ALC, Delaware	9
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 <b>NEW!</b>	11
Booch Craft 12 oz. 7% ALC, San Diego <b>NEW!</b>	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
<b>PARTY SIZE</b>		
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)*

## Sweets

<b>Trio Gelato</b>	13
<b>Organic California Style Gelato</b>	
<i>Coconut Gelato, Salted Caramel Gelato, Vanilla Gelato</i>	
<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, Vanilla ice cream</i>	
<b>Uncle "Tai" (Seasonal)</b>	13
<i>Sweet mango, sticky rice, creamy coconut milk, black sesame seeds</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>Granny in Town</b>	13
<i>Crispy French toast, caramelized banana, vanilla Ice cream, whiskey chocolate sauce</i>	
<b>Tropics Coconut</b>	12
<i>Coconut ice cream served with fresh mango.</i>	
<b>***Cake cutting fee Is \$1 per person***</b>	

# BLACKWOOD

# DINNER

# BLACKWOOD

Blackwoods.com 415-931-9663

## APPETIZERS

<b>Crispy Spring Rolls</b>	14
<i>Egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, cilantro, plum dipping sauce</i>	
<b>Pumpkin fries</b>	14
<i>Tempura kabocha served with peanut, cilantro, garlic, sweet &amp; sour dipping sauce</i>	
<b>Samosa</b>	13
<i>Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, &amp; carrot, served with cilantro spicy yogurt dip and crispy yam</i>	
<b>Lady In The Blanket</b>	15
<i>Tiger prawns wrapped with crispy rice paper served w/sweet plum sauce</i>	
<b>Five Spice Belly</b>	15
<i>Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce</i>	
<b>Crispy Calamari</b>	15
<i>Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad</i>	
<b>Marina Strips</b>	18
<i>Grilled certified Angus beef strips wrapped baby hearts of palm, dill, cucumber, spicy lime beetroot sauce</i>	
<b>Ahi Scoops</b>	16
<i>Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce</i>	
<b>Millionaire's Way</b>	15
<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>	
<b>Mieng Kum Kung</b>	15
<i>Crispy crusted tiger prawns, spinach leaf wrapped with a zesty mixture of kaffir lime, ginger, onion, roasted sesame &amp; peanuts crusted, red bell pepper and shredded coconut, tamarind sauce</i>	
<b>Marina tower</b>	16
<i>Spicy tuna Ceviche, roasted rice, kaffir lime, lemongrass, green onion, cilantro, mango, avocado with crispy chips</i>	
<b>White Pearl <i>NEW!</i></b>	18
<i>Pan seared scallop topped with tamarind, kimchi and cilantro lime sauce</i>	
<b>SALADS</b>	
<i>All salads start with medium spicy</i>	
<b>Asian Papaya Salad</b> w/ Crispy Tofu (+3 for prawns)	17
<i>Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing</i>	
<b>E-Sarn Chicken Salad</b>	19
<i>Grilled chicken breast, cucumber, spinach, lemongrass, roasted rice, cilantro, scallion, tomato, spicy smoky lime dressing</i>	
<b>Crying beef Salad</b>	22
<i>Grilled certified Angus beef, cucumber, heart of palm, lemongrass, roasted rice, cilantro, spicy lime dressing</i>	
<b>Crispy Pork Belly Salad</b>	19
<i>Mint, cucumber, red onion, green onion, tomato, roasted rice, cilantro with spicy lime dressing</i>	
<b>Ahi Salad</b>	19
<i>Diced tuna, mango, scallion, cilantro, avocado, crispy yam, with spicy kaffir lime dressing.</i>	
<b>Mango Salad w/ Grilled Prawns</b>	19
<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

<b>"Tom Kha"</b>	chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato (18 oz) (+2 for shrimps)	12
<b>"Tom Yum"</b>	shrimp, tomato, galangal, kaffir lime, lemongrass, red onion, green onion and mushroom (18 oz)	13
<b>Chicken Noodle Soup</b>	chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro (32 oz)	18
<b>Tom Yum Noodle Soup</b>	Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut (32 oz)	20
<b>Angus Beef Noodle Soup</b>	American Certified Angus beef, sprouts, basil, broccoli, bean Jalapeño, garlic, scallion & cilantro (32 oz)	22

## STREET DISHES

**Choice of** Veg, Tofu, Chicken, Pork.  
Sub Prawns +3 Sub Beef +3 Sub Seafood +5

<b>Red Curry</b> with rice	18
<i>bell pepper, bamboo shoots, zucchini, snow pea, basil</i>	
<b>Green Curry</b> with rice	19
<i>grilled eggplant, bell pepper, bamboo, string bean, basil</i>	
<b>Yellow Curry</b> with rice	19
<i>crispy russet wedges, onion, cilantro &amp; crispy shallot</i>	
<b>Panang Curry</b> with rice	20
<i>avocado, bell pepper, basil, crispy yam</i>	
<b>Pad Thai</b>	18
<i>Thin rice noodle, egg, fries tofu, bean sprouts, chive and peanut</i>	
<b>Pad See You</b>	18
<i>Flat rice noodle, egg, carrot and broccoli</i>	
<b>Pad Kee Mow</b>	18
<i>Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper &amp; basil</i>	
<b>Thai Fried Rice</b>	18
<i>Egg, onion, tomato, scallion and cilantro</i>	
<b>Sexy Aloha</b> with prawns	22
<i>Egg, onion, yellow curry powder, raisin, cashew nuts, pineapple, scallion &amp; cilantro</i>	
<b>Spicy Basil</b>	19
<i>Basil, onion, bell pepper</i>	
<b>Spicy String Bean</b> with red curry paste	19

## CHEF' SPECIALS

<b>King Salmon</b>	29
<i>9 oz salmon pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice</i>	
<b>Tsunami (Medium Spicy)</b>	29
<i>Wok fried mixed seafood w/ smoky red chili sauce, bell pepper, Kachai, young peppercorn, bamboo, basil &amp; jasmine rice</i>	
<b>Skillet Halibut</b>	30
<i>12oz wild-caught halibut with bok choy, Shimeji mushroom and fresh chili in Thai ginger broth serve with jasmine rice</i>	
<b>Marina Platter (fish &amp; chip style)</b>	23
<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>	
<b>Dinner Stone pot</b>	27
<i>Minced pork, prawns, egg, asparagus, mushroom, spinach, bell pepper, carrot, cilantro, bean sprout over jasmine rice</i>	
<b>Braised Rib</b>	30
<i>Slow braised bone in short rib, panang sauce, asparagus, bell peppers, fried basil on crispy yam serves with jasmine rice</i>	
<b>Short-Rib Taco</b>	27
<i>With kimchi pico de gallo, salsa, crispy yam, spicy guacamole</i>	
<b>Fried Chick'</b>	25
<i>Fried chicken breast, extra crispy russet wedges, coconut yellow curry dipping sauce, crispy shallot, cucumber salad</i>	
<b>After Shock</b>	25
<i>Wok fried crispy chicken, onion, bell, dry chili, cashew nuts, scallion, water chestnut w/ sweet chili sauce &amp; jasmine rice</i>	
<b>Marina Treasure</b>	28
<i>Our Millionaire bacon® wrapped U-10 scallop, grilled eggplant, spicy cilantro sauce &amp; garlic egg noodle</i>	
<b>One Percenter's Burger</b>	25
<i>Gourmet patty, mill's bacon®, white cheddar, arugula, aioli, tomatoes, pickle w/ super-crispy russet wedges &amp; salad</i>	
<b>24 Hours Beef Noodle Soup</b>	29
<i>Slow cooked bone-in Short Rib, egg noodles, veal broth, basil, Spinach, Jalapeño, sprouts, cilantro, green onion &amp; garlic chips</i>	
<b>Blackhawk Belly</b>	28
<i>48 hours slow cooked Kurobuta pork in five spices, turmeric, curry rice, grilled Chinese broccoli with fermented bean sauce</i>	
<b>Pimped Up Ramyun (+3 for Tiger prawns)</b>	19
<i>Dry tossed "Shin" cup noodle tricked out with Millionaire bacon®, fried egg, bell, cabbage, mushroom</i>	
<b>Last Mid Night</b>	32
<i>Grilled certified Angus beef served w/ garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce &amp; ginger rice</i>	
<b>Ruby Racks</b>	30
<i>Seared rack of lambs with artichokes, arugula, cherry tomatoes and rosemary. Glazed with rich pomegranate sauce &amp; 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)*

<b>Cheeseburger</b> with potato wedges	14
<b>Stir Fried Noodle</b> with beef	14
<b>Thai Fried Rice</b> with chicken	14
<b>Fried Chicken</b> 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

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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 15**

Millionaire's Bacon, grilled organic asparagus and homemade smoky Maple syrup sauce

#### **FIVE SPICE BELLY 15**

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 19**

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 29**

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

#### **MARINA TREASURE 28**

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

#### **BLACKHAWK BELLY 28**

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 18**

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 18**

Egg, onion, tomato, green onion and cilantro

#### **SEXY ALOHA W/ PRAWNS 22**

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 18**

Chicken breast, spinach, bean sprouts, shallot, garlic, green onion & cilantro

**TOM YUM NOODLE SOUP 20**

Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut

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Prices and Menu Selections are subject to change