



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	3.5
Pomegranates Iced Tea / Ginger Beer	4.5
Cherry Temple / Roy Rogers	4.5
Raspberry Lemonade / Thai Iced Tea	5.5
Still or Sparkling water (500 ml)	5.5

HOT DRINK *(Soy + \$0.50, Almond, Oat + \$1)*

Coffee / Espresso (2 shots)	4
Americano	5
Cappuccino/ Latte / Chai / Hot choc.	5.5
Mocha / Thai Tea Latte	6

Coconut Matcha Latte (Hot or Cold)	6.5
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High-grade Japanese Matcha, sweet coconut, Oat milk, toasted coconut

Spiced Almond Lavender (Hot or Cold)	7
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Organic Almond milk, maple syrup, cinnamon, almond, lavender buds

Apple Pear Toddy (Hot)	7.5
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Apple cider, white ginger pear tea, all spices, cinnamon stick, star anise

Boozy Cloud Coffee (Hot) ID Required	10
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SABE copper, espresso, hazelnuts, cream, dark chocolate, cinnamon

Mulled Sangria (Hot) ID Required	11.5
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A blend of California Port and Red wine, all spices, orange, cinnamon stick, star anise

TEA FORTE' Selections	5.75
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Caffeine:

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

NON-Caffeine:

Raspberry Nectar, Citrus Mint,

Ginger Lemongrass, Chamomile Citron

COCKTAILS

Margarita	g.12 / jar 45
Berry Mojito	g.13 / jar 47
Lychee Dragon Fruit	g.13 / jar 47
Melon Mule	g.13 / jar 47

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

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>	7.5
Clausthaler <i>0.5% ALC, Germany</i>	7.5
Sapporo Reserve <i>5% ALC, Canada</i>	7.5
Singha <i>5% ALC, Thailand</i>	7.5
Anchor Steam <i>4.9% ALC, San Francisco</i>	7.5
Pyramid Hefeweizen <i>5.2% ALC, Seattle</i>	8.5
Dupont Saison <i>6.5% ALC, Belgium</i>	8.5
DogfishHead 90 min IPA <i>9% ALC, Delaware</i>	8.5
1554 Enlightened Black Ale <i>6% ALC, Belgium</i>	8.5
Duvel Golden Ale <i>8.5% ALC, Belgium</i>	10.5
Almanac Hoppy Pilsner 16 oz. <i>5% ALC, Alameda</i>	10.5
Offshoot Hazy IPA 16oz. <i>6.8% ALC, Orange County</i>	10.5
Weekend Vibes IPA 16oz. <i>6.8% ALC, San Diego</i>	10.5

SAKES

Lucky Cup	180ml	13
Yaegaki Junmai Black	300ml	24
Okonomatsu Junmai	300ml	24
Kurosawa Nigori	300ml	26
Yaegaki Draft Sake	300ml	21
Katana Junmai Ginjo	180ml	17
Kurosawa Junmai Kimoto	300ml	26
MU SAKE JUNmai Daiginjo	300ml	27

PARTY SIZE	720ml	59
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Junmai Black / Okunomatsu / Kurosawa Nigori

WINES

SPARKING

Veuve Du Verney Brut, <i>France</i>	12/48
Veuve Du Verney Brut Rose, <i>France</i>	13/52
Pasqua Prosecco, <i>Italy</i>	13/52

WHITE

Fete Des Fleurs Rosé, <i>France</i>	12/48
Girasole Pinot Blanc, <i>Italy</i>	12/48
Bella Grace Grenache Blanc, <i>Amador county</i>	13/52
Oak Farm Sauvignon Blanc, <i>Lodi</i>	13/52
Chateau de la Roche Sauvignon Blanc, <i>France</i>	13/52
De Chansac Viognier, <i>France</i>	13/52
Carneros Highway Chardonnay, <i>Sonoma County</i>	13/52
Rusack Chardonnay, <i>Santa Barbara</i>	15/59

RED

Portlandia Pinot Noir, <i>Willamette Valley, Oregon</i>	13/52
Bell Syrah, <i>Amador County, California</i>	13/52
Lake Sonoma Zinfandel, <i>Dry Creek, Sonoma County</i>	12/48
Rancho Sisquoc Merlot, <i>Santa Barbara, California</i>	13/52
Domain Bousquet Reserve Malbec, <i>Mendoza, Arg</i>	13/52
Brady Cabernet Sauvignon, <i>South Australia</i>	13/52
Patache De'Aux Bordeaux, <i>Medoc, France</i>	16/62

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)*



BRUNCH

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STARTERS

Millionaire’s Bacon ® Flight <i>A sampler of Original Millionaire’s bacon®, Citron bacon, Cinnamon bacon and Rosemary bacon</i>	22
Mill’s Bacon ®: <i>Citron, Original, Cinnamon, Rosemary</i>	10.5
Samosa <i>Yellow curry puffs stuffed w/creamy red potato, onion, carrot</i>	12
Ahi Scoops <i>Sesame crusted seared Ahi tuna on spicy cucumber, seaweed salad and wasabi cream sauce</i>	15
Crispy Spring Rolls <i>Shiitake mushroom, silver noodle, carrot, plum sauce</i>	13
Marina Strips <i>Angus beef strips, hearts of palm, spicy lime beetroot sauce</i>	16
Granola Parfait <i>served with berries and Greek yogurt</i>	14

SALAD

Avocado Salad <i>Avocado, bacon, chicken breast, arugula, romaine, cherry tomato, pickled red onion, parmesan, cilantro lime vinaigrette</i>	18.5
Pacifica Dungeness Salad <i>Fresh Dungeness crab, tiger shrimp, asparagus, romaine, spring mix, pickled red onion, cherry tomato, caper, fresh mozzarella, parmesan, cilantro lime dressing.</i>	27
Papaya Salad with Tofu <i>(for prawns +3)</i> <i>Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew nut</i>	16
Spicy Ahi Salad <i>Spicy tuna, avocado, spring mix, romaine, bell pepper, carrots, cucumber, scallion, crispy yams, balsamic vinaigrette</i>	19

PANCAKE or FRENCHTOAST

With MAPLE SYRUP & BUTTER
Add fired 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.
+8 Two eggs and Millionaire’s Bacon®

EGG FAVORITES

Two Eggs Plates <i>with Rainbow potatoes & Ciabatta toast</i> <i>Sub berry bowl +3, Sub egg whites +2</i> <i>w/ Applewood smoked bacon +2</i> <i>w/ Chicken sausages or Pork sausages +2</i> <i>w/ Millionaire’s Bacon® +5</i>	15.5
Two Eggs with Cheddar-Melt Potatoes <i>bacon, mushrooms, shallots, bell peppers</i>	17
BW Scramble <i>Chicken mango sausage, avocado, sweet basil, shallot, tomato, white cheddar</i>	19
Snowed Spinach Scramble <i>Baby spinach with white cheddar</i>	17
Dungeness Omelet <i>Fresh Dungeness crab meat, scallion, cherry pepper, celery, mushroom, garlic butter, white cheddar</i>	27
Primavera White Omelet <i>w/berries</i> <i>Roasted tomato, mushroom, arugula</i>	22
Blackstone Benny <i>Poached eggs, Millionaire’s Bacon®, asparagus, cherry tomato, Meyer lemon hollandaise on English Muffin</i>	22
Frisco Benny <i>Poached eggs, Chicken mango sausage, avocado, cherry pepper, Meyer lemon hollandaise on English Muffin</i>	22
Brussel Florentine Benny <i>Poached eggs, Brussel sprouts, spinach, Tom Yum hollandaise on English Muffin</i>	20.5

Moco Benny <i>Poached eggs, housemade wagyu patty, kimchi pico de gallo, scallion, pimento cheese sauce on English Muffin</i>	23
Oscar Benny <i>Poached eggs, fresh Dungeness crab meat, spinach, pimento, caper, Meyer lemon hollandaise, parmesan on English Muffin</i>	27

BW LUNCHPICKS

Hot Stonepot <i>w/ chicken mango OR pork wine sausage</i> <i>w/ prawns</i> <i>Asparagus, spinach, mushroom, carrot, bean sprout, red bell, egg on rice.</i>	22 25
Thai Shakshuka <i>Tomyum tomato stew, poached eggs, pork, onion, bacon, scallion, cilantro, fried garlic, mild goat cheese.</i>	20
Kai Gata <i>with rainbow potatoes (Add Mill bacon +3)</i> <i>Traditional Thai breakfast. Two eggs fried, pork roll, chicken mango, scallions, carrots, fried onion, maggi sauce</i>	17
Pimped Up Ramyun <i>(11 am.)</i> <i>Dry tossed “Shin” cup noodle tricked out with millionaire’s bacon, fried egg, bell, cabbage, mushroom.</i>	19
Chicken Waffle <i>6 oz. organic crispy chicken with fluffy Belgian waffle, studded with sugar crystals served with candies walnut, berries and spicy honey.</i>	19
Marina Jok Moo <i>Rice porridge with bacon, garlic, carrots, spinach, mushroom, cherry pepper, green onion, cilantro, poached egg. Sesame and tamari sauce drizzled.</i>	16
Breaky Tacos with Crispy Rainbow <i>Two corn tortillas, lettuce, scrambled eggs, bacon, tomato, avocado, pickled red onion, pimento cheese, cilantro. Side of pico de gallo, cherry pepper</i>	19.5
Soufflegg Skillets: <i>Soft steamed egg served on a skillet with rainbow potatoes and ciabatta. Fluffy, delicious and wholesome!</i> <ul style="list-style-type: none"><i>Savory: spinach, crispy bacon, green onion</i><i>Marina: Chicken mango, Tiger prawn, green onion</i><i>Gardenia: sauteed mushroom, spinach, red bell, roasted tomatoes and green onion</i>	19 22 17

BURGERS

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

California Burger w/Russet wedges	19
Avocado, housemade gourmet patty, tomato, arugula, pickled red onion, Pepper Jack, jalapeno ranch	
BW Burger w/Russet wedges	19
Thai salad, housemade gourmet patty, fried egg, pimento cheese, aioli	
Southwestern Burger w/Russet wedges	19
Avocado, housemade gourmet patty, tomato, cilantro, cherry peppers, pimento cheese, aioli	
One Percenter's Burger w/Russet wedges	21
Millionaire's Bacon®, housemade gourmet patty, tomato, arugula, pickled red onion, Swiss, jalapeno ranch	

SANDWICHES

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

BLTA Sandwich w/ Green salad	17.5
Bacon, tomato, avocado, lettuce, aioli	
Banmi Sandwich w/ Green salad	17.5
Chicken breast, Thai salad, jalapeno, jalapeno ranch	
Grilled Eggplant Sandwich w/ Green salad	17
Arugula, tomato, grilled eggplant, basil, balsamic glaze, aioli, mozzarella	

GRILLED CHEESE W/SALAD

Served w/ wheat bread

Mushroom, onion, American	16.5
Chicken Mango, spinach, roasted tomato, Swiss	17.5
Bacon, scrambled egg, avocado, tomato, Pepper Jack	18.5

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 with chicken (16 oz)	11
Chicken breast, galangal, kaffir lime, lemongrass, mushroom, tomato, red onion, green onion (Add \$2 for prawns)	
Chicken Noodle Soup (32 oz)	17.5
Chicken breast, spinach, bean sprouts, shallot, garlic, green onion, cilantro	
Angus Beef Noodle Soup (32 oz)	20
American certified Angus beef, broccolini, bean sprouts, basil, jalapeno, garlic, green onion, cilantro	

THAI DISHES (11 am.)

Choice of meat Veggies, Tofu, Chicken, Pork. Sub Prawns +\$3 Sub Beef +\$3 Sub Seafood +\$5	
Green Curry w/rice	18.5
Grilled eggplant, bell pepper, string bean, bamboo, basil	
Yellow Curry w/rice	18.5
Crispy russet wedges, onion, cilantro & crispy shallot	
Panang Curry w/rice	18.5
Avocado, bell pepper, basil, crispy yam	
Pad Thai	17.5
Thin noodle, egg, bean sprouts, chive, fried tofu, <u>peanut</u>	
Pad See You	17.5
Flat rice noodle, egg, carrot, broccolini	
Pad Kee Mow	17.5
Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil	
Thai Fried Rice	17.5
Egg, onion, tomato, green onion and cilantro	
Spicy Basil w/rice & salad	18
Basil, onion, bell pepper	
Smoke Cashew Nut w/rice & salad	18
Onion, bell pepper, dry chili	
Thai Ginger Sauce w/rice & salad	18
Ginger, onion, Shiitake mushroom, green onion	
Spicy Eggplant w/rice & salad	18
Bell pepper, basil	

SIDES

Ciabatta/ Wheat/ EM	3.5	One Pancake	6
Rainbow Potatoes	5.5	Sausage	6.5
Russet Wedges	5.5	Bacon	6.5
Green Salad	5.5	Mixed berries	7.5
Chicken breast	7.5	Beef Patty	8
Jasmine rice	3.5	Brown rice	4
Two caged free eggs	4.5	Avocado	3.5

BREAKFAST DESSERT

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

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

BLACKWOOD

- 5% 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