

SWEET MAPLE™

SANTA MONICA

EGG PLATES

FARM FRESH EGG PLATE

Served with potato medley and house-made scone.

Add \$4 for mixed fruits instead of potato.

Gluten-free bread is available. (+\$2)

Add egg for (+\$3), Egg white. (+\$4)

Hot pepper bacon jam. (+\$2) Recommended

TWO EGGS ANY STYLE	19
WITH APPLEWOOD-SMOKED BACON	24
WITH CHICKEN-MANGO SAUSAGE	24
WITH MILLIONAIRE’S BACON®	28

SCRAMBLES & OMELETTES

Served with potato medley and house-made scone.

Mixed fruits (+\$4) instead of potato. Add 1 egg for (+\$3)

Egg white. (+\$4) Gluten-free bread is available. (+\$2)

Hot pepper bacon jam. (+\$2) Recommended

HASS OMELETTE	27
Avocado, bacon, Monterey jack	
BAY BOTTOM OMELETTE	36
Fresh garlic, Dungeness crab, scallion, baby spinach, feta	
SPINACH SCRAMBLE	25
Baby spinach, mushroom, mild cheddar	
ANGELINO SCRAMBLE	27
Chicken-mango sausage, scallion, avocado, cherry pepper, white cheddar	
SWEET MAPLE SCRAMBLE	28
Millionaire’s Bacon®, scallion, asparagus, meyer lemon hollandaise with Grana Padano	

SOUFFLEGG SKILLETS

SOFT STEAMED EGG SERVED ON A SKILLET.

FLUFFY, DELICIOUS, AND HEALTHY
(contains gluten-free soy sauce, fish sauce and sesame oil)

Served with, potato medley and house-made scone.

Mixed fruits (+\$4) instead of potato.

Gluten-free bread is available. (+\$2)

Hot pepper bacon jam. (+\$2) Recommended

GARDENA	26
Sauteed mushroom, spinach, bell pepper, cherry tomato, scallion	
FRANCIS	27
Chicken-mango sausage, bacon bits and scallion	
SAVORY	28
Shrimp, bacon bits and scallion	

*In order to prepare your food in a timely manner,
no substitutions please.
Please inform us of your food allergies.
Not all ingredients are listed.

SMALL BITES

CRISPY BRUSSEL SPROUTS	15
Crispy brussel sprouts, Millionaire’s Bacon®, rice cake morsels, truffle balsamic glaze (Crispy tofu is available instead of Millionaire’s Bacon®)	
YOGURT FRUIT SALAD (GF)	14
Honey EVOO yogurt, mixed berries, green grapes, grapefruit	
PETITE PANCAKE	16
Mini pancake with whipped cream, blueberry, blueberry marmalade	
EARL GREY BLUEBERRY CROFFLE	16
Croissant waffle, burrata, blueberry marinated in Earl grey & basil EVOO, Housemade blueberry marmalade	
KOREAN FRIED CHICKEN	17
Crispy Bone-In Korean-Style Fried Chicken, glazed and served with tender rice cake morsels (choice of Classic OR Garlic Honey Butter flavor) **Classic serves with ranch	



MILLIONAIRE’S
BACON®



As featured on “United States of Bacon” of Discovery Network.
Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper.

MILLIONAIRE’S BACON® (GF)	16
Original the one and only	
MILLIONAIRE’S CANDY® (GF)	14
Our candied bacon, cooked well done, perfect thickness, easy to enjoy. Three delectable slices in a cup.	
MILLIONAIRE’S BACON® FLIGHTS (GF)	27
Original - the one and only. Citron - orange and sea salt goodness. Cinnamon - hint of chipotle with sweet cinnamon. Rosemary - savory Rosemary, and pepper with mild.	

KID’S MENU

For children 10 years of age and younger.

MINI KID’S PANCAKES	16
with a slice of bacon or chicken-mango sausage, one egg scrambled, whipped cream, fresh fruits	

BENEDICT & FRIENDS

Poached egg **On ciabatta**. Served with potato medley. Mixed fruits (+\$4) instead of potato.

FLORENTINE Sautéed spinach, cherry tomato, meyer lemon hollandaise, Grana Padano, chive	26
BLACKSTONE Millionaire’s Bacon®, asparagus, cherry tomato, meyer lemon hollandaise, chive	28
OSCAR Fresh garlic, Dungeness crab, pop capers, spinach, wasabi hollandaise, chive, Grana Padano	36
GALBI Five hour braised short ribs, asparagus, cherry tomato, meyer lemon hollandaise, chive	36

KITCHEN SPECIALS

SIZZLING STONEPOT Chicken-mango sausage, mixed vegetables, scallion, pickled onion, sunny side up egg , rice, kimchi (Options: Crispy tofu OR Shrimp (+\$4) OR braised short ribs (+\$12))	28
PIMPED UP RAMYUN Dry tossed ‘Shin’ cup noodle tricked out with Millionaire’s Bacon®, sunny side up egg, asparagus, mixed vegetables, scallion	26
TORNADO GALBI OMURICE Twisted scrambled egg over the fried rice & vegetable, braised short rib, demi-glace, scallion, pickled onion, chive cherry pepper (**Crispy tofu option is available **)	28
SHORT RIBS POT Slow braised beef short ribs, poached egg, chive mushroom, cherry tomato, sauteed kimchi on rice	35

MAPLE PLATES

MARNIER FRENCH TOAST Extra fluffy thick milk bread, bruleed on top, Grand Marnier cream batter. Served with Maldon salt, pure maple syrup	21
BLUEBERRY CLOUD FRENCH TOAST Our famous deep-fried French toast. Blueberry cream cheese stuffed, house-made blueberry marmalade, fresh blueberries and blueberry cream	24
COCONUT MOFFLE WITH BRIE Coconut mochi waffle. Brie, house-made raspberry marmalade, raspberries , truffle honey dressing	22
CHICKEN CROFFLE Crispy fried chicken on a croissant waffle, mixed fruits, baked pecans & pure maple syrup	28

*GF : Gluten-Free
sweetmaplesm@gmail.com

SANDWICHES

Made on ciabatta. Served with french fries or simple greens.
*Gluten-free toast is available (+\$2).
Add 1 egg for (+\$3), Add Millionaire’s Bacon® for (+\$7)

BLTA SANDWICH Applewood bacon, avocado, tomato, romaine, bacon aioli (Upgrade to Millionaire’s Bacon® for (+\$5))	25
CHICKEN SANDWICH Grilled chicken, Monterey jack, tomato, basil, romaine, teriyaki aioli	25
CRAB SANDWICH Garlic dungeness crab, white cheddar, apple, celery, onion, arugula, frisee, white wine vinegar aioli	34

SMASHED BURGERS

Served on a toasted brioche bun.
Meat choice: Two 4 Oz. USDA-inspected beef patties OR Chicken breast
Simple greens OR french fries.
*Gluten-free toast available upon request (+\$2).
Add 1 egg for (+\$3) Add Millionaire’s Bacon® for (+\$7)

MEXICALI BURGER  Avocado, charred jalapeno, pickled red onion, tomato, bacon bits, pepper jack, sriracha aioli	25
BALSAMIC BURGER Tomato, romaine lettuce, grilled onion, grilled mushroom, American Swiss, truffle balsamic glaze, lemon aioli	25
JAM JUICY LUCY BURGER Arugula, tomato, bacon bits, mild cheddar, hot pepper bacon jam, lemon aioli	26
SANTA MONICA CHEESE BURGER Tomato, romaine lettuce, mild cheddar, lemon aioli	22

SALADS

Served with a slice of Whole wheat toast.
*Gluten-free toast is available (+\$2).

BURRATA SALAD Burrata, earl grey marinated fruits, cherry tomato, baked pecan, grilled teriyaki avocado, greens, cilantro lime dressing	24
KELLER CAESAR SALAD Roulade chicken & bacon, romaine, caesar dressing, Grana Padano, baked pecan	25
OCEAN SALAD Grilled squid stuffed with shrimp and scallop marinated with teriyaki sauce, Grana Padano, arugula, romaine, grapefruit, yuzu dressing, chive.	33

Our Kitchen Operations share cooking and prep areas.
Food items occasionally contact other food items.
We can not guarantee that any menu item is free from any particular allergens.
We assume no responsibility for guests with food allergies or sensitivities

SIDES

5	HOT PEPPER BACON JAM	4	ONE CROFFLE	8
6	AVOCADO (1/2)	4	MAPLE SYRUP (2 OZ)	3
6	HOLLANDAISE (4 OZ)	4		
6	POTATO - MEDLEY	7		
8	FRENCH FRIES	7		
8	MIXED FRUITS	8		
6				
6				
8				
8				

Drinks

EQUATOR SPECIALTY COFFEE

Substitute milk (oat, almond, soy) +\$1
Syrup: Vanilla, Caramel, Rose, Lavender, Hazelnut +\$1
Add Espresso shot +\$2

FRENCH ROAST COFFEE (BOTTOMLESS)	5.5
ESPRESSO	5.5
MACCHIATO	6
LATTE	6.5
MOCHA	7
CAPPUCCINO	6.5
AMERICANO	5.5
CACAO (HOT/COLD)	6.5

BARISTA’S FAVORITES

Substitute milk (oat, almond, soy) +\$1 Add
Espresso shot +\$2

MATCHA LATTE	9
Premium Ceremonial Grade Japanese Matcha Green Tea, Milk	
OAT HOJICHA LATTE	9
1st Harvest Tea - Premium Roasted Grade, Oat Milk, Brown Sugar	
UBE LATTE	9
Creamy, Purple Sweet Potato, House-Made Ube mix	
SESAME EINSPANNER	9.5
Espresso, Housemade Sesame Cheese Foam, Sesame Oil	
BOMBSHELL SHAKEN ESPRESSO	12
Espresso, Passionfruit-Banana, Coconut Egg White Foam (Non-dairy)	
CINNAMON SHAKEN ESPRESSO	9
Espresso, Cinnamon, Roasted Brown Sugar (Non-dairy)	
PHUKET COFFEE	9
Espresso with coconut, coconut flakes, and soy Coconut egg white foam available on the iced version only (served hot or iced)	

TEA FORTE COLLECTION

KOSHER CERTIFIED USDA ORGANIC ENGLISH	7
BREAKFAST: A dark and rich superb assam black tea	
EARL GRAY: Robust assam and bergamot	
MOROCCAN MINT: Award winner at the 2017 global tea championships hand-rolled gunpowder tea and cooling mint	
CHAMOMILE CITRON: Soothing caffeine-free chamomile	
BLUEBERRY MERLOT: A fruity, herbal blend with sweet berries and savory sage	

BEVERAGES

AQUA DE PIEDRA MINERAL WATER (22 OZ)	8
SARATOGA SPARKLING WATER (12 OZ)	6
COKE	5
DIET COKE	5
SPRITE	5
FRESH RASPBERRY LEMONADE	7
FRESH SQUEEZED ORANGE JUICE	6.5
PEAR JUICE	6.5
SM ICED TEA (UNSWEETENED) BOTTOMLESS	6.5
BLUE LYCHEE	8

MIMOSAS & SPICY FRIENDS

Bottomless Mimosas of the same variety are available for \$25/person for the whole party only and limit your seating time to 1 hour.

PERFECT MIMOSA	13
Choice of flavors Original: Fresh Squeezed Orange, Brut Floral Blossom: A Unique Floral and Rose, Brut Tiffany Blue: A surprised Blue Curacao, Cucumber Feeling, Brut Guava: Guava, Brut	
MIMOSA FLIGHT	30
Original, Floral Blossom, Tiffany Blue, Guava	
MILLIONAIRE’S MARY:	16
Vodka-Soju, Spicy House-made Bloody Mix, Tajin Rim, Millionaire’s Bacon® (Award winning SF Bloody Mary Festival for 4 years)	
SPICY MICHELADAS:	16
Blonde ale 310 Beer, Spicy House-made Guava, Tajin Rim	

MORNING COCKTAIL

****THE MUST!!****

WHO WANTS TO BE A MILLIONAIRE? (SIGNATURE)	16
Smell So wealthy. Whisky-Soju scotch finished In Barrel-Aged, Bonal Gentiane Aperitif, Umeshu, Aromatic Thyme bitter, Millionaire’s Candy, 24K Gold (2 SHOTS serving)	
SEXY-LICKING	17
Tequila-Soju, Glassotti Aperitif, Guava, Palomino Fino, Eggwhite, House made Umami Strawberry crumble, Prosecco	
YOU ARE MY SUNSHINE	14
Gin-Soju, Passionfruit, Eucalyptus, Pineapple, Citrus, Basil	
MORNING GLORY	15
Vodka-Soju, Blueberry Earl grey Oil, Greek Yogurt, Lavender, Citrus, Crispy Rice sheet	
UBE MARTINI	15
Han’s Cane Rum-Soju, Ube, Coconut, Coconut Rum, Espresso Nectar, Whey	
SWEET MAPLE ESPRESSO MARTINI	15
Espresso, Coconut, Vanilla, Coconut Rum, Vodka-Soju	

SPARKLING /
WHITE WINE

CAVA OPERA PRIMA **13/45**
Cava, Spain – A bright Brut, it has an intense and attractive aroma of pear and citrus.

PASQUA, PROSECCO D.O.C, ITALY **14/50**
A lively and refreshing Italian sparkling wine from the Veneto region. Bright aromas of green apple, pear, and white flowers lead to a crisp, clean palate with delicate bubbles and a balanced, light finish. Perfect as a celebratory toast or paired with light appetizers and brunch dishes.

RABBLE, 2022 PASO ROBLES ROSE, USA **14/50**
70% Syrah 30% Grenache
Full-bodied rose, clear, crisp and bright. Intense fresh strawberries and raspberries accompanied by faint floral notes, orange and watermelon with a touch of spice and long finish.

MATUA, SAUVIGNON BLANC, NEW ZEALAND
The first New Zealand Sauvignon Blanc.
Lemony, citrus notes and a hint of vibrant passionfruit and basil with a hint of classic cut-grass and green melon. **14/50**

BONTERRA, ESTATE CHARDONAY, CA USA **16/55**
A rich and creamy with uplifting acidity and subtle toast from oak with a hint of pear, green apple, citrus, flower blossom and spice.

RED WINE

REBELLIOUS, PINOT NOIR 2021, CA *Pinot Noir with splash of Chardonnay and Sangiovese.* **14/50**
This soft and silky wine entices with crushed raspberry and hints of sandalwood and wild licorice on the nose. Zesty flavors of dark Bing cherry, raspberry preserves, and allspice are balanced with a lush texture and lengthy finish.

BEER

310 BLONDE, SANTA MONICA | 4.8% ABV **8.5**

HEAD IN THE CLOUDS DOUBLE IPA, SANTA MONICA 16OZ. | 8.5% ABV **10**

SPEEDWAY STOUT SAN DIEGO 16OZ. | 12% ABV **10**

- A \$5 per person Dessert fee will be applied to any outside dessert eaten at table.
 - For parties of five or more, 20% gratuity will be included.
 - We are not responsible for lost or stolen items.
 - Please limit 3 credit cards per party

• We reserve the right to refuse service to anyone. Thanks for your understanding.

—| SWEET MAPLE TEAM |—