

SWEET MAPLE™

CUPERTINO

FARM FRESH EGG PLATES

Served with brussel potato medley and ciabatta toast.
Mixed fruits (+\$5) instead of potato.
Gluten-free toast (+\$3)

TWO EGGS ANY STYLE	17
WITH APPLEWOOD SMOKED BACON	22
WITH HOUSEMADE SAUSAGE	22
Chicken-mango sausage or Pork-lime sausage	
WITH MILLIONAIRE'S BACON🔥	25
WITH MILLIONAIRE'S CANDY🔥	25

SCRAMBLES & OMELETTES

Served with brussel potato medley and ciabatta toast.
Mixed fruits (+\$5) instead of potato. Egg white (+\$5).
Gluten-free toast (+\$3)

HASS OMELETTE	24
Bacon, avocado, Monterey jack, side pico de gallo	
BAY BOTTOM OMELETTE	34
Fresh dungeness crab, scallion, spinach, parmigiano reggiano	
SPINACH SCRAMBLE	22
Baby spinach, mild cheddar	
FRISCO SCRAMBLE	24
Chicken-mango sausage, shallot, mushroom, avocado, Vermont white cheddar	
SWEET MAPLE™ SCRAMBLE	27
Millionaire's Bacon®, scallion, asparagus, meyer lemon hollandaise with parmesan	

SOUFFLEGG SKILLETS

SOFT STEAMED EGG SCRAMBLE SERVED ON A SKILLET.
FLUFFY, DELICIOUS, AND WHOLESOME!

Served with brussel potato medley and ciabatta toast.
Mixed fruits (+\$5) instead of potato.
Gluten-free toast (+\$3)

SAVORY	27
Shrimps, crispy bacon	
FRANCIS	26
Chicken-mango sausage, crispy bacon	
GARDENA	25
Sauteed mushroom, spinach, bell pepper, cherry tomato	

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

BUTTER FRIED CORN	11
Fresh cut corn glazed with butter, rice cake battered and fried	
BALSAMIC GRILLED EGGPLANT	12
Feta cheese, basil, balsamic dressing, cherry tomato	
MILLIONAIRE'S BACON®	15
2 slices of: original🔥 citron cinnamon rosemary	
CRISPY BRUSSEL SPROUTS W/ MILL BACON®	16
Crispy brussel, Millionaire's Bacon®, balsamic	
AVOCADO CROFFLE	14
Croissant waffle, guacamole, scampi shrimp	
KOREAN FRIED CHICKEN (5 PCS)	16
Tossed Korean style fried chicken, rice cake (choice of classic OR garlic honey butter flavor)	



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® SAMPLER PLATTER	26
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 sweetness	
MILLIONAIRE'S CANDY®🔥	13
Our candied bacon, cooked well done, perfect thickness, easy to enjoy. Three delectable slices in a cup.	

KID'S MENU

For children 10 years of age and younger.

PANCAKE *	15
with a slice of bacon OR a pork-lime sausage OR a chicken-mango sausage, one egg scrambled	
GRILLED CHEESE	15
with whole wheat toast, fresh fruit	
ONE EGG SCRAMBLED *	15
with a slice of bacon OR a pork-lime sausage OR a chicken-mango sausage, fresh fruit	

* For the safety and well-being of our younger guests,
we serve only fully cooked egg in our children's meals

BENEDICT & FRIENDS

*Served with brussel potato medley.
Mixed fruits (+\$5) instead of potato.
Gluten-free toast (+\$3)*

FLORENTINE	22
Sauteed spinach, cherry tomato, parmesan, meyer lemon hollandaise	
HEMINGWAY	26
Smoked salmon, lemon, caper, cucumber wasabi hollandaise	
BLACKSTONE	26
Millionaire's Bacon®, asparagus, cherry tomato, meyer lemon hollandaise	
OSCAR	34
Fresh dungeness crab, asparagus, caper, spinach, parmesan, cucumber wasabi hollandaise	

KITCHEN SPECIALS

SIZZLING STONEPOT 	
Asparagus, spinach, mushroom, carrot, bean sprout, bell pepper, red onion, scallion, fried egg on rice.	
with chicken-mango or pork-lime sausage	26
with prawns or galbi (beef)	29
PIMPED UP RAMYUN 	25
Dry tossed "shin" cup noodle, asparagus, mixed vegetables tricked out with fried egg and Millionaire's Bacon®	
LOCO MOCO 	26
Angus beef cutlet, sauteed kimchi, bell pepper, mushroom, onion, fried egg, rice, gravy	
TORNADO GALBI OMURICE ** 	26
Twisted soft scrambled egg over vegetable fried rice, galbi (beef), cherry pepper, demi-glaze	
BREAKY TACOS WITH BRUSSEL POTATO MEDLEY	24
Galbi (beef), scrambled egg, scallion, avocado, pico de gallo, roasted salsa, pickle red onion, cilantro and cheddar	
MORNING THAI CIOPPINO	32
Mixed seafood, Thai herbs, mushroom, tomato, poached egg, basil, celery, onion, cilantro served with toast	
CHICKEN CROFFLE	26
Crispy chicken with signature croissant waffle, fruits, candied walnut, sugar powder and spicy honey maple syrup	

BURGERS

*Served on a toasted pain de mie bun, ranch.
Meat choice: 7 oz. Grass fed beef patty OR
Impossible patty (+\$4). Simple greens OR French fries.
Gluten free toast instead of pain de mie bun (+\$3).*

VERMONT CHEESEBURGER	21
Tomato, shallot, romaine, Vermont white cheddar	
CALIFORNIA BURGER	23
Red onion, cherry pepper, tomato, arugula, guacamole, Monterey jack	
ONE PERCENTER BURGER	26
Millionaire's Bacon®, fried egg, tomato, arugula, pickled red onion, pepper jack	
IMPOSSIBLE™ BURGER	24
Plant-based patty, tomato, arugula, red cabbage, pickled red onion, pepper jack	

SANDWICHES

*Sandwiches made with ciabatta au levain roll.
Served with spring mix.
Gluten-free bread (+\$3)*

BLTA SANDWICH	22
Applewood bacon, avocado, tomato, romaine, sriracha aioli	
CHICKEN SANDWICH	23
Grilled chicken breast, tomato, basil, romaine, cherry pepper, guacamole, ranch	
GRILLED CHEESE SANDWICH	19

MAPLE PLATES

*Fried banana & candied walnut topping (+\$5)
Mixed fruits topping (+\$5)*

MARNIER	16
French toast: creamy grand marnier (citrus) batter Served with pure Vermont maple syrup, butter & sugar powder	
BIG HIP	17
Our famous deep-fried french toast. Served with pure Vermont maple syrup, butter & sugar powder	
SMCP STACK	16
Buttermilk pancakes. Served with pure Vermont maple syrup, butter & sugar powder	
BLUEBERRY MOFFLE	17
Blueberry mochi waffle. Glazed with sweet cream and fresh blueberry sauce	
MATCHA MOFFLE	17
Matcha mochi waffle, signature matcha lava	
FOR A COMPLETE MEAL	
Add two eggs and a choice of bacon, Chicken-mango sausage OR Pork-lime sausage (+\$9), Millionaire's Bacon® OR Millionaire's Candy® (+\$15)	

SALADS

*Served with a ciabatta toast.
Gluten-free (+\$3)*

BURRATA CITRUS (NEW)	21
(+\$6 for grilled prawns) (+\$8 for smoked salmon) Burrata cheese, grilled red onion, basil, cherry tomato, caper, candied walnut, mixed green with citrus, yuzu dressing	
AHI ** 	23
Diced tuna, mango, spring mix, scallion, cilantro, avocado, cucumber, fried onion, seaweed salad, spicy sesame oil dressing	
GREEN PAPAYA (+\$6 for prawns) 	20
Green papaya, crispy tofu, green bean, cherry tomato, cilantro, scallion, cashew nut, spicy garlic dressing	
HOLY COW	24
Galbi (beef), spring mix, avocado, fried onion, cucumber, scallion, tortilla strip, sesame dressing	
HASS	23
Bacon, grilled chicken breast, avocado, romaine, spring mix, cherry tomato, pickled red onion, feta, cilantro lime dressing	
PACIFICA	34
Fresh dungeness crab, grilled prawn, romaine, spring mix, asparagus, cherry tomato, caper, parmigiano reggiano, cilantro lime dressing	

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SIDES

TOAST	5	PICO DE GALLO	4	ONE FRENCH TOAST	8
GLUTEN-FREE TOAST	6	ROASTED SALSA	4	GRILLED CHICKEN BREAST	9
TWO EGGS	6	RICE	4	GRILLED SHRIMPS (5 PCS)	8
BACON	8	AVOCADO	3	BEEF PATTY	8
BONELESS CRISPY CHICKEN	9	HOLLANDAISE	6	IMPOSSIBLE BEEF PATTY	8
CHICKEN-MANGO SAUSAGE	8	FRENCH FRIES	7	ONE CROFFLE	8
PORK-LIME SAUSAGE	8	MIXED FRUITS	8	MAPLE SYRUP	4
BRUSSEL POTATO MEDLEY	7	ONE PANCAKE	8	SMOKED SALMON	9

Drinks

COFFEES

All our espresso drinks are made with a double shot.
Substitute milk (oat OR almond) (+\$1)
Syrup: Vanilla OR Caramel (+\$1)
Add Espresso shot (+\$3)

COFFEE (REFILL)	4.5
ESPRESSO	4.5
AMERICANO	5.5
LATTE	6.5
CHAI LATTE	7
VANILLA LATTE	7.5
CAPPUCCINO	6.5
CARAMEL MACCHIATO	7.5
HOT CHOCOLATE	5.5
MOCHA	7.5

BARISTA’S FAVORITES

Substitute milk (oat OR almond) (+\$1)
Syrup: Vanilla OR Caramel (+\$1)
Add Espresso shot (+\$3)

OAT MATCHA LATTE	7.5
UBE LATTE®	7.5
DIRTY UBE LATTE®	9
(Ube Latte + Espresso)	
COCO MATCHA BLISS (NEW)	9.5
UBE CLOUD COLD BREW	9
COLD BREW COFFEE	6
NUTTY AFFOGATO	9.5

TEA FORTE COLLECTIONS

KOSHER CERTIFIED USDA ORGANIC	7
ENGLISH BREAKFAST: A dark and rich superb assam black tea	
EARL GRAY: Robust assam and bergamot	
GREEN MANGO PEACH: (NEW) Refreshing tea with ripe mango, cool peppermint and notes of peach	
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	
TEA OF THE MOMENT (PLEASE ASK)	

FRESHLY SQUEEZED JUICE

ORANGE	7.5
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BEVERAGES

COKE	4.5
DIET COKE	4.5
7UP	4.5
GINGER BEER	6
PASSION FRUIT ICED TEA (REFILL)	6
APPLE JUICE	5
CRANBERRY JUICE	5
FRESH RASPBERRY LEMONADE	6
SPARKLING WATER	7
MILK	5

CRAFTED MOCKTAILS

Add Soju (+\$3)

VIRGIN BLUE LAGOON	12
Blue caracao, lime, ginger beer, rosemary	
SPARKLING CITRUS PEAR MOJITO	12
Honey yuzu, lychee, pear, lime, mint, sparkling	
WATERMELON FIZZ	12
Watermelon puree, lemon, mint, sparkling	
MALIBU SURPRISE	12
Cranberry, pineapple, passionfruit, coconut cream, lemon, NA bitter	
MORNING SHAKE	12
Espresso, coffee syrup, Irish cream, oat milk, cream, NA bitter	

CIDER & BEERS

ANGRY ORCHARD HARD CIDER	8
PILSNER URQUELL	8
ALESMITH IPA	8
SEASONAL (PLEASE ASK)	8
WHAT’S ON TAP:	9
Ballast Point Sculpin IPA	
Firestone Walker 805 Blonde Ale	
Voodoo Ranger Juicy Haze IPA	
Cali Squeeze blood orange Hefeweizen	

MIMOSAS & FRIENDS

Bottomless Mimosas of the same variety are available for \$26/person for the whole party only and limit your seating time to 1 hour.

MIMOSA Fresh Orange Juice, Brut	13
SWEET MIMOSA Fresh Raspberry Lemonade, Brut	13
TIFFANY MIMOSA Blue Curacao, Brut	13
STRAWBERRY MIMOSA Strawberry Puree, Brut	13
MANGO-TAJIN MIMOSA Mango Puree, Tajin, Brut	13

CRAFTED COCKTAILS

ID REQUIRED (BEFORE 2005)

BLOODY MARY	13
MICHELADA Beer, house-made spicy bloody mary mix, tajin rim	13
ESPRESSO SHAKERATO Soju infused rum, espresso, halzenut, oat milk	13
SM OLD-FASHION Soju infused whiskey, bitter, maraschino cherry	14
BLUE MULE Soju infused vodka, lime, blue curacao, ginger beer, mint	13
CHAMPAGNE GARDEN Soju infused tequila, watermelon, lemon, mint, champagne	14
COCO BERRY Soju infused vodka, lemon, coconut, blackberry	13
MOSA-FLIGHT FLAVORS: sweet, tiffany, strawberry, mango-tajin	37

RED WINE

CONO SUR PINOT NOIR, CHILE	12/45
Organic grapes. Vegan-friendly. Bright light crisp redcurrants, raspberries cherry and strawberry with some mild earthy notes.	

WHITE WINE

DOMAINE BOUSQUET SAUVIGNON BLANC, ARGENTINA	12/45
Organic grapes. Crisp, bright & clean with favors of citrus, green apple and pear	
HAHN CHARDONNAY, CALIFORNIA	13/50
Bright, vibrant fruit, subtle oak & spice notes like vanilla and nutmeg	

SPARKLING

PASQUA PROSECCO, ITALY	12/45
Fresh, crisp & fruity with notes of green apple, pear and citrus	
VEUVE DEVIENNE, BRUT ROSÉ, FRANCE	13/50
Fruity, well-structured notes of red berries, toast and orange peel	

ROSÉ

BALLETTO, CALIFORNIA	12/55
Crisp, dry style with notes of strawberry, raspberry and citus	

Corkage fee \$35/750ml (Two bottles max/table)

- For parties of five of more, 20% gratuity will be included.
- We are not responsible for lost or stolen items.
- Please limit 3 credit cards per party or additional charge may apply.
- 90 minutes per seating as a courtesy to later reservations
- Carry in dessert fee \$2 per person
- We reserve the right to refuse service to anyone. Thanks for your understanding.

— SWEET MAPLE TEAM —