



SMALL BITES

<b>BUTTER FRIED CORN</b>	10
Fresh cut corn glazed with butter, rice cake battered and fried	
<b>BALSAMIC GRILLED EGGPLANT</b>	11
Feta cheese, basil, balsamic dressing, cherry tomato	
<b>MILLIONAIRE'S BACON®</b>	15
2 slices of: original 🌶️   citron   cinnamon   rosemary	
<b>CRISPY BRUSSEL SPROUTS w/ MILL BACON®</b>	16
Crispy brussel, Millionaire's Bacon®, balsamic	
<b>AVOCADO CROFFLE</b>	14
Croissant waffle, guacamole, scampi shrimp	
<b>KOREAN FC (5 pcs)</b>	16
Tossed korean style fried chicken, rice cake choice of classic or garlic honey butter flavor	

*\*In order to prepare your food in a timely manner, no substitutions please.*  
*\*\*Please inform us of your food allergies. Not all ingredients are not listed.*  
*\*\*\*Limited Gluten-free toast available upon request add \$3*



### MILLIONAIRE'S BACON®

As feature on “United States of Bacon” of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made \$15 for a side order.

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**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

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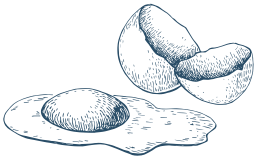
**MILLIONAIRE'S CANDY®** 🌶️

13

Our candied bacon, cooked well done, perfect thickness, easy to enjoy.  
Three delectable slices in cup. Perfect with beers.

BENEDICT & FRIENDS

Served w/ brussel potato medley.  
Add \$5 for mixed fruits instead of potato.  
*\*\*\*Limited Gluten-free toast available upon request add \$3*



<b>FLORENTINE</b>	21
Sautéed spinach, cherry tomato, parmesan, meyer lemon hollandaise	
<b>HEMINGWAY</b>	26
Smoked salmon, lemon, capers, cucumber wasabi hollandaise	
<b>BLACKSTONE</b>	26
Millionaire's Bacon®, asparagus, cherry tomato, meyer lemon hollandaise	
<b>OSCAR</b>	34
Fresh dungeness crab, asparagus, capers, spinach, parmesan, cucumber wasabi hollandaise	

• For parties of five or more, 20% gratuity will be included.  
• Please limit 3 credit cards per party or additional charge may apply.  
• Carry in dessert fee \$2 per person  
• Corkage fee \$35/ 750ML (two bottles max per table)

EGG STORY

**FARM FRESH EGGS PLATE**  
Served w/ brussel potato medley and ciabatta au levain toast.  
Add \$5 for mixed fruits instead of potato.  
*\*\*\*Limited Gluten-free toast available upon request add \$3*

<b>Two Eggs Any Style</b>	17
<b>with Applewood Smoked Bacon</b>	21
<b>with housemade Sausage</b>	21
Chicken-mango Sausage or Pork-lime Sausage	
<b>with Millionaire's Bacon®</b>	24
<b>with Millionaire's Candy®</b>	24

SCRAMBLES & OMELETS

Served w/ brussel potato medley and ciabatta au levain toast.  
Add \$5 for mixed fruits instead of potato, egg whites (+\$5)  
*\*\*\*Limited Gluten-free toast available upon request add \$3*


<b>HASS OMELETE</b>	24
Bacon, avocado, monterey jack, pico de gallo	
<b>BAY BOTTOM OMELETE</b>	34
Fresh dungeness crab, scallion, spinach, parmigiano reggiano	
<b>SPINACH SCRAMBLE</b>	21
Baby spinach, mild cheddar	
<b>FRISCO SCRAMBLE</b>	24
Chicken mango sausage, shallot, mixed mushrooms, avocado, vermont white cheddar	
<b>SWEET MAPLE™ SCRAMBLE</b>	27
Millionaire's Bacon®, scallion, asparagus, parmesan, meyer lemon hollandaise	


SOUFFLEGG SKILLETS

Soft steamed egg scramble served on a skillet. Fluffy, delicious, and wholesome! Served with, brussel potato medley and ciabatta au levain toast. Add \$5 for mixed fruits instead of potato.  
*\*\*\*Limited Gluten-free toast available upon request add \$3*


<b>SAVORY</b>	27
Shrimps, crispy bacon	
<b>FRANCIS</b>	26
Chicken mango sausage, crispy bacon.	
<b>GARDENA</b>	24
Sautéed mushrooms, spinach, bell peppers with cherry tomatoes	

KITCHEN SPECIAL

**SIZZLING STONEPOT**   
Asparagus, spinach, mushroom, carrot, bean sprout,  
bell pepper, red onion, scallion, egg on rice.  
with chicken-mango or pork-lime sausage 25  
with prawns or galbi 28

**PIMPED UP RAMYUN**   
Dry tossed “shin” cup noodle tricked out with  
Millionaire's Bacon®, fried egg, asparagus,  
mixed vegetables 24

**LOCO MOCO**   
Wagyu beef cutlet, sauteed kimchi, bell pepper, mushroom,  
onion, egg, rice, gravy 26

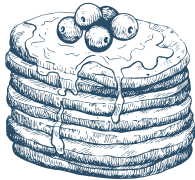
**TORNADO GALBI OMURICE**   
Twisted scrambled egg over galbi & vegetable  
fried rice, cherry pepper, demi-glace 26

**BREAKY TACOS WITH BRUSSEL POTATO MEDLEY** 24  
Galbi, scrambled egg, scallion, avocado, pico de gallo,  
roasted salsa, pickle red onion, cilantro and cheddar

**MORNING THAI CIOPPINO** 32  
Mixed seafood, thai herbs, mushroom, tomatoes,  
egg, basil, celery, onions, cilantro served with toast

**CHICKEN CROFFLE** 25  
Crispy chicken with signature croissant waffle,  
fruits, candied walnut and spicy honey maple syrup

MAPLE  
PLATES



+\$5 for fried banana & candied walnut topping.  
+\$5 for mixed fruits topping.

**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)

Kid’s Menu

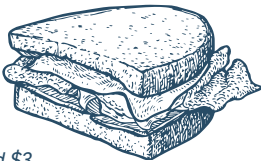
For children 10 years of age and younger

**PANCAKE** 15  
with a slice of bacon or a pork-lime 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 or  
a chicken-mango sausage, fresh fruit

SANDWICHES



Sandwiches made with ciabatta au levain roll.  
Served with spring mix salad.  
\*\*\*Limited Gluten-free toast available upon request add \$3

**BLTA SANDWICH** 21  
Applewood bacon, avocado, tomato, romaine,  
sriracha aioli

**CHICKEN SANDWICH** 22  
Grilled chicken breast, tomato, basil, romaine,  
cherry pepper, guacamole, ranch

**GRILLED CHEESE SANDWICH** 19

BURGERS

Burgers served on a toasted pain de mie bun, aioli,  
7 oz. grass-fed beef patty, mixed green or French fries



\*Impossible™ burger patty upon request for \$4 extra  
\*\*\*Limited Gluten-free toast available upon request add \$3

**VERMONT CHEESEBURGER** 20  
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


SALADS



Served with a ciabatta toast.  
\*\*\*Limited Gluten-free toast available upon request add \$3

**ANCHOVY** (add \$6 for chicken breast) 16  
Romaine, caper, parmigiano reggiano

**AHI**  \*\* 22  
Diced tuna, mango, spring mix, scallion, cilantro,  
avocado, cucumber, fried onion, seaweed salad

**GREEN PAPAYA** (add \$6 for prawns)  18  
Green papaya, crispy tofu, green bean, cherry tomato  
cilantro, scallion, cashew nut, spicy garlic dressing

**HOLY COW** 24  
Sliced galbi, spring mix, avocado, fried onion,  
cucumber, scallion, tortilla strips, sesame dressing

**HASS** 23  
Bacon, chicken breast, hass avocado, romaine,  
spring mix, cherry tomato, pickled red onion,  
feta, cilantro lime dressing

**PACIFICA** 34  
Fresh dungeness crab, romaine, spring mix  
prawns, asparagus, cherry tomato, caper,  
cilantro lime dressing, parmigiano reggiano

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

SIDES

Toast	5	Hollandaise	3
Gluten-free toast	6	French Fries	7
Two Eggs	6	Mixed fruit	8
Bacon	8	One pancake	8
Boneless crispy chicken	9	One French Toast	8
Chicken-Mango sausage	8	Grilled chicken breast	9
Pork-lime Sausage	8	Grilled prawns (5 pcs)	8
Brussel Potato Medley	7	Beef patty	8
Pico de gallo	4	Impossible™ patty	8
Roasted salsa	4	One Croffle	8
Rice	4	Maple syrup	3
Avocado	3	Smoked salmon	9



# Drink's Menu



## COFFEE

*\*All our espresso drinks are made with a double shot.*  
*\*\*Skim milk and Oat milk (\$1) are available.*  
*\*\*Add Vanilla syrup (\$1) OR Caramel syrup (\$1)*

Coffee (Refill)	4.5
Espresso	4.5
Americano	5.5
Latte	6.5
Vanilla latte	7.5
Cappuccino	6.5
Caramel Macchiato	7.5
Hot chocolate	5.5
Mocha	7.5
<b>BARISTRA'S FAVORITE</b>	
Oat matcha latte	7.5
Ube Latte®	7.5
Dirty Ube Latte®	9
(Ube Latte + Espresso)	
Matcha Paradise **New	9.5
Ube cold brew coffee	9
Cold brew coffee	6
Nutty Affogato	9.5

## FRESHLY SQUEEZED JUICE

Orange	7.5
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## BEVERAGES

Coke, Diet Coke, 7up	4 .5
Ginger beer	5.5
Passion fruit iced tea (refill)	5.5
Apple juice, Cranberry juice	4.5
Fresh raspberry lemonade	5.5
Sparkling water (500ml)	6.5
Still water (500ml)	6.5

## TEA FORTE COLLECTION

KOSHER CERTIFIED | USDA ORGANIC: 6.5

**ENGLISH BREAKFAST**  
A dark and rich superb assam black tea

**EARL GREY**  
Robust assam and bergamot

**BOMBAY CHAI**  
A traditional blend with warming spices

**JASMINE GREEN**  
Rare, exceptional Chung hao tea, scented with jasmine flowers

**CITRUS MINT**  
An herbal infusion of peppermint and citrus. Fantastic hot or on ice

**CHAMOMILE CITRON**  
Soothing caffeine-free chamomile

**BLUEBERRY MERLOT**  
A fruity, herbal blend with sweet berries and savory sage



## CRAFTED COCKTAILS

ID Required (Before 2004)

<b>BLOODY MARY</b>	12
<b>MICHELADA</b>	
Beer, house-made spicy bloody mary mix, tajin rim	12
<b>ESPRESSO SHAKERATO</b>	13
Soju infused rum, espresso, halzenut, oat milk	
<b>SM OLD-FASHION</b>	14
Soju infused whiskey, bitter, Maraschino cherry	
<b>BLUE MULE</b>	13
Soju infused vodka, lime, blue curacao, ginger beer, mint	
<b>CHAMPAGNE GARDEN</b>	14
Soju infused tequila, watermelon, lemon, mint, champagne	
<b>COCO BERRY</b>	13
Soju infused vodka, lemon, coconut, blackberry	
<b>MOSA-FLIGHT</b>	37
FLAVORS: sweet, tiffany, strawberry, mango-tajin	



## Cocktail

## MIMOSA & FRIENDS

(Bottomless mimosas of same variety are available for 26/person for the whole party ONLY and limited seating time of one hour please)

<b>Mimosa</b> (Fresh Orange Juice, Brut)	13
<b>Sweet Mimosa</b> (Fresh Raspberry Lemonade, Brut)	13
<b>Tiffany Mimosa</b> (Blue Curacao, Brut)	13
<b>Strawberry Mimosa</b> (Strawberry Puree, Brut)	13
<b>Mango-Tajin Mimosa</b> (Mango Puree, Tajin, Brut)	13

## Cider and Beer



Angry Orchard hard cider 12 fl.oz. 5% ALC	6
Pilsner Urquell 330 ml 4.4% ALC	7
Obsidian Stout 12 fl.oz. 6.4% ALC	8
Cali Squeeze blood orange Hefeweizen 19.2 fl.oz 5.4% ALC	11
Founders All Day IPA, session ale 19 fl.oz. 4.7% ALC	11
Alesmith IPA 16 fl.oz 6.7% ALC	10

<b>WHAT'S ON TAP:</b>	9
Ballast Point Sculpin IPA. 5% ALC	
Firestone Walker 805 Blonde Ale 4.4% ALC	
Voodoo Ranger Juicy Haze IPA 5.4% ALC	
Blue moon Belgian White. 4.7% ALC	





# Wine

RED	G	B
<b>Cono Sur Pinot Noir, Chile</b> Organic Pinot Noir. Vegan-friendly. Bright light crisp redcurrants, raspberries cherry and strawberry with some mild earthy notes.	11	50
<b>Francis Coppola Pinot Noir, CA</b> Well-balanced with aromas of cranberry, lavender and cherry. Flavors of bright red berries and plum with a silky, mild palette and toasty finish.	12	55
<b>Juggernaut, Cabernet Sauvignon, CA</b> Richness and smooth, luxurious texture. Black fruit, oak, licorice, and savory spices flavor on the palate.	11	50
<b>7 Cellars The Farm Cabernet Sauvignon 2020, Paso Robles</b> Our rich, medium to full-bodied Cabernet Sauvignon has deep blue and black fruit notes, warm spice components and anise flavors. The tannins are integrated and the wine ends with a velvety finish.	12	55
<b>1000 stories Cabernet Sauvignon 2018 Bourbon Barrel-Aged, CA</b> This rich, full-flavored Cabernet Sauvignon expresses a pioneering spirit along with signature bourbon barrel notes of burnt sugar, vanilla, dried herbs, and even a touch of smokiness.	13	60
<b>Trivento Reserve Malbec, Argentina</b> Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish	11	50
<b>Elway's Reserve Cabernet Sauvignon 2019, Napa Valley (single vineyard)</b> This wine displays black fruit aromas with hints of vanilla and savory spice. This medium to full-bodied wine showcases a rich mélange of blackberry, blackcurrant, and licorice, beautifully integrated with new American oak to create a smooth, well-balanced finish.		85
<b>Michael David Lust Zinfandel 2016, Lodi</b> A deep garnet red in the glass, this beauty exudes aromas of dark chocolate,ripe berry and caramel on the nose. A lush offering of black cherry and toasted marshmallow is rounded out with delicate spice notes and a bold, but balanced finish.		89

WHITE	G	B
<b>Bonterra Sauvignon Blanc, CA</b> Crisp and lively palate. aroma of grapefruit, exotic kumquat, cherimoya, mango and passionfruit.	11	50
<b>Giesen Sauvignon Blanc, New Zealand</b> Aromatically bright featuring notes of green pineapple, crushed nettle, apple, freshly crushed mint, with tropical undertones.	11	50
<b>LaPlaya Chardonnay, CA</b> Upfront fleshy tropical aromas of Champagne mango, nectarine, lush pear syrup and citrus.	11	50
<b>Gran Reserve Sauvignon Blanc, Chile</b> Bright straw yellow. The nose is mineral with citrus and herbal notes. The palate is fresh, long, and intense.	13	60
<b>BUBBLIES</b>		
<b>Coppola Prosecco, Italy</b> Crafted from grapes from northeastern Italy with flavors of apple, citrus and white peach.	11	50
<b>Le Grand Courtâge, Brut Grande Cuvée Rosé, France</b> Dryness and acidity with flavors of wild berries and pomegranate alongside soft floral notes.	12	55
<b>ROSÉ</b>		
<b>Daou Family Estates Rose', Paso Robles</b> Refreshingly crisp, smooth, juicy flavors of nectarine, orange, strawberry parfait and golden apple.	12	55

CORKAGE FEE \$35/750ML (TWO BOTTLES MAX/TABLE)

## CRAFTED MOCKTAILS

	G	C
<b>Virgin Blue Lagoon</b> Blue caracao, lime, ginger beer, rosemary	12	45
<b>Sparkling Citrus Pear Mojito</b> Honey Yuzu, lychee, pear, lime, mint, sparkling	12	45
<b>Watermelon Fizz</b> Watermelon puree, lemon, mint, sparkling	12	45
<b>Malibu Suprise</b> Cranberry, pineapple, passionfruit, coconut cream, lemon, NA bitter	12	45
<b>Morning Shake</b> Espresso, coffee syrup, Irish cream, oat milk, cream, NA bitter	12	45



• 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 or additional charge may apply.  
• 90 minutes per seating as a courtesy to later reservations • We reserve the right to refuse service to anyone.  
• \*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Thanks for your understanding.  
— Sweet Maple Team