

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

TWO EGGS ANY STYLE	18
WITH APPLEWOOD SMOKED BACON	22
WITH CHICKEN-MANGO SAUSAGE	22
WITH MILLIONAIRE'S BACON®	26

SCRAMBLES & OMELETTES

Served with potato medley and house-made scone.
Mixed fruits (+\$4) instead of potato. Egg white. (+\$4)
Gluten-free bread is available. (+\$2)
Hot pepper bacon jam. (+\$2) Recommended

HASS OMELETTE	25
Avocado, bacon, Monterey jack, side pico de gallo	
BAY BOTTOM OMELETTE	34
Fresh Dungeness crab, scallion, baby spinach, feta	
SPINACH SCRAMBLE	24
Baby spinach, mushroom, mild cheddar	
ANGELINO SCRAMBLE	25
Chicken-mango sausage, scallion, avocado, cherry pepper, white cheddar	
SWEET MAPLE SCRAMBLE	26
Millionaire's Bacon®, scallion, asparagus, meyer lemon hollandaise with Parmigiano Reggiano	

SOUFFLEGG SKILLET'S

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

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	24
Sauteed mushroom, spinach, bell pepper, cherry tomato, scallion	
FRANCIS	25
Chicken-mango sausage, crispy bacon and scallion	
SAVORY	26
Shrimps, crispy bacon 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

GARLIC BUTTER BRIOCHE	13
Garlic cream with crispy bacon bits, chives, honey dash	
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	14
Honey EVOO yogurt, mixed berries, green grapes, frisee, strawberry crumble	
PETITE PANCAKE	15
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	16
Tossed Korean style fried chicken, 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®	15
Original the one and only	
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	16
with a slice of bacon or chicken-mango sausage, one egg scrambled, whipped cream	
ONE EGG SCRAMBLED	16
with a slice of bacon or chicken-mango sausage, fresh fruits	

BENEDICT & FRIENDS

On scones. Served with potato medley.
Mixed fruits (+\$4) instead of potato.

FLORENTINE	24
Sautéed spinach, cherry tomato, pico de gallo, meyer lemon hollandaise, Parmigiano Reggiano, chive	
BLACKSTONE	26
Millionaire's Bacon®, asparagus, cherry tomato, meyer lemon hollandaise, chive	
OSCAR	34
Fresh dungeness crab, lemon, pop caper, spinach, wasabi hollandaise, chive, Parmigiano Reggiano	
GALBI	34
Five hours braised short ribs, asparagus, cherry tomato, meyer lemon hollandaise, chive	

KITCHEN SPECIALS

SIZZLING STONEPOT	28
Chicken-mango sausage, mixed vegetables, scallion, egg, rice, kimchi (Option: Crispy tofu OR Shrimp (+\$4) OR braised short ribs (+\$10))	
PIMPED UP RAMYUN	26
Dry tossed 'Shin' cup noodle tricked out with Millionaire's Bacon®, egg, asparagus, mixed vegetables, scallion	
TORNADO GALBI OMURICE	26
Twisted scrambled egg over the fried rice & vegetable, braised short rib, demi-glaze scallion, pickled onion, cherry pepper (Crispy tofu is available instead of Galbi beef)	
SHORT RIBS POT	33
Slow braised beef short ribs, poached egg, mushroom, cherry tomato, sautéed kimchi on rice	

MAPLE PLATES

MARNIER FRENCH TOAST	19
Extra fluffy thick milk bread (<i>Ginza Nishikawa</i>), bruleed on top, Grand Marnier cream batter. Served with rock salt, pure maple syrup	
BLUEBERRY CLOUD FRENCH TOAST	22
Our famous deep-fried French toast (<i>Ginza Nishikawa</i>). Blueberry cream cheese stuffed, house-made blueberry marmalade, fresh blueberry & blueberry cream	
COCONUT MOFFLE WITH BRIE	20
Coconut mochi waffle. Brie, house-made raspberry marmalade, raspberry, truffle honey dressing	
RICOTTA PANCAKE	20
Fluffy and creamy with ricotta cheese. Served with orange maple marmalade.	
CHICKEN CROFFLE	26
Crispy fried chicken on a croissant waffle, mixed fruits, baked pecan & pure maple syrup	

SANDWICHES

Made on ciabatta. Served with french fries or simple greens.
***Limited gluten-free toast available upon request add \$2.

BLTA SANDWICH	24
Applewood bacon, avocado, tomato, romaine, bacon aioli	
CHICKEN SANDWICH	24
Grilled chicken, Monterey jack, tomato, basil, romaine, teriyaki aioli	
CRAB SANDWICH	32
Garlic dungeness crab, white cheddar, apple, celery, onion, arugula, frisee, white wine vinegar aioli	

BURGERS

Served on a toasted brioche bun.
Meat choice: 7 oz. Grass fed beef patty OR Chicken breast, OR Impossible patty (+\$2). Simple greens OR french fries.
**Gluten free bread instead of brioche bun (+\$2).
Add egg for (+\$2) Add Millionaire's Bacon® for (+\$5)

MEXICALI BURGER	24
Avocado, charred jalapeno, pickled red onion, tomato, bacon bits, pepper jack, sriracha aioli	
BALSAMIC BURGER	24
Tomato, romaine lettuce, grilled onion, grilled mushroom, American Swiss, truffle balsamic glaze, lemon aioli	
JAM JUICY LUCY BURGER	25
Arugula, tomato, bacon bits, mild cheddar, hot pepper bacon jam, lemon aioli	

SALADS

Served with a Artisan multigrain wheat.
***Limited gluten-free toast available upon request add \$2.

BURRATA SALAD	23
Burrata, earl grey marinated fruits, cherry tomato, baked pecan, grilled teriyaki avocado, greens, cilantro lime dressing	
KELLER CAESAR SALAD	25
Roulade chicken & bacon, romaine, caesar dressing, Parmigiano Reggiano, baked pecan	
OCEAN SALAD	32
Grilled squid stuffed with shrimp and scallop marinated with teriyaki sauce, Parmigiano Reggiano, arugula, romaine, grapefruit, yuzu dressing	

Catering or event inquiry, please contact
sweetmaplesm@gmail.com

SIDES

SCONE (1)	5	HOT PEPPER BACON JAM	4	GRILLED CHICKEN BREAST	9
ARTISAN MULTIGRAIN WHEAT (2)	6	AVOCADO (1/2)	4	GRILLED SHRIMPS (6 PCS)	8
GLUTEN-FREE TOAST (2)	5	HOLLANDAISE (4 OZ)	4	IMPOSSIBLE BEEF PATTY	9
TWO EGGS	6	POTATO - MEDLEY	7	ONE CROFFLE	8
BACON (3 PCS)	8	FRENCH FRIES	7	MAPLE SYRUP (1 OZ)	3
CHICKEN-MANGO SAUSAGE (2)	8	MIXED FRUITS	8	TOMATO SLICES	5
PICO DE GALLO	4	FRIED CHICKEN	9		

Drinks

EQUATOR SPECIALTY COFFEE

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

FRENCH ROAST COFFEE (BOTTOMLESS)	5
ESPRESSO	5
MACCHIATO	5
LATTE	6
MOCHA	7
CAPPUCCINO	6
AMERICANO	5
CACAO (HOT/COLD)	6.5

BARISTA'S FAVORITES

*Substitute mylk (oat, almond, soy) +1
Add Espresso shot +2*

OAT UJI ORGANIC MATCHA	9
1st Harvest Matcha Grade, Oat mylk	
OAT HOJICHA LATTE	9
1st Harvest Roasted Matcha Grade, Oat mylk, Brown Sugar	
UBE LATTE	9
SESAME EINSpanNER	9.5
Espresso, Housemade Sesame Cream Foam, Sesame Oil	
BOMBSHELL SHAKEN ESPRESSO	12
Espresso, Passionfruit-Banana, Coconut Egg White Foam (Non-dairy)	
TRUFFLE DIRTY COFFEE (SERVED CHILLED & COLD)	9.5
Homemade dirty cream, White Truffle Oil, Espresso	
CINNAMON SHAKEN ESPRESSO	9
Espresso, Cinnamon, Roasted Brown Sugar (Non-dairy)	
FLOWER ESPRESSO TONIC	9
Espresso, Tonic, Elderflower (Non-dairy), Rose	
SHAKEN BLACK CACAO TRUFFLE	11
Cacao, Royaltine, White Truffle Oil, Caramel, 24k gold (Non-dairy)	
PHUKET COFFEE	9
Espresso, coconut, coconut flake, soy	

TEA FORTE COLLECTION

KOSHER CERTIFIED USDA ORGANIC	7
ENGLISH BREAKFAST: A dark and rich superb assam black tea	
EARL GRAY: Robust assam and bergamot	
BOMBAY CHAI: A traditional blend with warming spices	
CHERRY BLOSSOM: Our impression of the cherry blossom green tea	
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	6
FRESH SQUEEZED ORANGE JUICE	6.5
PEAR JUICE	6.5
SM ICE TEA (UNSWEETENED) BOTTOMLESS	6
BLUE LYCHEE	8
FLORAL SPRITZER	8

MIMOSAS & SPICY FRIENDS

Bottomless Mimosas of the same variety are available for \$23/person for the whole party only

PERFECT MIMOSA	13
<i>Choice of flavors</i>	
Original: Fresh Squeezed Orange, Brut	
Floral Blossom: A Unique Floral and Rose, Brut	
Tiffany Blue: A surprised Blue Curacao, Cucumber Feeling, Brut	
Black Stone: French Roast, Coconut, Brut	
MIMOSA FLIGHTS:	40
Flavors OJ, Floral Blossom, Tiffany Blue, Black Stone, Brut	
MILLIONAIRE'S MARY:	16
Vodka-Soju, Spicy House-made Bloody Mix, Tajin Rim, Millionaire's Bacon <i>(Award winning SF Bloody Mary Festival for 4 years)</i>	
SPICY MICHELADAS:	16
Beer, Spicy House-made Guava, Tajin Rim	

MORNING COCKTAIL

****THE MUST!****

WHO WANTS TO BE A MILLIONAIRE? (SIGNATURE)	15
Smell So wealthy. Whisky-Soju scotch finished In Barrel-Aged, Bonal Gentiane Aperitif, Umeshu, Cinnamon, 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	
YOU ARE MY SUNSHINE	14
Gin-Soju, Passionfruit, Eucalyptus, Pineapple, Citrus, Basil	
IS THIS ONE GOOD?...OH YES!	15
Vodka-Soju, Blueberry Earl grey Oil, Greek Yogurt, Lavender, Citrus, Crispy Rice sheet, Prosecco	
BETTER THAN ESPRESSO MARTINI	15
Han's Cane Rum-Soju, Ube, Coconut, Ron Copa Rica, Espresso Nectar, Whey	
SWEET MAPLE ESPRESSO MARTINI	15
Espresso, Craft Banana Liqueur, Coconut, Ron Capa Rica	
CRAZY RICH ASIANS	17
Tequila-Soju, Pink Dragonfruit, Lychee Sake, Dijon Mustard, Yogurt Drink Popping Lychee	

SPARKLING / WHITE WINE

- CAVA OPERA PRIMA** 12/45
Cava, Spain – A bright Brut, it has an intense and attractive aroma of pear and citrus.
- LALUCA, LALUCA PROSECCO, ITALY** 13/50
Defined and distinctive notes, offering up *bold orchard fruits, crisp pears, and lemon curd. A rich, creamy off-dry style with a touch of minerality against the subtle sweetness.*
- RABBLE, 2022 PASO ROBLES ROSE, USA** 13/50
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. ***Suggest to scan QR Code at the bottle to watch a live special label depicts the Water element of nature through the powerful ocean sinking a ship***
- MATUA, SAUVIGNON BLANC, NEW ZEALAND** 13/50
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.
- BONTERRA, ESTATE CHARDONAY, CA USA** 15/55
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** 13/50
Pinot Noir with splash of Chardonnay and Sangiovese.
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.
- DIORA LA PETITE GRACE, VINTAGE PINOT NOIR 2019, MONTEREY** 15/55
Varietal: 98% Pinot Noir, 2% Malbec
Dark *ruby Full-bodied, aromas of blackberries and roasted almonds mingle with nuances of toasted marshmallows and brown sugar. Soft and velvety, robust with a voluptuous and full-bodied mouthfeel, the palate unfolds with luxurious layers of intense red cherry*
- AUSTIN HOPE, 2021 CABERNET SAUVIGNON, USA** 200
Paso Robles is one of California's most pastoral domains. It expresses aromas of freshly picked black currants, ripe and blackberries with subtle notes of violets, mocha and dried spices.
*** Perfect soils, maritime climate and limited possibility***
- CORKAGE FEE \$35/750ML (TWO BOTTLES MAX/TABLE)**

SAKE

- MABOROSHI NAKAO'S SECRET JUNMAI GINJO SAKE** 12/45
The Maboroshi style – delicate clean and pretty with light fruit notes. Subtle fruit aromas of green apple, plum and cranberry. It is medium-bodied, airy and pleasingly floral and musky.
- KAWATSURU OLIVE JUNMAI GINJO SAKE, JAPAN** 19.5/95
The best of Kagawa in a one-of-a kind bottling. A rice-driven style with elegant, rich texture with juicy notes of musk melon, white flowers and green pear with hints of starfruit, glass and salinity.
***Recommended pairing with our signature Millionaire's Bacon®*
- CHOYA ORIGINAL SPARKLING 187ML., JAPAN** 13
*Japanese Plum Wine: UME-fruit liqueur, Umeshu – the faint aroma, well-balanced acidity and sweetness. Perfect balance of sparkling wine and tart Japanese ume, with backnotes of citrus and white peach. ** Spark Joy! Perfect Sparkling Plum Wine*

BEER

- PINEAPPLE SUNSET HARD KOMBUCHA, FLYING AMBER, CA | 8% ABV** 8
- 310 BLONDE, SANTA MONICA | 4.8% ABV** 8
- HEAD IN THE CLOUDS DOUBLE IPA, SANTA MONICA 16OZ. | 8.5% ABV** 13
- ALESMITH NUT BROWN ENGLISH-STYLE BROWN ALE, SAN DIEGO | 5% ABV** 10
Great American-San Diego-California Beer Competition Awards-2014-2023
- ALLAGASH WHITE BELGIAN-STYLE WHEAT BEER, PORTLAND | 5.2% ABV** 11
World Beer Cup, and Euro Beer Star Awards—1996-2023.
- MANGO DORADO SOUR ALE SANTA MONICA 16OZ. | 6.0% ABV** 13

- For parties of five or more, 20% gratuity will be included. • We are not responsible for lost or stolen items.
- Bring-in desserts fee \$5/person. • Please limit 3 credit cards per party
- We reserve the right to refuse service to anyone. Thanks for your understanding.

— | SWEET MAPLE TEAM | —