



Test Kitchen Specials

- PIMPED SHIN CUPBOP**

27
- Shin Ramyun powered fried rice with an egg, crispy bacon, scallion and Millionaire's Bacon®
- SM OMURICE**

27
- Jasmine rice, marinated ribeye, spinach, scallion, scrambled egg on top, sriracha demi-glace sauce. Served w/ potato medley and ciabatta.
- MORNING TACOS**

27
- Avocado, scrambled egg, chicken mango sausage, crispy bacon, cilantro, mild cheddar, parmesan. Side of roasted salsa and pico de gallo.



Soufflegg Skillets

Soft steamed egg scramble served smoky style on a skillet. Fluffy, delicious, and wholesome! Served with potato medley and ciabatta au levain toast. Add \$5 for sweet potato tater puffs or \$6 for mixed fruits instead of potato.

- SAVORY**

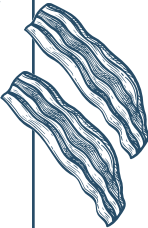
28
- Scampi shrimps, crispy bacon and scallion
- FRANCIS**

27
- Chicken mango sausage, crispy bacon and scallion
- GARDENA**

26
- Sautéed mixed mushrooms, spinach, Bell peppers with Sundried tomato and scallion



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 **\$16** for a side order.

MILLIONAIRE'S BACON® SAMPLER PLATTER

29

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® 

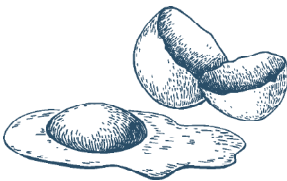
16

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

Due to limited dining capacity, we need to limit seating time 90 minutes. For parties of five or more, 20% gratuity will be included. To help comply with SF employee benefit mandates (HealthCare Security Ordinance, Paid Sick Leave Ordinance, SF Minimum Wage Ordinance), 6% will be added.

Breakfast

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



- FARM FRESH EGGS**

Served w/ potato medley and ciabatta au levain toast. Add \$5 for sweet potato tater puffs or \$6 for mixed fruits instead of potato. Egg whites (+\$5).
- Two Eggs Any Style**

18
- with Applewood Smoked Bacon

21
- with housemade Sausage

21
- Chicken-Mango Sausage / Pork-Lime Sausage/ Chicken-Curry Sausage
- with Millionaire's Bacon® 

27
- with New York Steak 6 oz.

34

SCRAMBLES

Served w/ potato medley and ciabatta au levain toast. Add \$5 for sweet potato tater puffs or \$6 for mixed fruits instead of potato. Egg whites (+\$5)

- SNOWED SPINACH**

22
- Baby spinach, Vermont cheddar, parmesan
- SOUTH OF THE BORDER** 

26
- Chorizo, cherry pepper, avocado, pepper jack. Side of pico de gallo
- FRISCO**

26
- Chicken mango sausage, mixed mushrooms, shallot, avocado, gouda
- BULGOGI**

28
- Marinated ribeye, carrots, spinach, shallot, scallion, side gochujang
- CAMARON**

28
- Scampi shrimps, baby spinach, fried capers, shallot, garlic, Monterey jack

OMELETS

Served w/ potato medley and ciabatta au levain toast.
Add \$5 for sweet potato tater puffs or \$6 for mixed fruits instead of potato. Egg whites (+\$5).

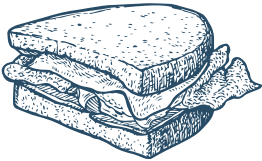
ATHENIAN Mixed mushrooms, olives, arugula, Mild goat cheese	23
HASS Avocado, bacon, Monterey jack, side pico de gallo	26
MARGUERITE Sundried tomato, basil, mixed mushrooms, mozzarella	25
ASPARAGUS  Millionaire's bacon®, scallion, asparagus, parmesan, Meyer lemon hollandaise	29
BAY BOTTOM Fresh Dungeness crab, scallion, spinach, lemon zest, garlic butter, Swiss American, parmesan	39

MAPLE PLATES

Served with pure Vermont maple syrup, butter & powder sugar
+\$6 for fired banana & candied walnut topping.
+\$6 for mixed berries topping.

MARNIER French Toast: creamy grand marnier (citrus) batter	18
BIG HIP Our famous deep-fried French Toast	18
SMSF PANCAKE Buttermilk thin pancakes	18
STRAWBERRY NUTELLA CREPE	17
FOR A COMPLETE MEAL Add Two eggs and a choice of Bacon, Chicken Mango Sausage, or Pork Lime Sausage, Chicken Curry Sausage or Potato Medley (+\$11) Millionaire's Bacon® (+\$17) [**sub two eggs with potato (extra \$5)]	

Brunch & Lunch



HAPPY MORNING SANDWICHES

Made with ciabatta au levain roll. Side choices mixed green or
crispy potato wedges.

MUSHROOM MELT Mushroom medley, pesto, Swiss, mayo	22
BEC MELT Apple wood bacon, scrambled egg, spinach, mayo, Vermont cheddar	24
CHICKEN MANGO MELT Chicken mango sausage, spinach, basil Monterey jack, ranch dressing	24
MILLIONAIRE'S MELT  Millionaire's Bacon®, arugula, tomato, scrambled egg, gouda, mayo	27

BENEDICT & FRIENDS

Served w/ potato medley. Add \$5 for sweet potato tater puffs
or \$6 for mixed fruits instead of potato.

ORIGINAL Applegate Canadian bacon, Meyer lemon hollandaise	22
FLORENTINE Sautéed spinach, tomato, parmesan, Meyer lemon hollandaise	22
HEMINGWAY  Raw smoked salmon, lemon, fried caper cucumber wasabi hollandaise	29
BLACKSTONE  Millionaire's bacon®, asparagus, cherry tomato, Meyer lemon hollandaise	29
OSCAR  Fresh Dungeness crab, asparagus, fried capers sliced lemon, parmesan, cucumber wasabi hollandaise	39

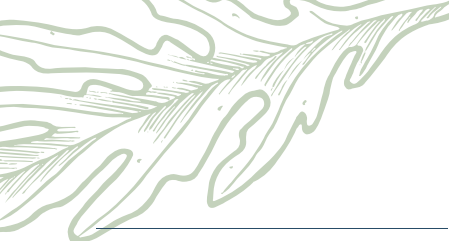
HEALTHY CHOICE COMBOS

Served with a small fresh squeezed OJ & mixed fruits.

CHICKEN RANCHEROS Poached egg, grilled chicken breast, avocado, roasted salsa, scallion, basil and mild goat cheese topped with tortilla strips	31
PRIMAVERA Egg white omelet, sundried tomato,bell pepper, mixed mushrooms, arugula, scallion, English muffin	31
OPEN FACE  Raw Smoked salmon, fried capers, sliced lemon, scallion, avocado, poached egg, pico de gallo, shallot, cucumber wasabi cream, on toasted garlic butter sourdough	31

HAPPY MORNING PIZZAS

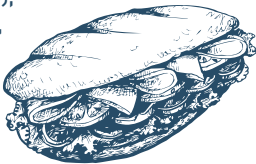
SWINE Bacon, pork-lime sausage, Canadian bacon, mozzarella, russet potato, arugula, marinara, egg sunny side up	27
WILD Mixed mushrooms, arugula, cherry tomatoes, shallot, bell peppers, mozzarella, ranch, egg sunnyside up	27
BLANCO Chicken mango sausage, cherry pepper, Scallion, mixed mushrooms, mozzarella, arugula, ranch, egg sunny side up	27
ITALIANO  Pork-lime sausage, bell peppers, basil, cherrypepper, olives, mozzarella, marinara, egg sunnyside up	27



BURGERS

Served on a toasted pain de mie bun, mayo, 1/2 lb. grass-fed beef patty. Side choices mixed green or crispy potato wedges.
*Impossible vegetable patty upon request for \$6 extra

VERMONT CHEESEBURGER	23
Tomato, caramelize onion, romaine, white cheddar	
MUSHROOM	23
Mushroom medley, shallot, Swiss, caramelize onion	
CALIFORNIAN 	26
Caramelize onion, sweet petite pepper, tomato, arugula, guacamole, Monterey jack	
BULGOGI	26
Marinated ribeye, carrots, scallion, romaine, tomato, Monterey jack	
PIGGY	27
Bacon (sub millionaire's bacon +\$6), tomato, caramelize onion, romaine, mild cheddar, sriracha aioli	



PANINIS

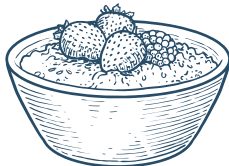
Made with ciabatta au levain roll, side choices mixed greens or crispy potato wedges

BATA	24
Applewood bacon, avocado, tomato, arugula, sriracha aioli, Vermont cheddar	
TURKEY 	24
Turkey, spinach, sweet petite pepper, tomato, Sriracha aioli, fresh mozzarella	
CHICKEN 	24
Grilled chicken breast, tomato, basil, romaine, cherry pepper(spicy), guacamole	

KID’S MENU

For children 10 years of age and younger

PANCAKE	14
with a slice of bacon or a pork-lime or chicken-mango, one egg scrambled	
GRILLED CHEESE	14
with whole wheat toast, fresh fruit	
ONE EGG SCRAMBLE	14
with a slice of bacon or a pork-lime or a chicken mango sausage, fresh fruit	



SENSIBLES

Mixed fruit, add Greek yogurt (+\$3)	10
--------------------------------------	----

CHEESESTEAKS

Thin sliced grass-fed ribeye steak, served on a ciabatta roll, and mayo.
*Side choices (please choose one, no charge) mixed greens or crispy russet wedges

PHILLY	24
Grilled shallot, tomato, bell pepper, mixed Mushrooms, mild cheddar	
BAJA 	24
Grilled shallot, tomato, avocado, cherry peppers (spicy), pepper jack	
NEW YORK	34
6 oz. Prime New York steak, mixed mushrooms, tomato, grilled shallot, Vermont cheddar, sriracha aioli	



SALADS

Served with a ciabatta toast. Add grilled chicken breast for \$11 or shrimp for \$8

WALDORF WASABI 	24
Grilled chicken breast, baby spinach, romaine, cherry tomato, grapes, shallot, cucumber, candied walnuts, cucumber wasabi dressing	
ATHENIAN	22
Arugula, mixed mushroom, cherry tomato, olives, shallot, cucumber, mild goat cheese, cilantro lime vinaigrette	
HASS	24
Bacon, Hass avocado, turkey, romaine, cherry tomato, shallot, Vermont cheddar, cilantro lime dressing	
PACIFICA	39
Romaine, spring mix, fresh Dungeness crab, scampi shrimps, asparagus, cherry tomato, fried capers, cilantro lime dressing	

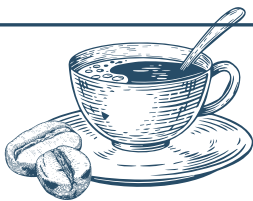


SIDES

Toast	5
Two Eggs	6
Bacon	8
Millionaire's bacon®	16
Chicken-Mango sausage	9
Pork-lime Sausage	9
Chicken-Curry Sausage	9
Herb Roasted Potato Medley	6
Fresh salsa	4
Avocado	4
Hollandaise	3
Potato wedges	6
Sweet Potato Tater Puffs	8
One pancake/ One French Toast	8

Drink's Menu

COFFEE



Coffee (Refill)	5.5
Espresso	5.5
Americano	6.5
Latte	7.5
Cappuccino	7.5
Mocha	8.5
Salted Caramel Macchiato	9.5
(**Contains nuts)	
Dirty Chai Latte (Soju)	10.5
Espresso Martini (Soju)	16

Non-Espresso based drinks	
Chai Latte	8
Matcha Tea Latte	8
Coconut Cream Latte	8
Ube latte	8
Hot Chocolate	7

*All our espresso drinks are made with a double shot.
soy milk, almond milk, oat milk and non-dairy whole milk are available for an **extra \$1
***Flavors: Vanilla, Caramel (+1)

TEA FORTE COLLECTION

Choose one from the following choice: 7

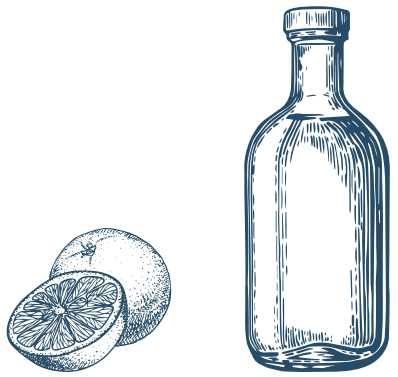
Jasmine Green,English Breakfast, Earl Grey, Chamomile Citron, White Ginger Pear, Citrus Mint

FRESHLY SQUEEZED JUICE

Orange	8
Grapefruit	8

BEVERAGES

Coke, Diet Coke, 7up (No Refill)	4
Sunkist Orange Soda	4
Passion Fruit Iced Tea (Refill)	6
Apple Juice, Cranberry Juice	6
Fresh Raspberry Lemonade	7
S.Pellegrino Sparking Water (500ml)	6
Root Beer	6
Milk	5



BUBBLIES

	G	B
Bivio Prosecco, Italy	13	39
Fresh dry wine with a fruity and floral fragrance, harmonic taste.		
Veuve DeVienne Sparkling Rose, France	14	42
Light pink with fine bubbles. Aromatic on the nose, with hints of strawberry and citrus. Fruit-driven hints of berries and lemon.		
Domaine Laurier Brut, Methode Champenoise, CA	14	42
Toasty aroma and fine bead, added fruit, depth and complexity.		
Salmon Creek, Sparkling wine Brut, CA	12	
Aromas of wheat, yeast, apple, pear and lime. Clean and elegant finish.		

WINES

WHITE	G	B
Laurier, Chardonnay, Sonoma, CA	14	42
Intense combination of aromas of pear, Figs, pineapple, bananas.		
Chateau de la Roche Sauvignon Blanc, Loire, France	13	39
Crisp and clean, zesty grapefruit and peach flavors.		
ROSÉ		
Sables d’Azur Rose’, France	13	39
A dry fresh clean rose' wine, with crispy Acidity And a wonderful souvenir of Provence.		
RED		
Portlandia, Pinot Noir, Oregon, CA	13	39
Delightful cherry aromas, balanced acidity and spicy finish		
Broadside, Cabernet Sauvignon, CA	12	39
Blackberry aromas with hints of olive, jam-packed flavors of plum, delicate core of acidity stretches out the finish.		
*CORKAGE FEE \$35/750ML BOTTLE		
**Maximum of two bottles per table		

MIMOSA & FRIENDS

Last order for bottomless mimosa is 1:30pm on weekdays and 2:00pm for weekends.

(Bottomless Mimosas of same variety are available for **\$27/person** for **the whole party ONLY** and limit your time for refilling to one hour)

Mimosa (Fresh Orange Juice, Brut)	13
Sweet Mimosa (Fresh Raspberry Lemonade, Brut)	13
Bitter Mimosa (Fresh Squeezed Grapefruit Juice, Brut)	13
Tiffany Mimosa (Blue Curacao, Brut)	13
Strawberry Mimosa (Strawberry Puree, Brut)	13
Mango-Tajin Mimosa (Mango Puree, Tajin, Brut)	13
Pomegranate Mimosa (Pomergranate Puree, Brut)	13

Not included for bottomless	
BeerMosa (Modelo, Fresh Orange Juice)	13

BLOODY FAMILY	16
Bloody Mary (soju)	
Millionaire Mary (soju) additional \$6	
Michelada (Modelo, Bloodymary Mix, Tajin Rim)	

BEERS

IPA	
Pilsner lager (Modelo)	
Pale Ale (Sierra Nevada)	

Due to limited capacity, we need to limit seating time 90 minutes.
For parties of five or more, 20% gratuity will be included.
Carry in dessert fee \$3 per person.
Please limit 2 credit cards per party.
To help comply with SF employee benefit mandates (HealthCare Security Ordinance, Paid Sick Leave Ordinance, SF Minimum Wage Ordinance), 6% will be added.
Please drink responsibly and know your limit.
A \$50 cleaning fee will automatically include in your tap when you throw up in the public area.
We are not responsible for lost or stolen items.
We reserve the right to refuse service to anyone.
Thanks for your understanding and cooperation. **Sweet Maple Team**

