



APPETIZERS

Samosa

Yellow curry puffs stuffed with creamy
red potato, onion, carrot
13

Ahi Scoops

Sesame crusted seared Ahi tuna on
spicy cucumber, seaweed salad and
wasabi cream sauce
18

Crispy Spring Rolls

Shiitake mushroom, silver noodle,
carrot, plum sauce
14

Marina Strips

Grilled Angus beef strips, hearts of
palm, dill, cucumber, house-made
spicy beetroot sauce
19

EGG FAVORITES

Sub ciabatta bread for gluten free bread +2

Two Eggs Plate

with Rainbow potatoes & Ciabatta toast
19
Sub berry bowl +5 or egg whites +5 w/
Applewood smoked bacon +7 w/ Chicken
or Pork sausages +7

Two Eggs with Cheddar-Melt Potatoes

Bacon, mushrooms, shallots, bell peppers
21

BW Scramble

Chicken mango sausage, avocado, sweet
basil, shallot, tomato, white cheddar
22

Snowed Spinach Scramble

Baby spinach with white cheddar
21

Dungeness Omelet

Fresh Dungeness crab meat, scallion, cherry
pepper, celery, mushroom, garlic butter, white
cheddar
34

Brussel Florentine Benedict

Poached eggs, Brussel sprouts, spinach,
Tom Yum hollandaise on English Muffin
24

Blackstone Benedict

Poached eggs, maple candied bacon,
asparagus, cherry tomato, Meyer
lemon hollandaise on English Muffin
26

Francis Benedict

Poached eggs, Chicken mango sausage,
avocado, cherry pepper, Meyer lemon
hollandaise on English Muffin
25

Moco Benedict

Poached eggs, housemade wagyu patty,
kimchi pico de gallo, scallion, pimento
cheese sauce on English Muffin
26

Oscar Benedict

Poached eggs, fresh Dungeness crab meat,
spinach, pimento, caper, Meyer lemon
hollandaise, parmesan on English Muffin
34

BRUNCH SPECIALS

Hot Stonepot ★

Asparagus, spinach, mushroom, carrot, bean sprout, red bell, green onion, egg on rice
w/ chicken mango OR pork wine sausage 26 | w/ prawns 32

Souflegg Skillets

Soft steamed egg served on a skillet with rainbow potatoes and ciabatta. Fluffy, delicious and wholesome!

Savory: Spinach, crispy bacon, green onion 22

Marina: Chicken mango, Tiger prawn, green onion 25

Gardenia: Sauteed mushroom, spinach, red bell, roasted tomatoes, green onion 20

Thai Shakshuka GF

Tomyum tomato stew, poached eggs,
pork, onion, bacon, scallion, fried
garlic, mild goat cheese
24

Chicken & Waffle ★

6 oz. organic crispy chicken with fluffy Belgian
waffle, studded with sugar crystals served
with candied walnut, berries and spicy honey
20

Kai Gata with Rainbow Potatoes

Traditional Thai breakfast. Two fried eggs,
pork roll, chicken mango, carrots, scallions,
fried onion, maggi sauce
22

Marina Jok Moo GF

Rice porridge with bacon, garlic, carrots,
spinach, mushroom, cherry pepper, green
onion, cilantro, poached egg. Sesame and
tamari sauce drizzled
21

Pimped Up Ramyun (11 am.) ★

Dry tossed "Shin" cup noodle tricked out
with fried egg, candied bacon, bell pepper,
cabbage, mushroom
24

Breaky Tacos with Crispy Rainbow

Two corn tortillas, lettuce, scrambled eggs,
bacon, tomato, avocado, pickled red onion,
pimento cheese, cilantro. Side of pico de gallo
& cherry pepper
22

PANCAKES & FRENCH TOAST

Lemony Ricotta Stack OR Crusty French Toast

18

With Maple Syrup & Butter | Add fried banana and candied walnut +4

Make your complete meal

+9 Two eggs, a choice of bacon, chicken mango or pork wine sausage

SANDWICHES

Served on ciabatta rolls with salad | Sub gluten free bread +2

BLTA Sandwich w/ Green salad

Bacon, tomato, avocado, lettuce,
aioli
20

Banmi Sandwich w/Green salad

Chicken breast, Thai salad,
jalapeno, jalapeno ranch
20

BURGERS

Sub Impossible patty or Veggie patty +5

California Burger w/Russet wedges

Avocado, housemade gourmet patty, tomato, romaine, pickled red onion, pepper jack, jalapeno ranch
22

BW Burger w/Russet wedges

Thai salad, housemade gourmet patty, fried egg, pimento cheese, aioli
22

One Percenter's Burger w/Russet wedges

Candied bacon, housemade gourmet patty, tomato, romaine, pickled red onion, Swiss, jalapeno ranch
24

GRILLED CHEESE SANDWICHES

Served w/ wheat bread and salad | Sub gluten free bread +2

Chicken Mango

w/ spinach, roasted tomato, Swiss
19

Bacon

w/ scrambled egg, avocado, tomato, Pepper Jack
20

SOUP / NOODLE SOUP

(starts serving at 11am)

"Tom Kha" Coconut Soup with chicken

Chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato
14 (18oz) | 20 (32oz)

Chicken Noodle Soup

Chicken breast, spinach, bean sprouts, shallot, garlic, green onion, cilantro
20

Angus Beef Noodle Soup

American certified Angus beef, broccolini, bean sprouts, basil, jalapeno, garlic, green onion, cilantro
26

THAI DISHES

(starts serving at 11am)

Choice of Veggies, Tofu, Chicken, Pork | Sub Prawns +6 | Sub Beef +5 | Sub Seafood +7

Green Curry

Grilled eggplant, bell pepper, string bean, bamboo, basil.
Served w/ rice
20

Pad Thai

Thin noodle, egg, bean sprouts, chive, fried tofu, peanut
22

Thai Fried Rice

Egg, onion, tomato, green onion and cilantro
21

Yellow Curry

Crispy russet wedges, onion, cilantro & crispy shallot. Served w/ rice
20

Pad See You

Flat rice noodle, egg, carrot, broccolini
21

Spicy Basil

Basil, onion, bell pepper. Served w/ rice
20

Panang Curry

Avocado, bell pepper, basil, crispy yam. Served w/ rice
21

Pad Kee Mow

Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil
21

Smoke Cashew Nut

Onion, bell pepper, dry chili. Served w/ rice
20

SALAD

Avocado Salad

Avocado, bacon, chicken breast, arugula, romaine,
cherrytomato, pickled red onion, parmesan, cilantro lime
vinaigrette
21

Papaya Salad with Tofu

Green papaya, garlic, cherry tomato, chili,
Thai long bean, cashew nut
19 (Prawns +6)

Spicy Ahi Salad ★

Spicy tuna, avocado, spring mix,
romaine, bell pepper,
carrots,cucumber, scallion, crispy
yams, balsamic vinaigrette
22

KID'S MENU

(under age of 10)

Mickey Mouse Pancake

w/ two bacon & Scrambled egg
15

Kid's Fried Rice

w/ Chicken
15

SIDE

Ciabatta/ Wheat/ EM	4	Russet Wedges	6	Fried chicken	10
Gluten free bread	4	Bacon / Sausage	7	Mixed berries	7
Rainbow Potatoes	6	2 Eggs	7	Jasmine/ Brown rice	4

DRINKS

Soda (coke, diet coke, 7-up)	4	Thai Iced Tea	7
Pomegranate Iced Tea	5	Raspberry Lemonade	5
Cranberry / Apple Juice	5	Shirley Temple / Roy Rogers	6
Fresh Squeezed Orange Juice	6	Still or Sparkling water (500 ml)	7

HOT DRINKS

Coffee / Espresso (2 shots)	5	Apple Pear Toddy	8
Americano	5	Apple cider, white ginger pear tea,	
Cappuccino/ Latte / Mocha	6	all spices, cinnamon stick, star anise	
Coconut Matcha Latte (Hot or Iced)	7	Hot Tea (caffeine)	7
Superior quality Japanese Matcha,		English Breakfast, Jasmine Green,	
Oat milk, toasted coconut		White ginger Pear	
Spiced Almond Lavender 7 (Hot or Iced)	7	Hot Tea (non-caffeine)	7
Organic Almond milk, maple syrup,		Citrus Mint, Ginger Lemongrass	
cinnamon, almond, lavender buds			

6% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance. | For parties of 5 or more, 20% gratuity will be included. | Please limit Three credit cards per party. We are not responsible for lost or stolen items.

HOUSE COCKTAILS

NEW classic and house crafted cocktails

Thai Gimlet

Refreshing and delicious

ketel one cucumber & mint vodka, lime, simple syrup,
thai basil, black-lava sea salt
17

Strawberry Colada

rum, pineapple juice, cream of coconut,
strawberries, lime, bitters
17

Scarlet Letter

Gin, Snow Maiden Nigori Sake, yuzu, peach,
lemon, egg white
17

Chocolate Factory

chocolate liqueur, vodka, bailey's, coffee liqueur,
cream, salted chocolate rim
18

Mulled Sangria (Hot)

Perfect for a cold (or warm!) day
A blend of California Port and Red wine, all spice,
orange, cinnamon stick, star anise
16

Milk Tablet Negroni

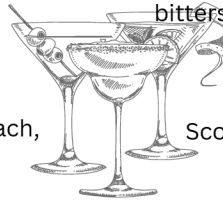
gin, dolin rouge, antica formula vermouth,
campari, citrus, star anise, milk washed
18

Bacon Old Fashioned

Savory and smooth, one-of-a-kind old fashioned
Bacon-washed bourbon, rich demerara, angostura
bitters, orange zest. Garnished with candied bacon
18

Thai Tea Milk Punch

Scotch, coconut milk, sherry, lemon, pandan,
topped with thai tea whipped cream
18



Lola's Secret

szechuan pepper infused tequila, lime,
hibiscus, thai chili tincture
18

Blue Waves

Rum, lychee, blue curacao, simple syrup,
lime, soho liqueur
18

BRUNCH CLASSICS

Classic brunch favorites, available during brunch times only

Mimosa

fruit juice topped with sparkling
brut
13

Bloody Mary

Vodka, tomato juice, celery,
cucumber, peppers, pickled veggies
16

Espresso Martini

Espresso, kahlua, vodka, simple
syrup
16

Bottomless Mimosa

60-minute bottomless mimosa

26/person

With purchase of an entree. Dear Mimosa Lovers: Please drink responsibly and know your limit. A \$50 cleaning fee will AUTOMATICALLY be included in your tab when you throw up in the restaurant area.

MOCKTAILS

Not-a-Colada

Zero proof rum, cream of coconut, pineapple
juice, lemon, coconut infused simple syrup
16

Designated Driver

Zero Proof whiskey, mint, berry medley,
lemon, simple syrup, soda
16

BEER

House Beer-Blonde Ale (Staff's Favorite!)	8	Offshoot Hazy IPA 16oz.	11
4.5% ABV, USA		6.8% ABV, Orange County	
Singha 5% ALC, Thailand	8	Modelo Lager	9
Sapporo Reserve 5% ABV, Canada	9	6.8% ABV, San Diego	
Alvarado Street Mai Tai IPA	10	Cider Hive (Hoppy Penelope)	10
6.5% ALC, Monterey, CA		Hard Honey 6.9% ABV	
Schilling Hard Cider	10	Gruvi NA Golden Lager	9
8.5% ABV, Washington		0% ABV, Denver	

WINE

SPARKLING

Veuve Devienne Brut 14/49
France

Corvezzo Prosecco 15/53
Italy

WHITE

Oak Farm Sauvignon Blanc 15/53
Lodi, CA

Rusack Chardonnay 17/60
Santa Barbara, CA

Saint-Roch Rosé 14/49
France

RED

Lake Sonoma Zinfandel 14/49
Sonoma County, CA

Portlandia Pinot Noir 15/53
Oregon

Brady Cabernet Sauvignon 15/53
Paso Robles, CA

SPIRITS

Add soda, tonic, cranberry juice, or ginger ale +2

WHISKEY

Evan Williams 11
Makers Mark Bourbon 13
Bulleit Bourbon / Rye 13
Angel's Envy Bourbon / Rye 16/25
Templeton Rye 15
Macallan 12 / 18 28/98
Hibiki Harmony 28

House Bourbon flight 28
1 oz pour of Evan Williams,
Maker's Mark, and Bulleit

TEQUILA

Espolon Blanco 12
Patron Silver / Reposado 14/16
Casamigos Blanco / Reposado 16/18
Don Julio Blanco / Reposado / 1942 14/16
Clase Azul Reposado 42

Don Julio Tasting Flight 52
1 oz pour each of Don Julio
Blanco, Reposado, and 1942

RUM

Planteray White / Dark 12
Flor de Cana 12 16

GIN

Bombay Sapphire 12
Hendrick's 14

VODKA

Ketel One 12
Tito's 12
Belvedere 14