

BREAKFAST

From 9AM to 4PM Weekdays

Served with rainbow potato, green salad & ciabatta toast.

EGG PLATES

Choose berry mix instead of potato for \$3 more. Egg whites add \$2

TWO EGGS ANY STYLE 12

TWO EGGS WITH CHEDDAR MELT POTATO 14
(bacon, mushroom, onion, mild cheddar)

TWO EGGS WITH APPLEWOOD SMOKED BACON 14
OR HOUSEMADE CHICKEN MANGO SAUSAGE OR PORK WINE SAUSAGE.

TWO EGGS WITH MILLIONAIRE'S BACON® 17
Thick bacon with brown sugar, chili, pepper. homemade smoky maple syrup sauce "United States of Food", Discovery Channel Destination America by Chef Todd Fisher.

OMELETS, SCRAMBLES, ETC.

Served with rainbow potato, green salad, ciabatta toast.
Choose berry mix instead of potato for \$3 more. Egg whites add \$2

BW OMELET 15
Pork wine sausage, cilantro, lemon grass, scallion, asparagus, cherry tomato.

ATHENIAN OMELET 15
Tomato, mushroom, arugula, Greek olives, mild goat cheese

CRAB OMELET 18
Crab lump meat, garlic butter, cherry pepper, scallion, celery, mushroom, white cheddar and mango salsa

BW SCRAMBLE 15
Chicken mango sausage, avocado, sweet basil, shallot, carrot, white cheddar.

MUSHROOM SCRAMBLE w/ ginger rice instead of rainbow potatoes 15
arugula, tomato, red onion, asparagus, white cheddar.

SNOWED SPINACH SCRAMBLE 14
baby spinach with white cheddar

FRANCISCAN SCRAMBLE 16
chicken mango, avocado, pimento, mushroom, celery, jack

PRIMAVERA OMELET WITH BERRIES instead of potato 18
egg white, roasted tomato, arugula, mushroom

POACHED EGGS ENTREES

Served with rainbow potato, salad, Ciabatta toast.
Choose berry mix instead of potato for \$3 more.

RED & GREEN BENEDICT (NO HOLLANDAISE) 14.5
Spinach, mushroom, roasted tomato, over with mango salsa

BW BENEDICT 16
Pork wine sausage, mushroom, cilantro, crispy yam, Thai chili hollandaise.

BLACKSTONE BENEDICT 19
Millionaire's bacon®, asparagus, cherry tomato, myer lemon hollandaise

FRISCO BENEDICT 17
Chicken mango sausage, avocado, cherry pepper, myer lemon hollandaise

CRAB BENEDICT 18.5
Crab lump meat, spinach, caper, myer lemon hollandaise

BELLY RANCHEROS 18
slow braised Kurobuta pork belly, avocado, arugula, Kimchi Pico De Gallo, spicy guacamole, corn tortilla

MORNING MELTS

Made with pain de mie. Served with rainbow potato and green salad

Mushroom Melt 14
Mushroom, onion, Swiss American cheese, cilantro aioli.

BEC Melt 14
Applewood bacon, scrambled egg, cilantro aioli, vermont white cheddar

Chicken Mango Melt 15
Chicken mango sausage, spinach, roasted tomato, sweet basil, Vermont white cheddar, cilantro aioli

Please inform us of your food allergies

PANCAKE & FRENCH TOAST

Served with real Vermont maple syrup, maple butter and berries on top.
Add \$3 for fired banana and candied walnuts.

BW Pancakes 12

Myer lemon zest and ricotta cheese. Maple syrup and maple butter

New!! Dipped French Toast 12
Cornflakes crusted, orange zest

Crispy Fried French Toast 12
Brioche with lemon zest. Maple syrup and maple butter

For a complete meal:

+\$6 for Two eggs, a choice of bacon, chicken mango or pork wine sausage.

+\$8 for two eggs and Millionaire's bacon®

Granola parfait, Berries, Greek yogurt 11

Kid's Mickey Mouse Pancake 10

Age of 10 and under

Two bacon, scrambled egg

STARTERS

SAMOSA 9

Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, carrot

SATAY 9

Chicken breast, homemade red curry peanut toast, cucumber salad

AHI SCOOPS 12

Pan-seared sesame crusted Ahi tuna served with spicy cucumber, seaweed salad, ginger and wasabi cream sauce

CRISPY CALAMARI 11

Red curry battered Monterrey squid with spicy pepper, garlic aioli

MUSHROOM ROLLS 9

Egg roll skin wrapped, oyster mushroom, silver noodle, ginger, plum sauce

MARINA STRIPS 14

Grilled certified Angus beef strips wrapped baby hearts of palm, spicy lime citrus sauce

SALADS w/ toast

GREEK SALAD 14
chicken, shrimps, bell peppers, spring mix, Greek olives, English cucumbers, mild goat cheese, balsamic vinaigrette

AVOCADO SALAD 14
avocado, bacon, chicken, arugula, cherry tomato, red onion, white cheddar, cilantro lime vinaigrette

PAPAYA SALAD W/ CRISPY TOFU Add \$3 for tiger prawns 13
Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing

E-SARN CHICKEN 14
Grilled chicken breast, cucumber, roasted rice with cilantro, onion, spicy lime dressing

SCRUNCH SALAD W/ CRISPY PRAWNS 14
Spinach, zesty mixture of lime, ginger, onion, roasted peanuts and shredded coconut, caramelized palm dressing.

SPICY AHI 17
Spring mix, romaine, spicy Ahi tuna, avocado, bell pepper, carrots, cucumber, Scallion, crispy yams, balsamic vinaigrette

PACIFICA 19
Blue crab, tiger shrimp, asparagus, romaine, spring mix, lemon, cherry tomato, caper, cilantro lime dressing.

BURGERS

Made on brioche buns and cilantro aioli Served w/ salad and crispy russet wedges

*Add Millionaire's bacon® to any burgers for \$3

TILAPIA BURGER 15
grilled tilapia fillet, mango salsa, romaine, jack.

BW BURGER 15
Thai salad, wagyu patty, white cheddar.

CALIFORNIA BURGER 16
red onion, Wagyu patty, tomato, sprout, avocado, arugula, balsamic glaze, mild goat cheese.

SOUTHWESTERN BURGER 16
avocado, Wagyu patty, tomato, cilantro, cherry peppers, white cheddar.

ONE PERCENTER'S BURGER 18
Wagyu patty, Millionaire's bacon®, arugula, tomato, white cheddar

Please inform us of your food allergies

SANDWICHES

Served w/ salad and crispy russet wedges. Made with ciabatta roll and cilantro aioli

BLTA add \$3 for millionaire's bacon® instead	14
Bacon, tomato, avocado, white cheddar, spring greens	
BANMI	14
Chicken breast, Thai salad, jalapeno, alfalfa sprout	
GRILLED EGGPLANT	14
neufchâtel, cucumber, tomato, red onion, grilled eggplant, basil, balsamic glaze, mild goat cheese	
THINNIE VEGI	14
Wheat thin, neufchâtel, veggie patty, asparagus, roasted tomato, sweet basil, avocado	
SPICY PORK	15
Marinated pork, scallion, tomato, spring green, carrots	
CRAB	17
Crab, celery, garlic spread, caper, pimento, arugula, pepper jack	

STONE POTS

Served on a steaming hot stone pot: fried egg, seasonal mushrooms, carrot, spinach, cilantro, bean sprout, asparagus, pimento, cucumber. Mix and enjoy!

THE ORIGINAL (VEGETARIAN AVAILABLE)	17
Minced pork with jasmine rice	
MANGO CHICKEN	17
Marinated minced chicken with ginger rice	
BW TREASURE	18
Grilled tiger prawns with jasmine rice	

LUNCH

From 11AM to 4PM

KID'S MENU Under the age of 10	10
Cheeseburger w/ potato wedges	Stir Fried Noodle w/chicken
Fried Rice w/ beef	Grilled Chicken w/ peanut sauce, rice.

NOODLE SOUPS

CHICKEN NOODLE SOUP	13
Chicken breast, spinach, bean sprouts, shallot, garlic, green onion, cilantro	
TOM YUM NOODLE SOUP	14
(chicken or pork). Add \$3 for prawns instead, bean sprouts, garlic, green onion and cilantro and peanut	
BEEF NOODLE SOUP	18
American certified Angus beef, broccolini, bean sprouts, basil, jalapeno, garlic, green onion and cilantro	
WOK FRIED RICE NOODLES	14
Choice of tofu, chicken, pork. Add \$3 for prawns or beef or House crispy pork belly substitution.	
PAD THAI: Thin noodle, egg, bean sprouts, chive, onion, <u>peanut</u>	
PAD SEE YOU: Flat rice noodle, egg, carrot, broccolini	
PAD KEE MOW: Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil	
CUMIN NOODLE: Flat rice noodle, egg, bean sprouts, green onion, cumin, <u>peanut</u>	

FRIED RICE

Choice of tofu, chicken, pork.

Add \$3 for prawns or beef or House crispy pork belly substitution.

THAI FRIED RICE	13
Egg, onion, tomato, green onion and cilantro	
GREEN CURRY FRIED RICE	14
Bamboo, bell pepper, basil, green onion and cilantro	
SEXY ALOHA W/ PRAWNS	17
Egg, pineapple, onion, yellow curry, raisin, <u>cashew</u> nuts, scallion and cilantro	

SOUPS

"TOM KHA" COCONUT SOUP	8
chicken breast, galangal, kaffir lime, lemongrass, oyster mushroom, red onion, green onion and tomato	
"TOM YUM KUNG" SPICY & SOUR SOUP	9
Shrimp, mushroom, galangal, kaffir lime, lemongrass, red onion, green onion and tomato	

THAI STREET RICE PLATES

14

Served with jasmine rice and green salad

Choice of tofu, chicken, pork.

Add \$3 for prawns or beef or House crispy pork belly substitution.

Spicy Basil: basil, jalapeno, onion, bell pepper
Thai Ginger Sauce: Ginger, onion, shiitake mushroom, green onion
Black Pepper Sauce: Onion, green onion
Spicy Red Chili Sauce: Kaffir lime, kachai, young pepper corn, basil
Smoky Cashew Nut: Onion, bell pepper, dry chili
Spicy String Bean: w/ red curry paste
Spicy Eggplant: Bell pepper and basil

CURRIES

Choice of tofu, chicken, pork. Add \$3 for prawns or beef.

Served with jasmine rice

Red Curry ; Bell pepper, bamboo shoots, basil	14
Green Curry; Grilled eggplant, bell pepper, bamboo, basil	14
Yellow Curry; Crispy russet wedges, onion & crispy shallot	14
Panang Curry; Avocado, peanut, bell pepper, basil, crispy yam	14.5

SIDE ORDER

Ciabatta	3	Two eggs	3.5	Bacon	5.5
Sausage	5.5	Millionaire's bacon®	8	Russet wedges	5
Rainbow potato	5	Mixed berries	7	Avocado	3
Green salad	5	One pancake	6	Chicken breast	6
Jasmine rice	3	Brown rice	3	Cucumber salad	5

Please inform us of your food allergies

BEVERAGES

Coke, Diet Coke, 7up, Diet 7up	3	Pomegranates Iced Tea	4
Still or Sparkling water	5	Raspberry Lemonade	4.5
Thai Iced Tea	4.5	Fresh squeezed Orange Juice	5.5
Apple Juice	4		

IZZE Sparkling water (Raspberry Watermelon OR Mandarin Lime) 5.5

Coffee	3.5	Espresso	3.5
Cappuccino	4.5	Americano	4
Latte	4.5	Chai Latte	4.5
Mocha	5	Green Tea Latte	5
Hot Chocolate	5	Thai Tea Latte	5
Spiced Almond Lavender	5.5	Apple Pear Toddy	6

Tea Forté Selections 5.5

English Breakfast	Earl Grey	African Solstice
Jasmine Green	Chamomile Citron	Black Currant
Raspberry Nectar	White Ginger Pear	

*Morning Cocktails until 4:00PM			
Mimosa	9.5	Bottomless (Per person)	20
Bloody Mary	9.5		

New!! Soju Cocktail			
Prickly Pear Sour	10	Prickly Jar	35
Ginger Basil Margarita	10		

We kindly ask our bottomless mimosa customers, in order to make Blackwood Brunch enjoyable for all guests, please keep your laughter and voices lower and **limit your seating time to 2 hours.**

Beers add \$3 for sake bomb

Clausthaler Classic N.A.	6	Sapporo Reserve	6
Anchor Steam	6	Pyramid Hefeweizen	6
Mendocino Red Tail Ale	7	Big Eye IPA	7
DogfishHead 90 min IPA	8	1554 Enlightened Black Ale	8
Duvel (Belgium) Golden Ale	10	Ommegang 3 Philosopher	10
Saint Ancher White Ale	22 oz.		15
Anderson Valley Bourbon Barrel Stout	22 oz.		18

WHITE WINES

- Pasqua Pinot Grigio**, Venetie, Italy **10/37**
Pleasantly floral, hints of apricot and pear.
- Rancho Sisquoc Riesling**, Santa Maria, CA **10/37**
Nicely balanced with sweet tropical fruits and pear, clean & off dry
- Chateau de la Roche Sauvignon Blanc**, Loire, France **10/38**
Crisp and clean, zesty grapefruit and peach flavors
- Laurier Vineyards Chardonnay**, Carneros, CA **11/40**
Apple and fig flavors coupled with butter and vanilla. Round yet soft.
- Robert Hall Viognier** Paso Robles CA **12/42**
Featuring Honeysuckle, orange blossom and sweet spice aromas, It's medium bodied, dry with crisp acidity. Pair with spicy dishes.
- Manzoni Pinot Gris**, Santa Lucia Highlands, CA 2013 **55**
The flavors on the palate are rich and more akin to the wines of Alsace than typical North American or Italian Pinot Grigio. Apple, pear and citrusy notes blend nicely and the bright acidity keeps the wine clean and fresh on the finish.
- Rusack Sauvignon Blanc**, Santa Barbara, CA 2014 **59**
This beautiful dry white wine is gifted with ripe fruit flavors suggesting grapefruit and white peach. Aromas merge with flavors of tangerine zest, underscored by a hint of Meyer lemon, and finishes on the palate with a sensation that is both fruity and crisp.
- Balletto Chardonnay Unoaked** Russian River, CA **59**
Complex tropical aromas of guava mango and pineapple, lingered honey and fig finish. Viscosity and weight normally found on high-alcohol, barrel fermented chardonnay.

RED WINES

- Picket Fence Pinot Noir**, Russian River Valley, CA **11/39**
Sustainably grown, burgundian style, fresh ripe fruit with a hint of spice
- Peirano Estates Petite Sirah**, Lodi CA **11/39**
The palate is filled with ripe boysenberry, black raspberry, plum and sweet black cherry and firm tannins, with a hint of smoke and dark chocolate.
- Haraszthy Zinfandel**, Sonoma, CA **11/38**
Luscious and round on the palate with rich, deep fruit flavors. Aromas of raspberry, vanilla, nutmeg and white pepper. A beautiful bouquet and lingering finish.
- Robert Hall Merlot**, Central Coast CA **11/40**
Rich aromas of black cherry accentuated by hints of cedar, silky tannins on the finish.
- Altoceadro Ano Cero Malbec**, Mendoza, Argentina **12/42**
Medium bodied, firm yet roundish on the palate; dry, very good acidity, well balanced; excellent dust and earth in the flavors
- Rutherford Vintners Cabernet Sauvignon**, Napa Valley **12/45**
This wine is rich and dark in color. The aromas and flavors have many layers including plum, cedar, black pepper, and vanilla. Soft silky tannins provide a lingering finish.
- Chateau Pey La Tour**, Bordeaux, France 2012 **59**
This wine has a fine garnet-red colour. The nose is marked by aromas of red fruit with peppery notes. Supple, medium bodied and remarkably well-balanced.
- Nimbus Pinot Noir single vineyard**, Casablanca, Chile 2011 **65**
Smoky and ripe, macerated cherry and dark currant notes woven w/ hints of tobacco and game. Lingers with an aftertaste of hot stone.
- Summers Andriana's Cuvee Cabernet**, Sonoma-Napa 2013 **65**
A medium-bodied wine with a deep ruby plum color and notes of black currant, cedar and spice.

SAKES

- Yaegaki Junmai Black** 300ml **16/22**
Full bodied, bit acidic, dry and smooth
- Okunomatsu Tokubetsu Junmai** 300ml **16/22**
Medium bodied, nice rice notes in the nose, fruit on the palate.
- Yaegaki Nigori** 300ml **19/25**
Unfiltered, authentic nigori from Japan, naturally sweet
- Yaegaki Draft Sake** 300ml **16**
Fresh stored sake with natural pale light gold color. Refreshing sweetness and delightfully subtle, complex flavors.
- Katana Junmai Ginjo** 180ml **16**
Full bodied, extra dry, thick flavor with no perceptible smell or sweetness
- Kurosawa Junmai Kimoto** 300ml **24**
Full bodied and natural, smooth sake with kimoto flavor. Gold Medal at 2012 BTI world Sake Challenge
- Yaegaki Mu-Sake Junmai Daiginjo "Blue"** 300ml **26**
Floral, medium fruity, pleasant and appetizing sake!

SPARKLING WINES

- Allure Bubbly, Pink Moscato**, CA **9.5/35**
Bright pink, festive nature. Apricot, peach, bergamot, and mint.
- Veuve Du Vernay Brut Rose**, France **10/38**
Red/citrus fruit aromas, well balanced, fine bubbles
- Domaine Laurier Brut, Methode Champenoise**, CA **10/38**
Toasty aroma and fine bead, added fruit, depth, and complexity
- Pasqua Prosecco Treviso, Extra Dry**, Veneto, Italy **11/40**
Gently floral, with a mixture of peach, pear and tropical fruit notes. Refreshing, dry and light-bodied.

ROSÉ WINES

- Heritages Cotes Du Rhone Rosé**, France **10/38**
Pale pink, Intense nose of red berries, citrus and rose. Freshness and vivacity supported by hints of grapefruit

DESSERTS

- Trio Gelato** 9
Cremeux Ex Machina Organic California Style Gelato
Coconut Gelato
Salted Caramel Gelato
Vanilla Gelato
- New!! Pineapple Ripieno** 9
Smooth and creamy pineapple sorbet in the natural fruit shell
- Fried Ice Cream** 9
Vanilla Ice cream with caramelized banana & caramel sauce
- Choco Cake** 9
Moist chocolate cake filled with rich chocolate, Mixed berries, Vanilla ice cream
- Uncle "Tai" (Seasonal)** 9
Sweet mango, sticky rice, creamy coconut milk, Black sesame seeds
- Granny in Town** 10
Crispy French toast, caramelized banana, Vanilla Ice cream, whiskey chocolate sauce

For parties of five or more, 20% gratuity will be included.
\$15 corkage fee.
Please limit three credit cards per party
We are not responsible for lost or stolen items