

Kitchen Story

CALIFORNIA CUISINE

3499 16th St, San Francisco, CA 94114

Mon-Fri: 9:00am-2:00pm & Sat-Sun: 9:00am-2:30pm

www.kitchenstorysf.com

Millionaire's Bacon® Family (Signature)

Millionaire's Bacon® Flight

A sampler of Original Millionaire's bacon®, Citron Bacon, Cinnamon Bacon, and Rosemary Bacon

24

Millionaire's Bacon® (Original)

As featured on "United States of Bacon" of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made.

13

Citron Bacon

Orange and sea salt goodness

13

Cinnamon Bacon

Hint of chipotle with sweet cinnamon

13

Rosemary Bacon

Savory rosemary and pepper with mild sweetness

13

Egg plates

Served with ciabatta and rainbow potatoes
Substitute potatoes with mixed berries for \$4
Gluten-free bread available upon request additional \$3

Two Eggs Any Style

16

Two Eggs with Applewood Smoked Bacon /Chicken Mango/ Pork Wine Sausage

19

Two Eggs with Millionaire's Bacon®

22

Omelets, Scrambles, Etc.

Served with ciabatta and rainbow potatoes.
Substitute potatoes with mixed berries for \$4.
Additional \$3 for egg whites

Primavera Omelet

Egg whites, roasted tomatoes, arugula, mushrooms

22

Mushroom Omelet with Hollandaise

Shiitake, champignon, oyster mushrooms, fresh arugula, parmesan

21

Athenian Omelet

Tomatoes, mushrooms, arugula, Greek olive, goat cheese

21

Franciscan Scramble

Chicken mango, avocado, pimento, mushrooms, celery, monterey jack

24

Big Hass

Bacon, mushrooms, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

24

Ribeye Omurice

Scrambled eggs over jasmine rice, marinated ground ribeye, carrot, spinach, cherry peppers, Demi-glace sauce

25

Poached Eggs Entrees

Served on ciabatta with rainbow potato.
Substitute potatoes with mixed berries for \$4

Mom's Benedict

Pork wine sausage, Meyer lemon hollandaise sauce

20

Frisco Benedict

Chicken mango sausage, cherry pepper, avocado, Meyer lemon hollandaise sauce

22

Red & Green Benedict

Spinach, mushroom, roasted tomatoes, mango salsa

20

Millionaire's Benedict

Millionaire's Bacon®, asparagus, tomatoes, Meyer lemon hollandaise

25

Belly Rancheros

Slow braised Kurobuta pork belly, avocado, arugula, Kimchi Pico De Gallo, spicy guacamole, corn tortilla

24

Crab Benedict

Fresh Dungeness crab, Kimchi Pico De Gallo, spinach, capers, Meyer lemon hollandaise sauce

31

Pacific Benedict

Smoked salmon, asparagus, fresh lemon, dill, Meyer lemon hollandaise sauce

29

Hotcakes & French toast

Served with mixed berries, Vermont maple syrup, honey butter or Caramelized Banana and Maple-glazed walnuts with \$4 additional

Mascarpone Stuffed Deep Fried French Toast

16

Ricotta Hotcakes

17

Make it a complete meal

Add two eggs with applewood smoked bacon, chicken mango, or pork sausage
(\$11 supplement)

Add two eggs with Millionaire's bacon®
(\$15 supplement)

Morning melts

Made with Pain de mie, cilantro aioli.
Served with organic salad

Chicken Mango Melt

Chicken mango sausage, spinach, roasted tomatoes, sweet basil, mild cheddar

21

BEC

Applewood smoked bacon, eggs, Vermont white cheddar

21

Burgers

All burgers are made with Pain De Mie bun, cilantro aioli. Veggie patty is available.
Served with a choice of crispy wedges OR green salad

New England Burger

Maple syrup wagyu patty, Millionaire's Bacon®, arugula, white cheddar

25

Spicy Burger!

Spicy BBQ Kurobuta pork belly, caramelized onion, mushroom, cherry pepper, arugula, cheddar

22

California Burger

Wagyu patty, caramelized onion, tomato, avocado, sprout, arugula, balsamic glaze, goat cheese

24

Veggie Burger

Veggie patty, roasted tomato, onion, avocado, spinach, swiss

21

Sandwiches

All sandwiches are made with ciabatta roll, cilantro aioli. Served with a choice of crispy wedges OR green salad

Open Face Breakfast

Wagyu patty, spinach, mushroom, white cheddar, Demi-glace topped with two eggs sunny side up

24

Overnight Pork Sandwich

Overnight slow cooked Kurobuta pork, caramelized onion, mushroom, arugula and mild cheddar cheese

22

Castro Millionaire's BLT

Millionaire's Bacon®, tomato, organic mix greens, monterey jack

23

Salad

Served with organic salad and ciabatta

Avocado Salad

Grilled chicken, bacon, avocado, red onion, organic mix greens, white cheddar, cilantro lime dressing

20

Strawberry Salad

Grilled shrimp, spinach, avocado, maple glazed walnut, mint, goat cheese, red wine vinaigrette

21

Kid's menu

(10 years old or younger)

One egg scramble

with two slices of bacon, mixed berries

16

Mickey mouse hotcake

with two slices of bacon, one egg scramble

16

- 20% gratuity included for parties of 5 more.
- A 6% charge will be added to provide a living wage and benefits to our team members.

Side

Fruit	8.5
Two eggs	7
Applewood smoked bacon	7.5
Chicken mango	7.5
Pork wine sausage	7.5
Crispy wedges	6.5
Rainbow potato	6.5
Green salad	6
Avocado	4.5
Ciabatta toast	4
Hollandaise	2.5

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Beverages

Coke, Diet Coke, 7up	3.5
Sparkling water	4.5
Unsweetened passion fruit iced tea	4.5
Raspberry lemonade	6
Fresh Squeezed Orange Juice	7
Thai Iced tea	5.5

Coffee & Seasonal Drinks

Brewed Coffee (Refill)	4.5
Espresso	4.5
Americano	5
Cappuccino / Latte	6
Perfect Hot Chocolate	6.5
Mocha	6.5
Spiced Chai Latte (Hot only)	6
Matcha Latte (Iced/Hot)	6.5
Salted Caramel Latte (Hot only)	6.5
Breakfast Soy Latte (Hot only)	6.5
Steep tea, soy, caramel & cardamom, sesame	
Black Sesame Soy Latte (Hot only)	6.5
Iced Mango Matcha Latte	9
Iced Strawberry Matcha Latte	9
Iced Ube Matcha	10
Organic Ube, organic matcha topped with whipped cream	
Leaves pure organic hot tea	4.5
Green, chai, breakfast, earl grey, chamomile citrus, mint	

Espresso drinks served double shots.
Sub organic soy milk or oat milk for 50 cents
Add \$1 for vanilla, caramel, or chocolate syrup

Beer

Singha THAI Lager	7.5
Westfalia Red Ale SF	8.5
Fort Point Animal Tropical IPA SF	8.5
Franziskaner Hefe-Weissen Germany	9.5
TW Radder Grapefruit Lager SF	9.5
Nordic Jam - Lager with nordic fruits SF	9.5
Modern Times Fruitlands "Sour" (16 oz.)	12
Funky yeast, Hazy, aromas, lemon peel, grapefruit, plum, peach, apricot	

Eyeopener Cocktail

Bottomless Mimosa	23 person	Spicy Passion	13
Fresh OJ + Cava		Soju, Passion fruit puree, lemon juice, jalapeno, chili lime seasoning	
*** Required a whole party to participate.			
We kindly ask our guests to limit seating time to 60 mins***			
Beermosa	11	Castro Michelada	12
Franziskaner Hefe-Weissen + OJ		Thai lager, Tapatio, Worcestershire, salt, lime, tomatoes juices, secret spice	
Mimosa	12	Bloody Mary	13
Black Currant Mimosa	12	Soju, spicy tomato juice, house pickles	
Wild Hibiscus Mimosa	12		
Grapefruit Mimosa	12	Millionaire's Mary	15
Pineapple Strawberry Mimosa	12	Millionaire's Bacon®, sriracha, soju, spicy tomato juice, celery, pepper, house secret spices & pickles	
Raspberry Lemonade Mimosa	12		
Berries Smash	13		
Soju, sweet & tart berries, splash of bubble, mint			

Bubble

Cava Opera Prima Spain	11 36
Bright and crisp. Expression of herbs and hints of flower	
Pink Moscato Opera Prima Spain	12 38
Aroma of fresh berries and tropical fruits with hints of flower petals. Pleasant sweetness well balanced by crisp, refreshing finish	
Sparkling Rose, Domaine Bousquet Argentina	13 40
Salmon color with delicate bubbles. Red fruit aromas with citric notes. Fresh with medium acidity and fruity finish.	
Prosecco, Corvezzo Italy	14 42
Extra dry organic Prosecco. A very bright with a silky and fine perlage. Intense nose of pear and green apple, with fine nuances of acacia flowers.	
Prosecco Brut, Pasqua Romeo and Juliet Italy	52 Bottle
Bright straw yellow color, enhanced with evident greenish highlights. Fruity and rather intense on the nose, fresh and balanced on the palate.	

Wine

Sauvignon Blanc, Rutherford Ranch Napa Valley, California. 2018	14 46
Bright aromas of fresh citrus with tropical guava and passionfruit. Delightful flavors of key lime and grapefruit, with a refreshingly crisp finish.	
Chenin Blanc, LangeTwins Clarksburg, California. 2017	16 54
Light and refreshing with bright balanced acidity. The aromas and flavors of juicy citrus and tart pear shine through with purity.	
Chardonnay, Mer Soleil Santa Lucia Highlands, California. 2017	15 50
Fresh, bright aromas and the taste of white peach, this wine has a vibrant acidity balanced by the lush flavors of fully ripe fruit.	
Pinot Noir, Four Virtues Monterey County, California. 2017	14 46
Dark cherry and toasted oak with subtle strawberry and herbaceous notes of rosemary. Bright acidity focuses the fruit and helps create a long and generous finish.	
Old Vine Zinfandel, Predator Lodi, California. 2016	15 54
An intense, full-bodied wine with red fruit, blackberry, and spice. Lingering tannins over a long, smoky finish. Aromas of bright raspberry, blackberry, black pepper and smoky oak.	
Merlot, Rutherford Ranch Napa Valley, California. 2016	15 50
Aromas of juicy blueberry, ripe Bing cherry and vanilla from oak aging compliment the luscious flavors of Bing cherry, blueberry, and creamy vanilla.	
Cabernet Sauvignon, Joel Gott California. 2016	14 46
Aromas of bright red fruit, black cherry and blackberry with notes of clove, vanilla and baking spices. Concentrated fruit flavors. Well-balanced and round on the finish.	

\$25/Bottle Corkage fee up to 2 bottles/table 750ML

- Please inform us your allergies
- Maximum two credit cards per table. Additional \$1.50 per extra card
- We reserve the right to refuse service to anyone.
- We are not responsible for lost or stolen items.
- Prices are subject to change without notice.