



SMALL BITES

BUTTER FRIED CORN	10
Fresh cut corn glazed with butter, rice cake battered and fried	
BALSAMIC GRILLED EGGPLANT	10
Feta cheese, basil, balsamic dressing	
MILLIONAIRE'S BACON®	13
2 slices of: original citron cinnamon rosemary	
CRISPY BRUSSEL SPROUTS	15
Crispy brussel, Millionaire's Bacon®, balsamic	
AVOCADO CROFFLE	13
Croissant waffle, guacamole, scampi shrimp	
KOREAN FC (5 pcs)	15
Tossed korean style fried chicken, rice cake choice of classic or garlic honey butter flavor	
MILLION BITES	12
Crispy thick-cut bacon with garden sauce	

**In order to prepare your food in a timely manner, no substitutions please.
 **Please inform us of your food allergies. Not all ingredients are not listed.
 ***Limited Gluten-free toast available upon request add \$2*

EGG STORY

FARM FRESH EGGS PLATE

Served w/ brussel potato medley and ciabatta au levain toast.
 Add \$4 for mixed fruits instead of potato.

Two Eggs Any Style	15
with Applewood Smoked Bacon	19
with housemade Sausage	19
Chicken-mango Sausage or Pork-lime Sausage	
with Millionaire's Bacon®	21

SCRAMBLES & OMELETS

Served w/ brussel potato medley and ciabatta au levain toast.
 Add \$4 for mixed fruits instead of potato, egg whites (+\$3)

HASS OMELETE	22
Bacon, avocado, monterey jack, pico de gallo	
BAY BOTTOM OMELETE	32
Fresh dungeness crab, scallion, spinach, parmigiano reggiano	
SPINACH SCRAMBLE	19
Baby spinach, mild cheddar	
FRISCO SCRAMBLE	22
Chicken mango sausage, shallot, mixed mushrooms, avocado, vermont white cheddar	
SWEET MAPLE™ SCRAMBLE	25
Millionaire's Bacon®, scallion, asparagus, parmesan, meyer lemon hollandaise	

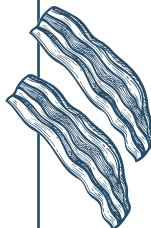
SOUFFLEGG SKILLET

Soft steamed egg scramble served on a skillet. Fluffy, delicious, and wholesome! Served with, brussel potato medley and ciabatta au levain toast. Add \$4 for mixed fruits instead of potato.

SAVORY	25
Shrimps, crispy bacon	
FRANCIS	24
Chicken mango sausage, crispy bacon.	
GARDENA	22
Sautéed mushrooms, spinach, bell peppers with cherry tomatoes	



MILLIONAIRE'S BACON®

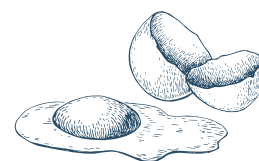


As feature on "United States of Bacon" of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made \$13 for a side order.

MILLIONAIRE'S BACON® SAMPLER PLATTER	24
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®	12
Our candied bacon, cooked well done, perfect thickness, easy to enjoy.	
Four delectable slices in cup. Perfect with beers.	

BENEDICT & FRIENDS





Served w/ brussel potato medley.
 Add \$4 for mixed fruits instead of potato.


FLORENTINE	19
Sautéed spinach, tomato, parmesan, meyer lemon hollandaise	
HEMINGWAY	24
Smoked salmon, lemon, capers, cucumber wasabi hollandaise	
BLACKSTONE	25
Millionaire's Bacon®, asparagus, cherry tomato, meyer lemon hollandaise	
OSCAR	32
Fresh dungeness crab, asparagus, capers, spinach, parmesan, cucumber wasabi hollandaise	




KITCHEN SPECIAL

SIZZLING STONEPOT 
Asparagus, spinach, mushroom, carrot, bean sprout, bell pepper, egg on rice.
with chicken-mango or pork-lime sausage 22
with prawns or galbi 25

PIMPED UP RAMYUN 
Dry tossed "shin" cup noodle tricked out with Millionaire's Bacon®, fried egg, asparagus, mixed vegetables 22

LOCO MOCO 
Wagyu beef cutlet, sauteed kimchi, bell pepper, mushroom, onion, egg, rice, gravy 24

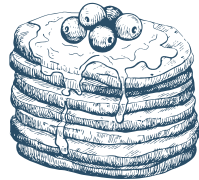
TORNADO GALBI OMURICE 
Twisted scrambled egg over galbi & vegetable fried rice, cherry pepper, demi-glace 24

BREAKY TACOS WITH BRUSSEL POTATO MEDLEY 22
Galbi, scrambled egg, scallion, avocado, pico de gallo, roasted salsa, pickle red onion and cheddar

MORNING THAI CIOPPINO 29
Mixed seafood, thai herbs, mushroom, tomatoes, egg, basil, celery, onions, cilantro served with toast

CHICKEN CROFFLE 23
Crispy chicken with signature croissant waffle, fruits, candied walnut and spicy honey maple syrup

MAPLE PLATES



+\$4 for fried banana & candied walnut topping.
+\$4 for mixed fruits topping.

MARNIER 14
French toast: creamy grand marnier (citrus) batter Served with pure vermont maple syrup, butter & sugar powder

BIG HIP 15
Our famous deep-fried french toast. Served with pure vermont maple syrup, butter & sugar powder

SMCP STACK 14
Buttermilk pancakes. Served with pure vermont maple syrup, butter & sugar powder

BLUEBERRY MOFFLE 16
Blueberry mochi waffle.
Glazed with fresh blueberry lava

MATCHA MOFFLE 16
Matcha mochi waffle, signature matcha lava.

FOR A COMPLETE MEAL
Add two eggs and a choice of bacon, chicken-mango sausage, or pork-lime sausage (+\$8) Millionaire's Bacon® or Millionaire's Candy® (+\$13)

Kid's Menu

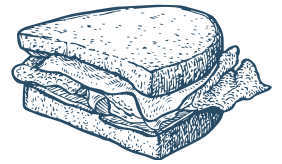
For children 10 years of age and younger

PANCAKE 14
with a slice of bacon or a pork-lime or a chicken-mango sausage, one egg scrambled

GRILLED CHEESE 14
with whole wheat toast, fresh fruit

ONE EGG SCRAMBLED 14
with a slice of bacon or a pork-lime or a chicken-mango sausage, fresh fruit

SANDWICHES



Sandwiches made with ciabatta au levain roll. Served with spring mix salad.
***Limited Gluten-free toast available upon request add \$2

BLTA SANDWICH 19
Applewood bacon, avocado, tomato, romaine, sriracha aioli,

CHICKEN SANDWICH 20
Grilled chicken breast, tomato, basil, romaine, cherry pepper, guacamole, ranch

GRILLED CHEESE SANDWICH 19

BURGERS



Burgers served on a toasted pain de mie bun, aioli, 7 oz. grass-fed beef patty, mixed green or French fries

*Impossible™ burger patty upon request for \$4 extra
***Limited Gluten-free toast available upon request add \$2

VERMONT CHEESEBURGER 18
Tomato, shallot, romaine, vermont white cheddar

CALIFORNIA BURGER 21
Red onion, cherry pepper, tomato, arugula, guacamole, monterey jack

ONE PERCENTER BURGER 25
Millionaire's Bacon®, fried egg, tomato, arugula, pickled red onion, pepper jack


IMPOSSIBLE™ BURGER 23
Plant-based patty, tomato, arugula, red cabbage, pickled red onion, pepper jack


SALADS



Served with a ciabatta toast.
***Limited Gluten-free toast available upon request add \$2

ANCHOVY (add \$6 for chicken breast) 15
Romaine, caper, parmigiano reggiano

AHI  20
Diced tuna, mango, spring mix, scallion, cilantro, avocado, cucumber, fried onion, seaweed salad

GREEN PAPAYA (add \$6 for prawns)  17
Green papaya, crispy tofu, green bean, cherry tomato cilantro, scallion, cashew nut, spicy garlic dressing

HOLY COW 23
Sliced galbi, spring mix, avocado, fried onion, cucumber, scallion, tortilla strips, sesame dressing

HASS 21
Bacon, chicken breast, hass avocado, romaine, spring mix, cherry tomato, pickled red onion, feta, cilantro lime dressing

PACIFICA 32
Fresh dungeness crab, romaine, spring mix prawns, asparagus, cherry tomato, caper, cilantro lime dressing, parmigiano reggiano

SIDES



Toast	4	Hollandaise	3
Gluten-free toast	6	French Fries	6
Two Eggs	6	Mixed fruit	8
Bacon	8	One pancake	8
Millionaire's bacon®	13	One French Toast	8
Chicken-Mango sausage	8	Grilled chicken breast	8
Pork-lime Sausage	8	Grilled prawns (5 pcs)	8
Brussel Potato Medley	6	Beef patty	8
Pico de gallo	4	Impossible™ patty	8
Roasted salsa	4	One Croffle	8
Rice	4	Maple syrup	3
Avocado	3		

Drink's Menu



COFFEE

*All our espresso drinks are made with a double shot.

**Skim milk and Oat milk (\$1) are available.

**Add Vanilla syrup (\$1)

Coffee (Refill)	4
Espresso	4
Americano	5
Latte	6
Vanilla latte	7
Cappuccino	6
Caramel Macchiato	7
Hot chocolate	5.5
Mocha	7
BARISTRA'S FAVORITE	
Oat matcha latte	7
Ube Latte®	7
Dirty Ube Latte® (Ube Latte + Espresso)	9
Orange Matcha	8
Ube cold brew coffee	9
Cold brew coffee	6

FRESHLY SQUEEZED JUICE

Orange	7
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BEVERAGES

Coke, Diet Coke, 7up	4
Ginger beer	5
Passion fruit iced tea (refill)	5
Apple juice, Cranberry juice	4
Fresh raspberry lemonade	5
Sparkling water (500ml)	6
Still water (500ml)	6

TEA FORTE COLLECTION

KOSHER CERTIFIED | USDA ORGANIC: 6.5

ENGLISH BREAKFAST

A dark and rich superb assam black tea

EARL GREY

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



Cocktail

MORNING COCKTAILS

ID Required

BLOODY MARY	11
Beer, house-made spicy bloody mary mix, tajin rim	
MICHELADA	12
Beer, house-made spicy bloody mary mix, tajin rim	
ESPRESSO SHAKERATO	13
Sake infused gold rum, espresso, halzenut, oat milk	
SM OLD-FASHION	14
Sake infused bourbon whiskey, bitter, Maraschino cherry	
BLUE MULE	13
Sake infused vodka, lime, blue curacao, ginger beer, mint	
CHAMPAGNE GARDEN	14
Sake infused tequila, watermelon, lemon, mint, champagne	
COCO BERRY	13
Sake infused citrus vodka, lemon, coconut, blackberry	
MOSA-FLIGHT	35
FLAVORS: sweet, tiffany, strawberry, mango-tajin	



MIMOSA & FRIENDS

(Bottomless mimosas of same variety are available for 23/person for the whole party ONLY and limited seating time of one hour please)

Mimosa (Fresh Orange Juice, Brut)	12
Sweet Mimosa (Fresh Raspberry Lemonade, Brut)	12
Tiffany Mimosa (Blue Curacao, Brut)	12
Strawberry Mimosa (Strawberry Puree, Brut)	12
Mango-Tajin Mimosa (Mango Puree, Tajin, Brut)	12

Cider and Beer



Angry Orchard hard cider 12 fl.oz. 5% ALC	6
Pilsner Urquell 330 ml 4.4% ALC	7
Obsidian Stout 12 fl.oz. 6.4% ALC	8
Cali Squeeze blood orange Hefeweizen 19.2 fl.oz 5.4% ALC	11
Founders All Day IPA, session ale 19 fl.oz. 4.7% ALC	11
Ommegang Neon Rainbows IPA 16 fl.oz 6.7% ALC	11

WHAT'S ON TAP:

Ballast Point Sculpin IPA. 5% ALC	9
Firestone Walker 805 Blonde Ale 4.4% ALC	
Voodoo Ranger Juicy Haze IPA 5.4% ALC	
Blue moon Belgian White. 4.7% ALC	



Wine

RED		G	B	WHITE	G	B
Cono Sur Pinot Noir, Chile Organic Pinot Noir. Vegan-friendly. Bright light crisp redcurrants, raspberries cherry and strawberry with some mild earthy notes.	11	50	Bonterra Sauvignon Blanc, CA Crisp and lively palate. aroma of grapefruit, exotic kumquat, cherimoya, mango and passionfruit.	11	50	
Sea Sun Vineyard Pinot Noir, CA Ripe black cherry, toasted vanilla, lightly smokey, black pepper, soft spice, light herbs, tea, and chocolate cookies baking, smooth and silky.	12	55	Giesen Sauvignon Blanc, New Zealand Aromatically bright featuring notes of green pineapple, crushed nettle, apple, freshly crushed mint, with tropical undertones.	11	50	
Juggernaut, Cabernet Sauvignon, CA Richness and smooth, luxurious texture. Black fruit, oak, licorice, and savory spices flavor on the palate.	11	50	Mer Soleil Chardonnay, CA Layered aromas and flavors of tropical fruits, mango and coconut, rich and complex, deftly balanced on the long buttery finish.	11	50	
7 Cellars The Farm Cabernet Sauvignon 2020, Paso Robles Our rich, medium to full-bodied Cabernet Sauvignon has deep blue and black fruit notes, warm spice components and anise flavors. The tannins are integrated and the wine ends with a velvety finish.	12	55	Gran Reserve Sauvignon Blanc, Chile Bright straw yellow. The nose is mineral with citrus and herbal notes. The palate is fresh, long, and intense.	13	60	
1000 stories Cabernet Sauvignon 2018 Bourbon Barrel-Aged, CA This rich, full-flavored Cabernet Sauvignon expresses a pioneering spirit along with signature bourbon barrel notes of burnt sugar, vanilla, dried herbs, and even a touch of smokiness.	13	60	BUBBLIES			
Trivento Reserve Malbec, Argentina Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish	11	50	Avissi Prosecco, Italy Made from 100% Glera grapes ultra-fresh flavors, floral fragrance and crisp.	11	50	
Elway's Reserve Cabernet Sauvignon 2019, Napa Valley (single vineyard) This wine displays black fruit aromas with hints of vanilla and savory spice. This medium to full-bodied wine showcases a rich mélange of blackberry, blackcurrant, and licorice, beautifully integrated with new American oak to create a smooth, well-balanced finish.		85	Le Grand Courtège, Brut Grande Cuvée Rosé, France Dryness and acidity with flavors of wild berries and pomegranate alongside soft floral notes.	12	55	
Michael David Lust Zinfandel 2016, Lodi A deep garnet red in the glass, this beauty exudes aromas of dark chocolate,ripe berry and caramel on the nose. A lush offering of black cherry and toasted marshmallow is rounded out with delicate spice notes and a bold, but balanced finish.		89	ROSE			
			Daou Family Estates Rose', Paso Robles Refreshingly crisp, smooth, juicy flavors of nectarine, orange, strawberry parfait and golden apple.	12	55	

CORKAGE FEE \$35/750ML (TWO BOTTLES MAX/TABLE)



• For parties of five or more, 20% gratuity will be included. • We are not responsible for lost or stolen items.
• Please limit 3 credit cards per party or additional charge may apply.
• 90 minutes per seating as a courtesy to later reservations • We reserve the right to refuse service to anyone.
Thanks for your understanding.
— Sweet Maple Team