

BREAKFAST WEEKDAY

WEEKDAY
BREAKFAST MENU

Served 8am - 3pm.

Egg plates

Served with Butter Croissant and rainbow potato
Add \$4.5 for mixed berries instead of potato

Two Eggs Any Style 13

Two Eggs with Cheddar Melt Potato 14
(bacon, mushroom, onion, mild cheddar)

Two Eggs with Applewood Smoked Bacon 16
OR Chicken Mango OR Pork Wine Sausage

Open Face Breakfast 19

Wagyu patty, spinach, mushroom, white cheddar, Demi
glazed with two eggs sunny side up

Two Eggs with Millionaire's Bacon 18



Omelets, Scrambles, Etc.

Served with Butter Croissant and rainbow potato

Add \$4.5 for mixed berries instead of potato. Add \$3 for
egg whites

Primavera Omelet 16

Egg whites, roasted tomato, arugula, mushroom

KS's own Omelet 15

Pork wine sausage, lemongrass, asparagus, bell peppers,
soy sauce

Big Hass 16

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

Mushroom Omelet with Hollandaise 16

Shitake, oyster and champignon mushroom, fresh arugula,
Parmesan

Athenian Omelet 16

Tomato, mushroom, arugula, Greek olives, mild goat
cheese

Franciscan Scramble 16

Chicken mango, avocado, pimiento, mushroom, celery,
jack

Ribeye Omurice 18

Scrambled eggs over jasmine rice, marinated minced
ribeye, carrots, cherry pepper, spinach, scallion. Demi
glazed sauce



Poached Eggs Entrees

Served on Ciabatta with rainbow potato. Add \$4.5 for
mixed berries instead of potato

Mom's Benedict 15

Pork wine sausage, Meyer lemon hollandaise

Red & Green Benedict 15

Spinach, mushroom, roasted tomato, mango salsa

Frisco Benedict 17

Chicken mango sausage, avocado, cherry pepper,
Meyer Lemon hollandaise

Millionaire's Benedict 18

Millionaire's Bacon, asparagus, tomato, Meyer Lemon
hollandaise

Belly Rancheros 18

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

Crab Benedict 24

Fresh Dungeness crab, spinach, Kimchi Pico De Gallo,
capers, Hollandaise

Pacific Benedict 22

Smoked Salmon, asparagus, fresh lemon, dill, Hollandaise

Sensible Breakfast

Overnight steel-cut oatmeal with berries 12

Whole pinhead, oat groats with chewy, full-bodied texture

Berry parfait, Granola, Greek yogurt 13

Morning melts

Made with pain de mie with cilantro aioli. Served with
organic salad. Perfect for takeout as well

Grilled Veggie 13

Mushroom, asparagus, arugula, red onion, avocado, cherry
pepper

Chicken Mango Melt 16

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

BEC 15

Applewood smoked bacon, eggs, Vermont white cheddar



Burgers

All burgers are made with Pain De Mie bun, cilantro aioli.
Veg Patty is available

Served with either extra crispy russet wedges OR organic
salad

Tilapia burger 16

Seared Tilapia, mango salsa, jack

New England burger 19

Maple syrup Wagyu patty, millionaire's bacon, arugula,
white cheddar

Chicken burger 17

Grilled chicken breast, avocado, cherry pepper, pimento,
arugula, swiss

Spicy Burger! 18

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

California burger 18

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

Veggie burger 16

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

Bulgogi burger 18

Marinated sliced ribeye, mixed green, tomato, scallions,
carrots, jack

Hotcakes and French toast

Served with mixed berries, real Vermont maple syrup,
honey butter OR Caramelized Banana and Maple-glazed
walnuts for \$3 instead

Mascarpone Stuffed Deep Fried French Toast 13

Ricotta Hotcakes 13

*For a complete meal add \$8

Two eggs, a choice of bacon, chicken mango or pork
sausage. Add \$5 more for millionaire's bacon instead

Mom' Special

KS's Monte Cristo 16

Meyer lemon French toast, smoked Ham, Swiss, spicy
raspberry jam, rainbow potato

Fried Chicken 17

Fried chicken breast, extra crispy russet wedges,
mushroom gravy

The Original Stone Pot (vegetarian available) 18

Served in a steaming hot stone pot: minced pork, smoky
sauce, jasmine rice, fried eggs, seasonal mushrooms, carrot,
cilantro, bean sprout, asparagus, pimento, and cucumber.
Mix and enjoy!

Paninis

All paninis made with Ciabatta roll, cilantro aioli

Served with either extra crispy russet wedges OR organic
salad

Banmi Panini 16

Chicken breast, Thai salad, jalapeno, alfalfa sprout

Caprese Panini 15

Mozzarella ovoline, basil, sundried tomato, arugula,
balsamic glazed

Castro millionaire's BLT 18

Millionaire's bacon, tomato, mixed green, jack

Green Panini 15

Arugula, celery, avocado, bell pepper, pesto spread,
pepper jack

Crab Panini 18

Crab, celery, garlic spread, caper, pimento, arugula,
pepper jack

POP' Panini 17

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

WEEKDAY
LUNCH MENU

Served 11am - 3pm.

Salad

served with organic salad and ciabatta

Avocado Salad 15

Grilled chicken, bacon, avocado, red onion, arugula, white
cheddar, cilantro lime dressing

Strawberry Salad 15

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

Hellenic salad 17

Chicken, shrimp, Greek olives, English cucumbers, goat
cheese, balsamic vinaigrette

Mango salad with prawns 16

Grilled Tiger prawns, mango, cilantro, green onion, red
onion, tomato, cashew nut, smoky lime dressing

Warm Beef Salad 17

Grilled Snake River Farm Wagyu flank steak with warmed
salad (kale and rainbow chard, mustard, turnip, collard,
beet green) balsamic red wine dressing

Kid's menu: 10 years or younger 10

One egg scrambled: with two bacons, mixed berries

Mickey mouse hotcake: with two bacons, one egg
scrambled

Sides

Butter Croissant 5.5

Caged free eggs (2) 6

Bacon or chicken mango or pork wine sausage 7

Millionaire's bacon 9

Rosemary russet wedges or rainbow potato 6

Cheddar melt potato 8

Organic salad 6

Avocado 4.5

Hotcake 7

Beverages

Coke, Diet Coke, Tup 3

Still or Sparkling water 500ML 4.5

Passion Fruit Iced Tea unsweetened 4.5

Thai Iced Tea 4.5

Fresh Raspberry Lemonade 5.5

Fresh Squeezed Orange Juice 5.5



Organic Coffee and Tea

Coffee 3.5 Spiced Chai Latte 4.95

Espresso 3.5 Perfect Hot Chocolate 4.95

Americano 4.25 Mocha 5.25

Cappuccino/ Latte 4.5

Matcha Latte Uji Farm, Japan 5.5

Breakfast SoyLatte 5.25

steeped tea, soy, caramel & cardamom, sesame

Coco Capucio 5.75

espresso, sweeten coconut cream, toasted coconut

Green Tea Latte (Available Hot&Ice) 5.25

Coconut Orange Ice Latte (Limited!!) 5.25

Espresso drinks served double shots.

Sub Organic Soy milk add \$.50

Add \$1 for vanilla, caramel, or chocolate syrup

Leaves pure organic hot tea 4.75

green, chai, breakfast, earl grey, chamomile citrus, mint

Beer

Singha THAI Lager 6

Trumer Pilsner Berkeley 7

Ninkasi Red Ale Portland 7

Lagunitas IPA Petaluma 7

TW Radder Grapefruit Lager SF 8

Franziskaner Hefe-Weissen Germany 8

Abbey Leffe Brown Belgium 8

Rogue Mocha Porter Portland 9

Modern Times Fruitlands "Sour" SD (16oz) 12

Funky. Guava. Passion Fruit. Sea Salt. Wheat



Fiesta Bucket

\$36/ 36oz

Pink Cava, passion fruit, lychee, umami chili salt, rosemary
PARTY STRAW**

**PARTY STRAW can cause extra intoxication. Drink at your
own risk

EYEOPENER Cocktails

Bottomless Mimosa (per person) Fresh OJ 19

*** We kindly ask our guests to limit seating time to 2 hours

Mimosa Fresh OJ 10

Peach Candy 11

Brut, peach puree, citrus sugar rim

Castro Michelada 10

Thai lager, Tapatio, Worcestershire, salt, lime, tomatoes
juices, secret spice

Bloody Mary 11

soju, spicy tomato juice, house pickles

Hazel Forest 10

Hazelnut, rum, caramel, espresso, cinnamon

Matcha Lager 10

(Organic ceremonial matcha from Japan)

BRUNCH SELECTED WINE & MORE

Opera Prima Sparkling Spain 10/46

Bright color. Expression of herbs and flowers

Opera Pink Moscato Sparkling Spain 11/51

Aromas of fresh berries and tropical fruits with hints
of white flower petals. Pleasant sweetness well balanced by
crisp, refreshing finish

Rose, Charles Smith Vino Washington 2014 11/ 45

Italian varietals/100% Sangiovese Rose. Aromatic, Alpine
strawberries, Italian cherries, savory herbs and layers of
complexity

Muscadet, Michel Delhommeau Loire, France 2013 11/ 50

Bone Dry. Elegant. Racy Acidity of Lemon Zest, Sea & Anise.
Stony Minerality. Finish Round

Gruner Veltliner Freiheit, Nigl Kremstal, Austria 2015 45

Dry. Zesty Lemon Fizz & Yellow Apple. Mint. Slightly Vicious.
Spicy Mineral and Clean Finish. Amazing with Spicy
Dishes!!

Sauvignon Blanc, Babich New Zealand, 2016 10/ 45

Bold & Fruity. Peach, Sweet Grapefruit & Tropical Fruits.
Smoky Herbs and Lingering Finish 92PT Gold Medal
Sydney International Wine Comp 2017

Riesling, Bex Nahe, Germany 2015 12/ 55

Crisp & Fruity. White Pineapple & Nectarine. Balance Zippy
Acidity & Complex Minerality Throughout

Pinot Gris, Gring Estate 12/ 55

Willamette Valley, Oregon 2015

Tight & Tart. Honeydew, Pear & Wild Honey. Juicy Acidity
w/ Mineral Notes. Clean, Long & Generous Finish 91PT

Chardonnay, Kumeu New Zealand 2014 13/ 60

Beautiful. Burgundy-Like. Lively Lemon, Flinty Mineral.
Hints of Fig & Peachy Ripeness. Crisp Minerality

Pinot Noir, The Crusher Clarksburg, CA 2013 12/ 55

Medium Bodied. Juicy Plum & Glazed Strawberry. Nutmeg
Spices. Earthy with a Touch of Minerality. French Oak.

Pinot Noir, Deloach Russian River, CA 2012 55

Medium Bodied. Velvety and Elegant. Juicy Plum & Shitake
Mushroom. Soft Plush Mouthfeel with Perfect Balance.
Subtle Spice Finish 92PT

Cabernet Sauvignon, Seven Hills 13/ 60

Walla Walla, Washington 2013

Med to Full Bodied. Boysenberry. Red Cherry. Toasted
Hazelnut.Cinnamon. Garden Herbs & Lilac. Fine Earthy
Tannins with Lasting Finish 91PT

Malbec Estate, Dona Paula 12/ 55

Mendoza, Argentina 2013

Full Bodied. Chewy Yet Fine Tannins. Complex Black Fruits,
Violets and White Pepper. Graphite Notes. Persistent
Finish 92PT

Zinfandel, Project Paso Paso Robles, CA 2012 11/ 50

Medium Bodied. Bold Ripe Raspberry, Pomegranate &
Cinnamon Bark. Dark Juicy Fruits. Floral. Long Dusty
Tannins

FYI

"Everything is thoughtfully prepared from scratch using
the most natural, organic, sustainable ingredients we can
find. On the menu, we use Mary's organic chicken,
sustainable seafood Pacific wild-caught, and Wagyu 'Kobe'
beef from Snake River Farms."

20% gratuity included for parties of 6 or more. Maximum Three
credit cards per table. Additional \$1.50 per extra card. \$20/Bottle
Corrage fee up to 2 bottles/table 750ML

We are not responsible for lost or stolen items. Prices are subject to
change

**Consuming raw or uncooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness."

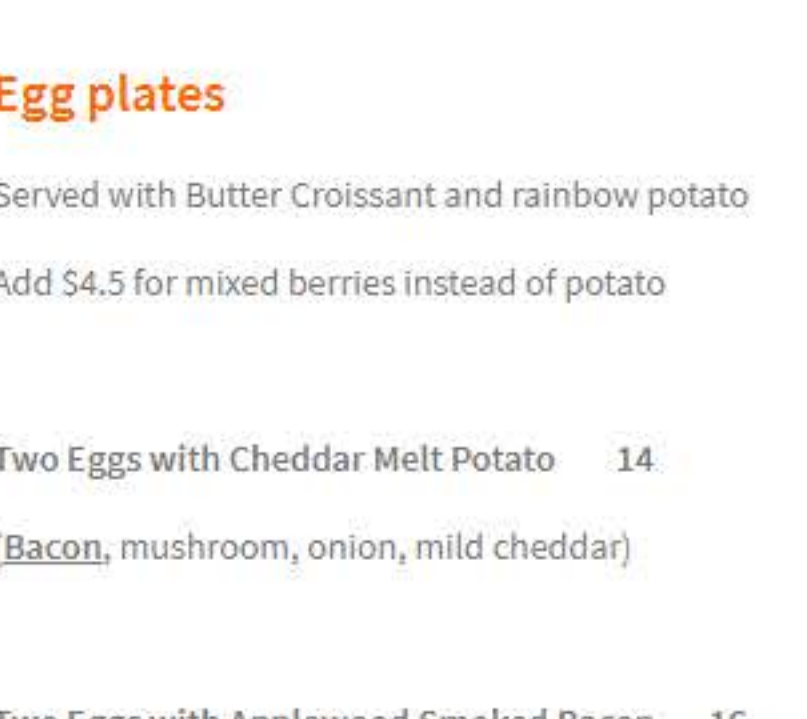
WEEKEND
BREAKFAST MENU

Served 8am - 3pm.
In order to prepare your food in timely manner
Please no substitution
We have small kitchen and many items are prepared from scratch
xoxo

****Please indicate your allergies**

***** Limited Gluten-free bread available upon request add \$3**

Rainbow potato consists of Chilean Purple, Yukon Gold, Gemstone Red, Russet, and Sweet Yam. Gluten Free



Egg plates

Served with Butter Croissant and rainbow potato
Add \$4.5 for mixed berries instead of potato

Two Eggs with Cheddar Melt Potato 14
(Bacon, mushroom, onion, mild cheddar)

Two Eggs with Applewood Smoked Bacon 16
OR Chicken Mango OR Pork Wine Sausage

Open Face Breakfast 19
Wagyu patty, spinach, mushroom, white cheddar, Demi glazed with two eggs sunny side up

Two Eggs with Millionaire's Bacon 18

Omelets, Scrambles, Etc.

Served with Butter Croissant and rainbow potato
Add \$4.5 for mixed berries instead of potato. Add \$3 for egg whites

Primavera Omelet 16
Egg whites, roasted tomato, arugula, mushroom

KS's own Omelet 15
Pork wine sausage, lemongrass, asparagus, bell peppers, soy sauce

Big Hass Omelet 16
Bacon, mushroom, spinach, avocado, Kimchi Pico De Gallo, mild cheddar

Mushroom Omelet with Hollandaise 16
Shitake, oyster and champignon mushroom, fresh arugula, Parmesan

Athenian Omelet 16
Tomato, mushroom, arugula, Greek olives, mild goat cheese

Franciscan Scramble 16
Chicken mango, avocado, pimento, mushroom, celery, jack

Ribeye Omurice 18
Marinated minced ribeye, scrambled eggs over jasmine rice, carrots, cherry pepper, spinach, scallion. Demi glazed sauce

Poached Eggs Entrees

Served on Ciabatta toast with rainbow potato. Add \$4.5 for mixed berries instead of potato

Mom's Benedict 15
Homemade pork wine sausage, Meyer Lemon Hollandaise

Red & Green Benedict 15
Spinach, mushroom, roasted tomato, mango salsa

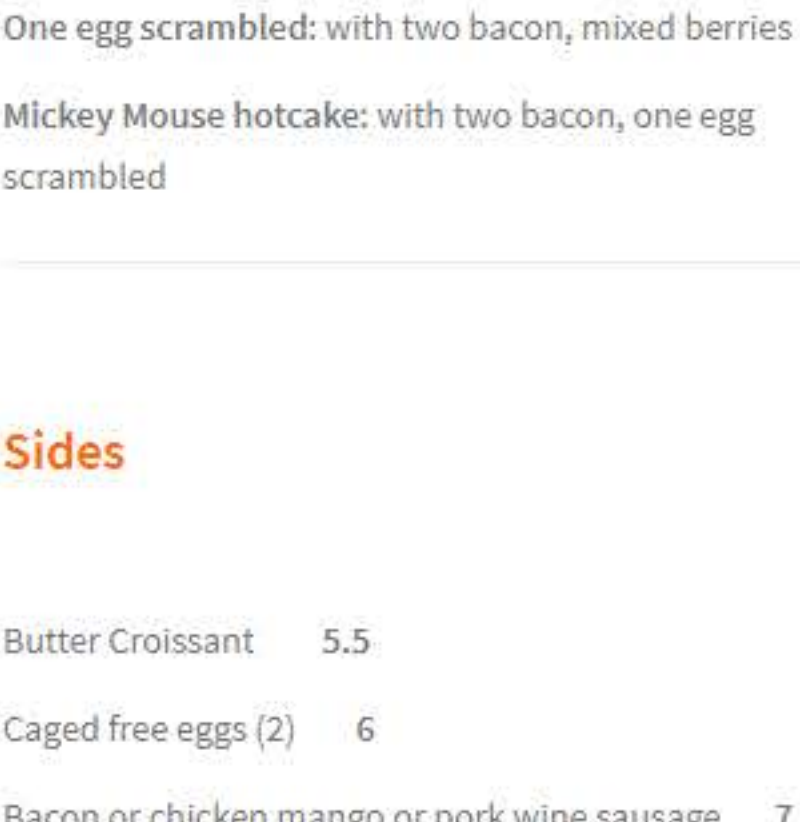
Frisco Benedict 17
Chicken mango sausage, avocado, cherry pepper, Lemon Hollandaise

Millionaire's Benedict 18
Millionaire's Bacon, asparagus, tomato, Meyer Lemon Hollandaise

Belly Rancheros 18
Slow braised Kurobuta pork belly, avocado, arugula, Kimchi Pico De Gallo, spicy guacamole, corn tortilla

Crab Benedict 24
Fresh Dungeness crab, spinach, capers, Kimchi Pico De Gallo, Hollandaise

Pacific Benedict 22
Smoked salmon, asparagus, fresh lemon, dill, Hollandaise



Hotcakes and French toast

Served with mixed berries, real Vermont maple syrup and honey butter **OR** caramelized banana and Candy-glazed walnuts for \$3 instead

Mascarpone Stuffed Deep Fried French Toast 13
Ricotta Hotcakes 13

***For a complete meal add \$8**

Two eggs, a choice of bacon, chicken mango or pork sausage. Add \$5 more for millionaire's bacon instead

Kid's menu: 10 years or younger 10

One egg scrambled: with two bacon, mixed berries
Mickey Mouse hotcake: with two bacon, one egg scrambled

Sides

Butter Croissant 5.5
Caged free eggs (2) 6
Bacon or chicken mango or pork wine sausage 7
Millionaire's bacon 9
Rosemary russet wedges or rainbow potato 6
Cheddar melt potato 8
Organic salad 6
Avocado 4.5
One Hot Cake 7

Beverages

Coke, Diet Coke, 7up 3
Still or sparkling water 500ML 4.5
Passion Fruit Iced Tea unsweetened 4.5
Thai Iced Tea 4.5
Fresh Raspberry Lemonade 5.5
Fresh Squeezed Orange Juice 5.5



Organic Coffee and Tea

Coffee	3.5	Spiced Chai Latte	4.95
Espresso	3.5	Perfect Hot Chocolate	4.95
Americano	4.25	Mocha	5.25
Cappuccino/ Latte	4.5		
Breakfast Soy Latte	5.25		
steeped tea, soy, caramel & cardamom, sesame			
Coco Cappuccino	5.75		
espresso, sweeten coconut cream, toasted coconut			
Green Tea Latte (Available Hot&Ice)	5.25		
Coconut Orange Ice Latte (Limited!!)	5.25		
Leaves pure organic hot tea	4.75		
green, chai, breakfast, earl grey, chamomile citrus, mint			

All espresso drinks served double shots. Sub Organic Soy milk +0.50

Add Vanilla, Caramel, or Chocolate syrup +1

Beer

Singha Thai Lager 6
Trumer Pilsner Berkeley 7
Ninkasi Red Ale Portland 7
Lagunitas IPA Petaluma 7
Franziskaner Hefe-Weissen Germany 8
TW Radder Grapefruit Lager SF 8
Abbey Leffe Brown Belgium 8
Rouge Mocha Porter Portland 9
Modern Times Fruitlands "Sour" (16Oz.) 12
Funky yeast, hazzy, aromas, lemon peel, grapefruit, plum, peach, apricot

EYEOPENER Cocktails

Bottomless Mimosa (per person) fresh OJ 19
*****We kindly ask our guests to limit seating time to 2 hours**

Mimosa Fresh OJ 10
Black currant Mimosa 11
Peach Candy 11
Brut, peach purée, citrus sugar rim
Castro Michelada 10
Thai lager, Tapatio, Worcestershire, salt, lime, tomatoloes juices, secret spice
Bloody Mary soju, spicy tomato juice, house pickles 11



Millionaire's Mary 14
house spicy bloody, secret spices and Mil Bacon
#1 People's Choice Award @BloodyMaryFest 2016

Berries smash 11
soju, sweet & tart berries, splash of bubble, mint
Hazel Forest 10
Hazelnut, rum, caramel, espresso, cinnamon
Matcha Lager 10
(Organic ceremonial matcha from Japan)

Sensible Breakfast

Overnight steel-cut Oatmeal with Seasonal Berries 12

*whole pinhead, oat groats with chewy, full-bodied texture

Berry parfait; Granola, Greek yogurt 13

Morning melts

Made with Pain De Mie bread, cilantro aioli. Served with organic salad. **Perfect for take out as well**

Grilled veggie 13

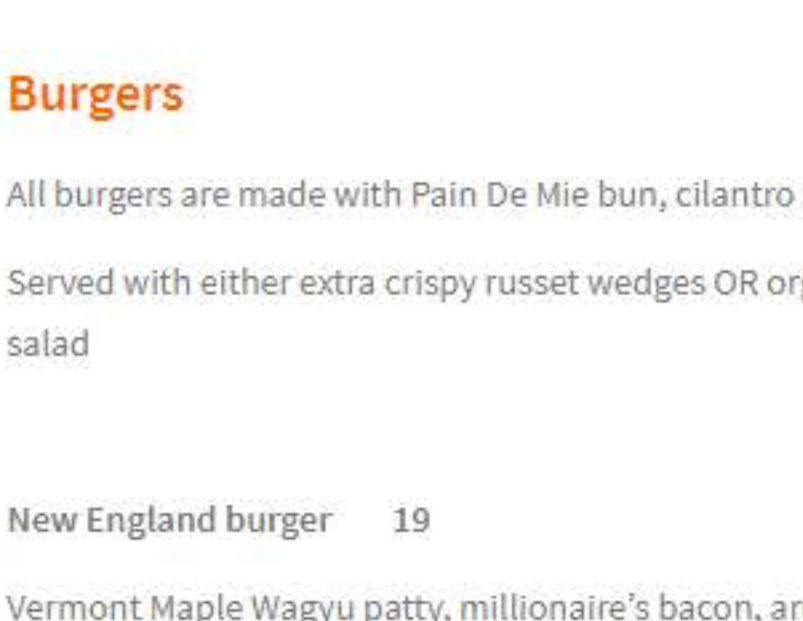
Mushroom, asparagus, arugula, red onion, avocado, cherry pepper

Chicken mango melt 16

Homemade chicken mango sausage, spinach, roasted tomato, sweet basil, mild cheddar

BEC 15

Applewood smoked bacon, eggs, Vermont white cheddar



Burgers

All burgers are made with Pain De Mie bun, cilantro aioli
Served with either extra crispy russet wedges OR organic salad

New England burger 19

Vermont Maple Wagyu patty, millionaire's bacon, arugula, white cheddar

Spicy Burger! 18

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

California burger 18

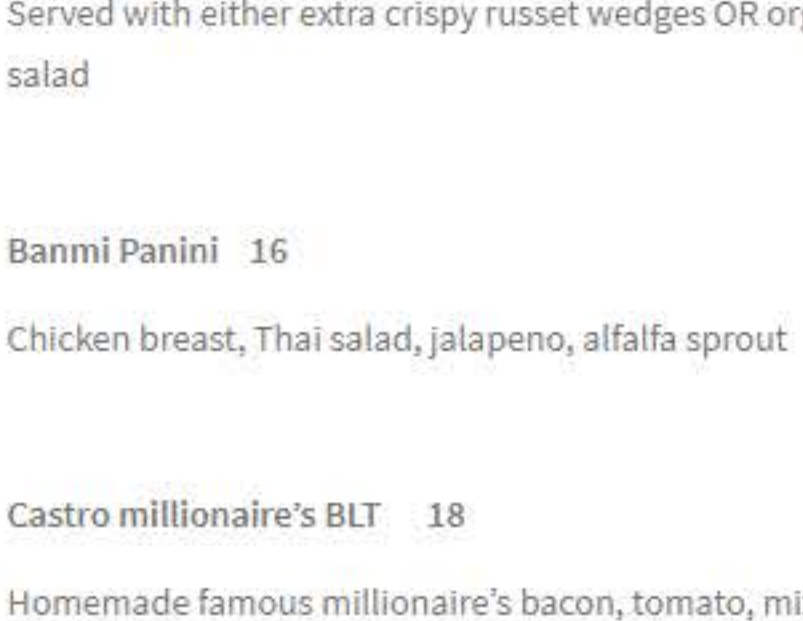
Wagyu patty, caramelized onion, tomato, avocado, sprout, arugula, balsamic glaze, mild goat cheese

Veggie burger 16

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

Bulgogi burger 18

Korean marinated sliced ribeye, mixed green, tomato, scallions, carrots, jack



Paninis

All Paninis made with Ciabatta roll, cilantro aioli
Served with either extra crispy russet wedges OR organic salad

Banmi Panini 16

Chicken breast, Thai salad, jalapeno, alfalfa sprout

Castro millionaire's BLT 18

Homemade famous millionaire's bacon, tomato, mixed green, jack

Green Panini 15

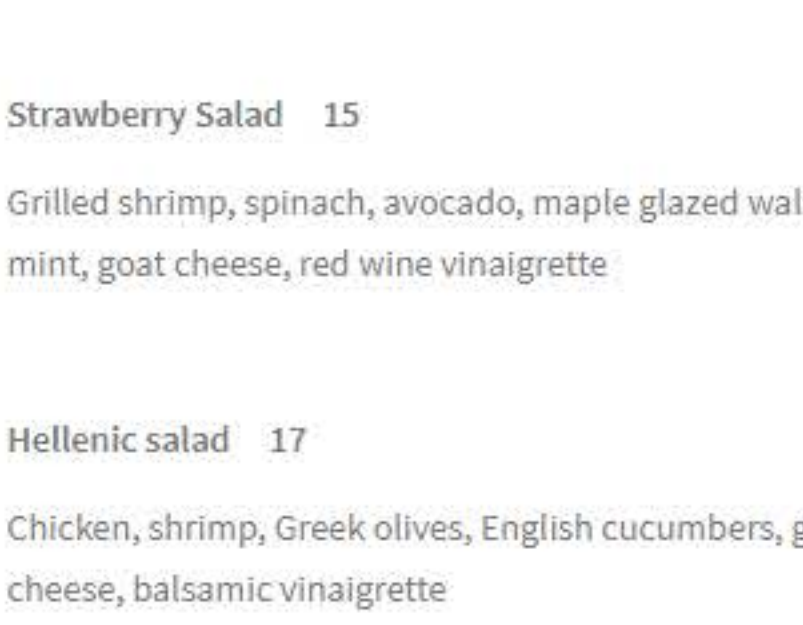
Arugula, celery, avocado, bell pepper, pesto spread, pepper jack

Crab Panini 18

Crab, celery, garlic spread, caper, pimento, arugula, pepper jack

POP Panini 17

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



Salad

served with organic salad and ciabatta

Avocado Salad 15

Grilled chicken, bacon, avocado, red onion, arugula, white cheddar, cilantro lime dressing

Strawberry Salad 15

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

Hellenic salad 17

Chicken, shrimp, Greek olives, English cucumbers, goat cheese, balsamic vinaigrette

Warm Beef Salad 17

Grilled Snake River Farm Wagyu flank steak with warmed salad (kale and rainbow chard, mustard, turnip, collard, beet green) balsamic red wine



Fiesta Bucket \$36/ 36oz

Pink Cava, passion fruit, lychee, umami chili salt, rosemary

PARTY STRAW**

****PARTY STRAW** can cause extra intoxication. Drink at your own risk

BRUNCH SELECTED WINE & MORE

Opera Prima Sparkling Spain 10/46

Bright color. Expression of herbs and hints of flower

Opera Pink Moscato Sparkling Spain 11/51

Aromas of fresh berries and tropical fruits with hints of white flower petals. Pleasant sweetness well balanced by crisp, refreshing finish

Rose, Charles Smith VINO Washington 2014 11/ 45

Italian varietals/100% Sangiovese Rose. Aromatic, Alpine strawberries, Italian cherries, savory herbs and layers of complexity

Muscadet, Michel Delhommeau 11/ 50

Loire, France 2013

Bone Dry. Elegant. Racy Acidity of Lemon Zest, Sea & Anise. Stony Minerality. Finish Round

Gruner Veltliner Freihelt, Nigl 45

Kremstal, Austria 2015

Dry, Zesty Lemon Fizz & Yellow Apple. Mint. Slightly Vicious. Spicy Mineral and Clean Finish. Amazing with Spicy Dishes!!

Sauvignon Blanc, Babich 10/ 45

New Zealand, 2016

Bold & Fruity. Peach, Sweet Grapefruit & Tropical Fruits. Smoky Tannins and Lingering Finish. 92PT Gold Medal Sydney International Wine Comp 2017

Riesling, Bex Nahe, Germany 2015 12/ 55

Crisp & Fruity. White Pineapple & Nectarine. Balance Zippy Acidity & Complex Minerality Throughout

Pinot Gris, King Estate 12/ 55

Willamette Valley, Oregon 2015

Tight & Tart. Honeydew, Pear & Wild Honey. Juicy Acidity w/ Mineral Notes. Clean, Long & Generous Finish. 91PT

Chardonnay, Kumeu New Zealand 2014 13/ 60

Beautiful. Burgundy-Like. Lively Lemon, Flints Mineral. Hints of Fig & Pearly Ripeness. Crisp Minerality

Pinot Noir, The Crusher Clarksburg, CA 2013 12/ 55

Medium Bodied. Juicy Plum & Glazed Strawberry. Nutmeg Spices. Earthy with a Touch of Minerality. French Oak

Pinot Noir, Deloach Russian River, CA 2012 55

Medium Bodied. Velvety and Elegant. Juicy Plum & Shitake Mushroom. Soft Plush Mouthfeel with Perfect Balance. Subtle Spice Finish. 92PT

Cabernet Sauvignon, Seven Hills 13/ 60

Walla Walla, Washington 2013

Med to Full Bodied. Boysenberry. Red Cherry. Toasted Hazelnut. Cinnamon. Garden Herbs & Lilac. Fine Earthy Tannins with Lasting Finish. 91PT

Malbec Estate, Dona Paula 12/ 55

Mendoza, Argentina 2013

Full Bodied. Chewy Yet Fine Tannins. Complex Black Fruits, Violets and White Pepper. Graphite Notes. Persistent Finish. 92PT

Zinfandel, Project Paso Paso Robles, CA 2012 11/ 50

Medium Bodied. Bold Ripe Raspberry, Pomegranate & Cinnamon Bark. Dark Juicy Fruits. Floral. Long Dusty Tannins

Everything is thoughtfully prepared from scratch using the most natural, organic, sustainable ingredients we can find. On the menu, we use Mary's organic chicken, sustainable seafood Pacific wild-caught, and Wagyu 'Kobe' beef from Snake River Farms.

20% gratuity included for parties of 6 or more
Maximum Three credit cards per table. Additional \$1.50 per extra card
Corkage Fee: First 2 bottles is \$20 per bottle, after the 3rd bottle is \$35 per bottle (750ml)

We are not responsible for lost or stolen items. Prices are subject to change
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

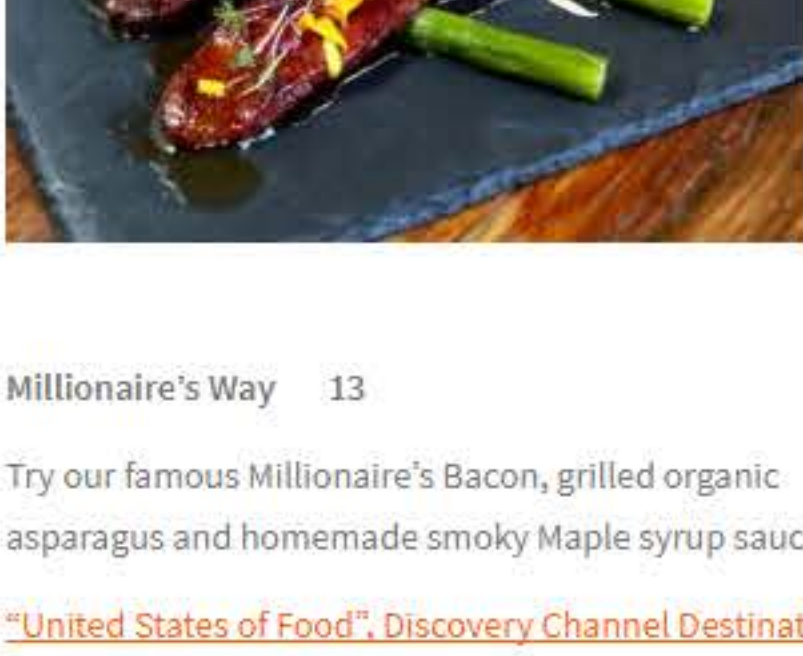
DINNER

Served:

Sunday - Thursday: 5pm - 10pm.

Friday & Saturday: 5pm - 10.30pm.

Binge starters



Millionaire's Way 13

Try our famous Millionaire's Bacon, grilled organic asparagus and homemade smoky Maple syrup sauce

["United States of Food", Discovery Channel Destination America by Chef Todd Fisher.](#)

Pumpkin Fries 10

Tempura Kabucha served with chili peanut, cilantro, shallot, sweet & sour dipping sauce

Samosa's In Town 9

Red Norland potato, caramelized onion, carrot wrapped in pastry skin, served with cilantro spice yogurt dip and cucumber salad

KS Quesadilla 10

Mushroom, green onion, pepper jack served with yellow curry dipping sauce

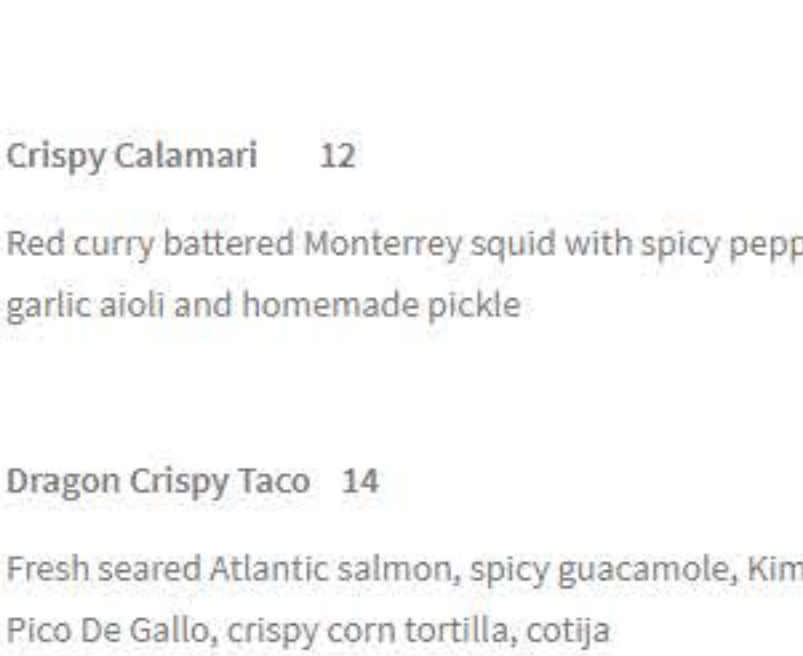
Bacon Wrapped Scallop 12

Bacon wrapped scallops served with mango salsa and Siracha aioli

Spicy Corn Fritters 12

Marinate sweet yellow corn with red curry served with avocado,

toasted coconut and [spicy shrimp salsa](#)



Crispy Calamari 12

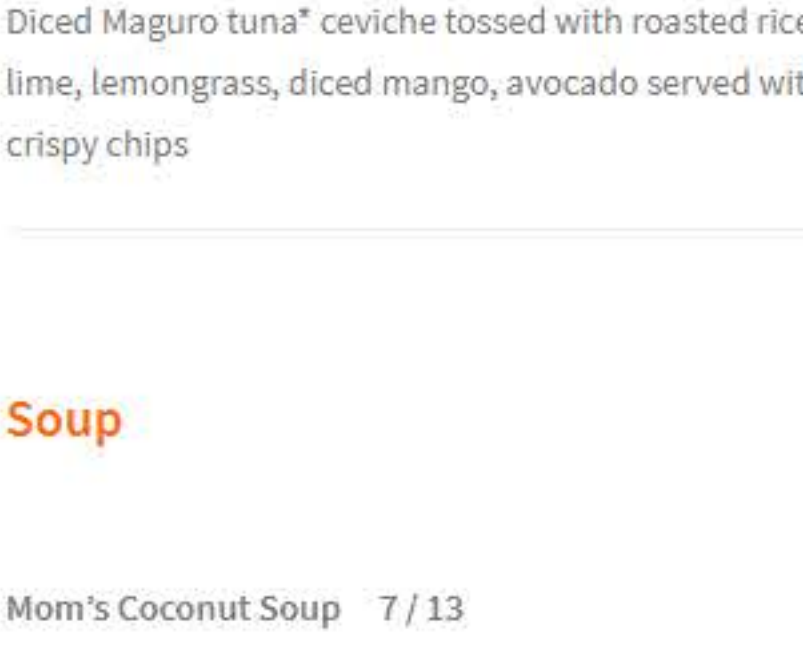
Red curry battered Monterrey squid with spicy pepper, garlic aioli and homemade pickle

Dragon Crispy Taco 14

Fresh seared Atlantic salmon, spicy guacamole, Kimchi Pico De Gallo, crispy corn tortilla, cotija

Ahi Scoops 14

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



Soup

Mom's Coconut Soup 7 / 13

Coconut soup with organic chicken, galangal, kaffir lime, lemongrass, three mushrooms

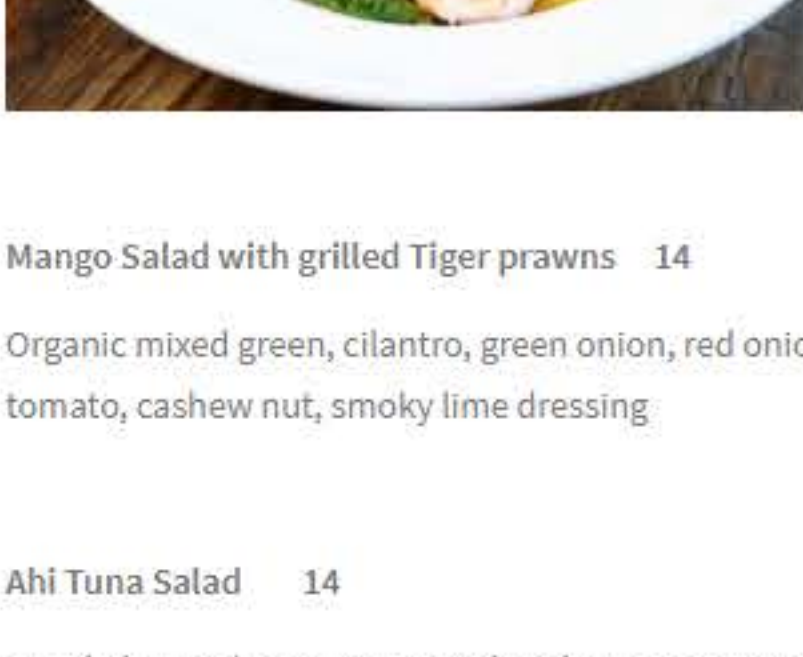
Dad's Spicy & Sour Soup 8 / 14

Spicy and sour soup, Tiger prawns, three mushrooms, galangal, kaffir lime leaves, lemongrass

Salad

Grilled Eggplant Salad 13

Grilled Japanese eggplant, organic tofu, tomatoes, Quinoa, mozzarella cheese, mixed kales, and balsamic glaze.



Mango Salad with grilled Tiger prawns 14

Organic mixed green, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing

Ahi Tuna Salad 14

Diced Ahi tuna*, mango, avocado, cilantro, green onion, lemongrass, organic green, cucumber, crispy yam, spicy sesame dressing

Dinner Beef Salad 15

Grilled Snake River Farm Wagyu flank steak with warmed salad (kale and rainbow chard, mustard, turnip, collard, beet green) white bean, balsamic red wine dressing

Mom's Special

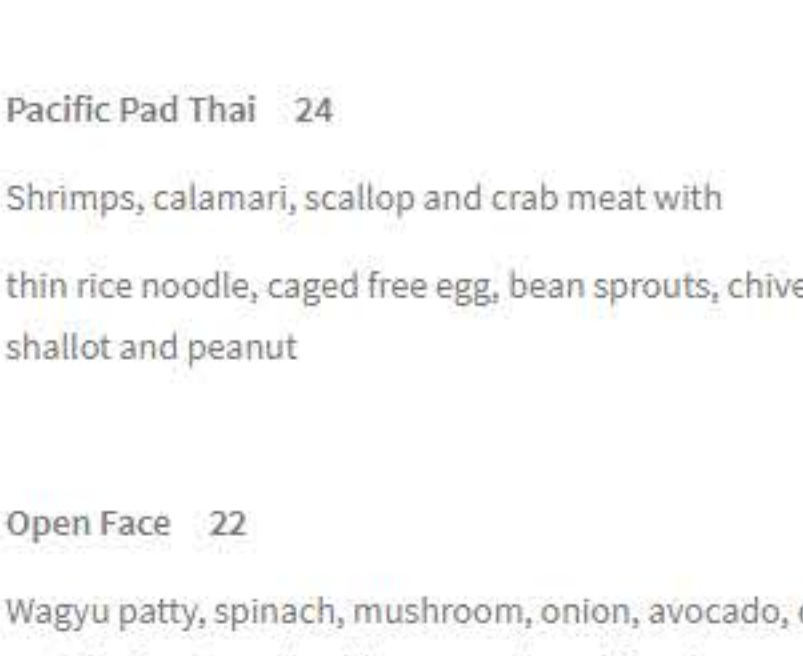
Asla 22

Fresh Grilled Atlantic salmon, sweet plum glazed, sesame, greens

(brussels sprouts, kale, chard), coconut rice, cucumber pickles

Castro Sea [Medium Hot] 24

Combination of Seafood; salmon, tiger prawns, calamari and scallop, red/green bell pepper, basil and avocado in Panang curry, jasmine rice

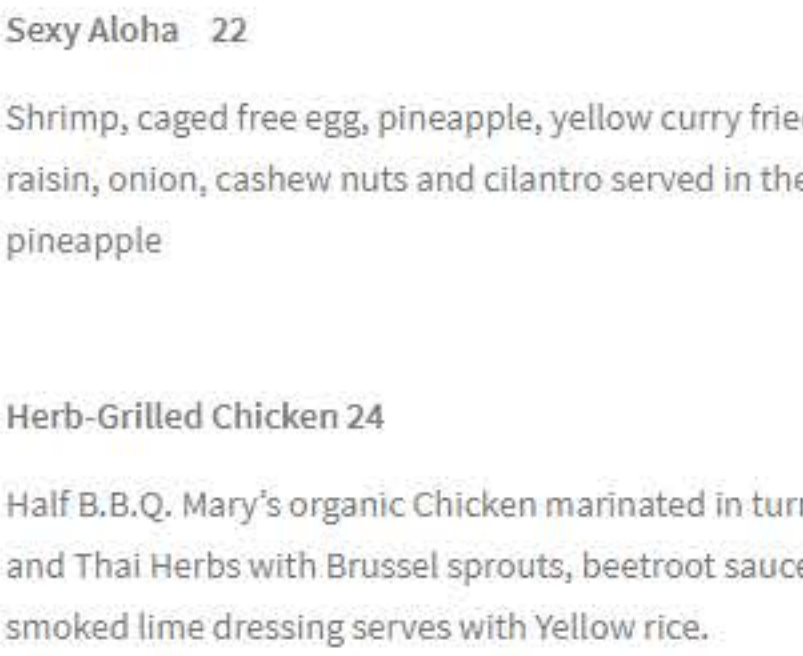


Pacific Pad Thai 24

Shrimps, calamari, scallop and crab meat with thin rice noodle, caged free egg, bean sprouts, chive, shallot and peanut

Open Face 22

Wagyu patty, spinach, mushroom, onion, avocado, crispy pork belly, White cheddar, Demi glazed, fried egg served over ginger rice



"Burgah" Boy 20

Maple Syrup Wagyu Patty*, Millionaire's Bacon, Vermont White Cheddar, aioli, arugula, super crispy russet wedges, house pickles

Festy Chicken 24

Fried Mary's organic Chicken breast serves with Rosemary tomato's baked mozzarella dipping sauces and rosemary russet wedges.

Short Rib's Tacos 20

With Kimchi Pico De Gallo, mango salsa, crispy tortilla, spicy guacamole

[Add+4 for crispy pork belly](#)



Dancing Queen 24

Grilled Snake River Farm Wagyu Steak, spicy garlic Thai long bean, roasted rice sauce, 151 rum, Ginger rice

Bucolic Baby Back Ribs 24

Homemade baby back ribs soaked with Authentic Caramelized Curry Sauces, baby Carrots, broccolini, grilled pineapple, super crispy russet wedges

Noodle Soup

Tofu Noodle Soup 13

Rice noodle, vegetable broth, soft tofu, spinach, broccolini, Zucchini, carrot, bean sprouts, cilantro, green onion

Chicken Noodle Soup 15

Rice noodle, chicken, soft tofu, spinach, broccolini, bean sprouts, cilantro, green onion, fried shallot

KS Noodle Soup 18

Egg noodle, spicy & sour, salmon, calamari, shrimp and scallop, spinach, broccolini, bean sprouts, cilantro, green onion and [peanut](#)



Overnight short rib Noodle Soup 18

Slow cook marinated short rib, Egg noodles, veal broth, broccolini, basil, bean sprouts, bok choy cilantro, green onion and garlic chips

Curry served with Roti bread or Rice

Choice of Veg, Tofu, Chicken OR Pork.

Seafood +6

House Crispy Pork Belly +4

Beef +1

Prawns +4

Red Curry 15

bell pepper, bamboo shoots, basil

Green Curry 15

grilled eggplant, bell pepper, bamboo, basil

Yellow Curry 16

crispy russet wedges, onion and [crispy shallot](#)



Panang Curry 16

avocado, [peanut](#), bell pepper, basil, crispy yam

Pumpkin Curry 16

bell pepper, basil, crispy yam

I'M Starving

Choice of Tofu, Chicken OR Pork.

Beef +1

House Crispy Pork Belly +4

Prawns +4

Seafood +6

Pad Thai 15

Thin rice noodle, caged free egg, bean sprouts, chive, shallot and peanut

Pad See You 15

Flat rice noodle, caged free egg, carrot and broccolini

Pad Kee Mow 15

Spicy flat rice noodle, bamboo shoots, bell pepper and basil

Fried Rice

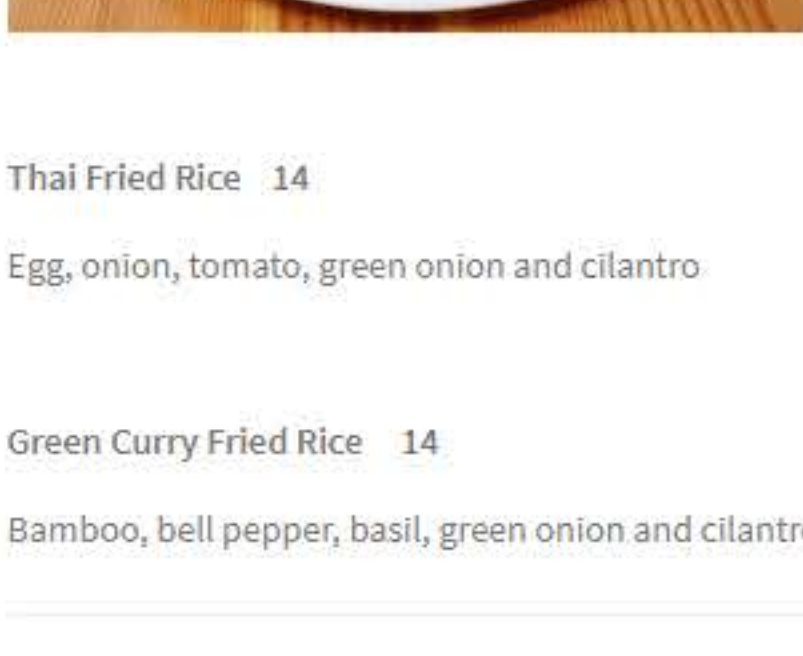
Choice of Veg, Tofu, Chicken OR Pork.

Beef +1

House Crispy Pork Belly +4

Prawns +4

Seafood +6



Thai Fried Rice 14

Egg, onion, tomato, green onion and cilantro

Green Curry Fried Rice 14

Bamboo, bell pepper, basil, green onion and cilantro

Thai Street Dishes

Choice of Tofu, Chicken OR Pork.

Beef +1

House Crispy Pork Belly +4

Prawns +4

Seafood +6

Spicy Basil 14

Basil, Jaipeño, onion, bell pepper

Thai Ginger Sauce 14

Ginger, onion, shiitake mushroom, green onion

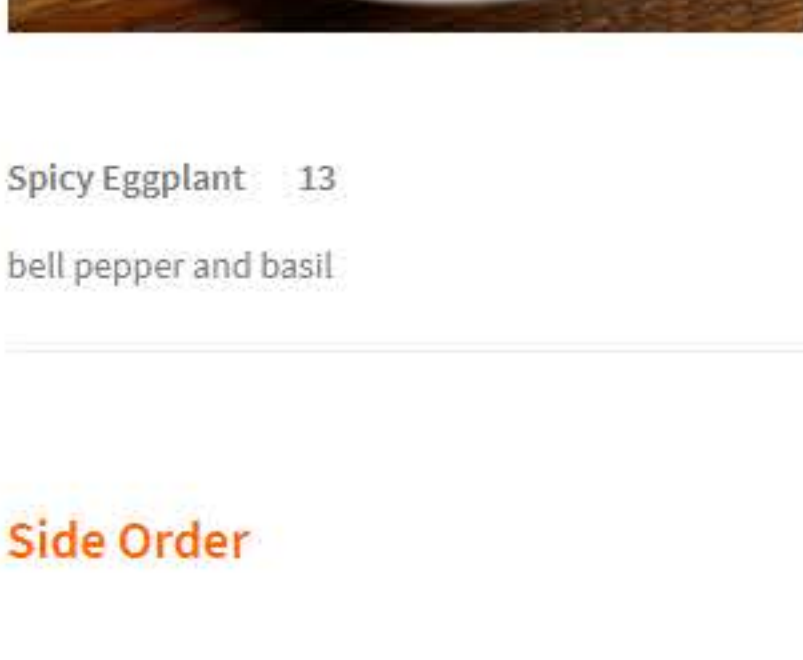


Smoky Cashew Nut 14

Onion, bell pepper, dry chili

Spicy String Bean 13

With red curry paste



Side Order

Jasmine Rice 3

Brown Rice 3.5

Ginger Rice 3.5

Steamed Noodle 4

Yellow Rice 4

Steamed Vegetable 4

Crispy Roti 4

Peanut Sauce 4

Cucumber Salad 4

Kid's Menu 10
Under the age of 10
Cheeseburger w/ potato wedges
Fried Chicken over Jasmine rice
Flat Rice Noodle w/ chicken and egg
Chicken Fried rice

Beverages

Coke, Diet Coke, 7up 3

Still/ Sparkling water 4

Passion Fruit Iced Tea *black tea & unsweetened* 4.5

Thai Iced Tea 4.5

Fresh Raspberry Lemonade 5.5

Fresh squeezed Orange Juice 5.5

Espresso 3.5 Spiced Chai Latte 4.95

Americano 4.25 Perfect Hot Choc 4.95

Cappuccino/ Latte 4.5 Mocha 5.25

Breakfast Soy Latte 5.25

Steeped black tea, caramel & cardamom, sesame

Green Tea Latte (Available Hot&Ice) 5.25

Coconut Orange Ice Latte (Limited!!) 5.25

Leaves [pure organic hot teas](#) 4.75

green, chai, earl grey, chamomile herbs, mint

Espresso drinks served double shots. Sub Organic Soy milk add \$.50

Add \$1 for vanilla syrup or caramel sauce

Beer

Add \$3.5 for Lager Bomb

Singha THAI Beer 6

Trumer Pilsner Berkeley 7

Ninkasi Red Ale Portland 7

Lagunitas IPA Petaluma 7

Franziskaner Hefe-Weissen Germany 8

TW Radder Grapefruit Lager SF 8

Abbey Leffe Brown Belgium 8

Rouge Mocha Porter Portland 9

Modern Times Fruitlands "Sour" (16Oz.) 12

Funky yeast, Hazy, aromas, lemon peel, grapefruit, plum, peach, apricot

Fiesta Bucket \$36/ 36oz

Pink Cava, passion fruit, lychee, umami chili salt, mint, strawberry

PARTY STRAW**

****PARTY STRAW** can cause extra intoxication. Drink at your own risk

Boozy

KS Millionaire's Mary 14

#1 People's Choice Award @BloodyFest 2016

sriracha soju, spicy tomato juice, celery, pepper, house secret spices & pickles

Castro Michelada 10

Thai lager, Tapatio, Worcestershire, salt, lime, tomatoes juices, secret spice

Peach Candy 11

brut, peach puree, citrus sugar rim

Mango Fizzy 11

korean soju, mango puree, jalapeno, red bell, sea salt spritz

Berries smash 11

soju, sweet & tart berries, splash of bubble, mint

Hazel Forest 10

HazelNut, rum, caramel, espresso, cinnamon

Matcha Lager 10

(Organic ceremonial matcha from Japan)

SELECTED WINE & MORE...

Cava, Opera Prima Spain	11/ 46
Bright and crisp. Expression of herbs and hints of flower	
Pink Moscato, Opera Prima Spain	11/ 51
Aromas of fresh berries and tropical fruits with hints of flower petals. Pleasant sweetness well balanced by crisp, refreshing finish	
Rose, Charles Smith Vino Washington 2014	11/ 45
Italian varietals/100% Sangiovese Rose. Aromatic, Alphine strawberries, Italian cherries, savory herbs and layers of complexity	
Muscadet, Michel Delhommeau Loire, France 2013	11/ 50
Bone Dry. Elegant. Racy Acidity of Lemon Zest, Sea & Anise. Stony Minerality. Finish Round	
Sauvignon Blanc, Babich New Zealand, 2016	10/ 45
Bold & Fruity. Peach, Sweet Grapefruit & Tropical Fruits. Smoky Herbs and Lingering Finish	
Sauvignon Blanc, Cakebread Napa, CA 2014	65
Bright & Wonderfully Aromatic. Fresh Pink Grapefruit, Goosebery & Apple. Long, Refreshing Finish Reminiscent of a Fine White Bordeaux	
Riesling, Bex Nahe, Germany 2015	12/ 55
Crisp & Fruity. White Pineapple & Nectarine. Balance Zippy Acidity & Complex Minerality Throughout	
Pinot Gris, King Estate Willamette Valley, Oregon 2015	12/ 55
Tight & Tart. Honeydew, Pear & Wild Honey. Juicy Acidity w/ Mineral Notes. Clean, Long & Generous Finish	
Chardonnay, Kumeu New Zealand 2014	13/ 60
Beautiful. Burgundy-Like. Lively Lemon, Flinty Mineral. Hints of Fig & Peachy Ripeness. Crisp Minerality	
Pinot Noir, The Crusher Clarksburg, CA 2013	12/ 55
Medium Bodied. Juicy Plum & Glazed Strawberry. Nutmeg Spices. Earthy with a Touch of Minerality. French Oak	
Pinot Noir, Deloach Russian River, CA 2012	55
Medium Bodied. Velvety and Elegant. Juicy Plum & Shitake Mushroom. Soft Plush Mouthfeel with Perfect Balance. Subtle Spice Finish	
Cabernet Sauvignon, Seven Hills Walla Walla, Washington 2013	13/ 60
Med to Full Bodied. Boysenberry. Red Cherry. Toasted Hazelnut.Cinnamon. Garden Herbs & Lilac. Fine Earthy Tannins with Lasting Finish	
Malbec Estate, Dona Paula Mendoza, Argentina 2013	13/ 60
Full Bodied. Chewy Yet Fine Tannins. Complex Black Fruits, Violets and White Pepper. Graphite Notes. Persistent Finish	
Zinfandel, Project Paso Paso Robles, CA 2012	12/ 55
Medium Bodied. Bold Ripe Raspberry, Pomegranate & Cinnamon Bark. Dark Juicy Fruits. Floral. Long Dusty Tannins	
Petite Sirah, MD Lodi, CA 2013	54
85%Petite Sirah, 15% Petit Verdot.	
Gorgeous aromas of camphor, blueberries, blackberries, licorice, toast and subtle background smoke. Full-bodied with amazing velvety tannins and long finish	
Zinfandel ‘The Lust’, Michael David Lodi, CA 2012	75
GOLDMedal San Francisco Chronicle Wine Competition	
Full Bodied. Dark, Rich & Fabulous. Flavorful Layers of Ripe Berries, Caramel, Cedar and Dark Chocolate Truffle. Round Tannins. Very Long, Velvety Finish	