

# UNDER THE SEA



LIMITED EDITION

Tea Set

4/1/24 - 7/31/24



SON & GARDEN



CURIOUSER AND CURIOUSER!



## RESERVATIONS:

Please reserve on OpenTable (Under Experiences).

(must reserve 48hrs in advance)

**SAN FRANCISCO:**

Monday - Friday  
10 am to 2 pm

**PALO ALTO:**

Monday - Friday  
10 am to 1:30 pm



# Cherry Blossom

• DRINKS MENU •

SON & GARDEN



## Sakura Latte

Cherry Blossom and Milk

\$8

## Sakura

Cherry Blossom Elixir, and Sparkling Wine

\$15





DEAR CUSTOMERS,  
 NO ALCOHOL WILL BE SERVED  
 TO PERSONS UNDER 21 YEAR OF AGE  
 PLEASE BE PREPARED TO SHOW I.D.  
 • CALIFORNIA DRIVER'S LICENSE / I.D. CARD  
 • OUT-OF-STATE DRIVER'S LICENSE / I.D. CARD  
 • U.S. MILITARY I.D.  
 • BOTH U.S. AND FOREIGN PASSPORTS WITH PHOTOGRAPH  
 • A PERSON MAY NOT COMBINE TWO UNACCEPTABLE I.D.'S  
 TO MAKE ONE ACCEPTABLE I.D.



**LIQUID BRUNCH**

- Cloud 9** 17  
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- Into the Forest** 16  
Ice bear, fresh kiwi, green apple, Vodka, lemon, sparkling wine
- Morning Mimosa** 12  
sparkling wine, fresh squeezed orange juice
- Let's Get Marry** 14  
vodka, spicy house bloody marry, horseradish, pickles, celery, chill salt rim
- My Little Ruby Bird** 18  
served on a tree top:  
tequila blanco, hisbicus liqueur, giffard wild elderflower, lemon, sparkling wine
- Beauty and the Beast** 18  
ketel one citroen, lemoncello, elderflower liqueur, lemon, pineapple, passion fruit
- Ice scream for ice cream** 17  
Vodka, equator espresso, coastal charm coffee liqueur, homemade salted caramel, vanilla ice cream, chocolate cone
- Under the Sea** 14  
chili Infused blanco tequila, lime, mermaid dust, sparkling wine
- La La Land** 18  
vida mezcal, Italicus, lavender lemonade, ginger beer

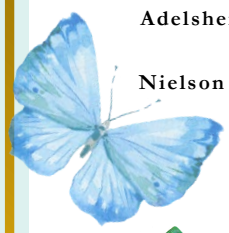
**BEER**

- East Brother Pilsner, Richmond, CA 8
- Almanac Flow Pale Ale, Alameda. CA 8
- Kyla Pink Grapfruit Kombucha, Hood River. OR 8
- Almanac Love Hazy IPA, Alameda, CA 10

**WINE**

- Wolffer Spring In Bottle Sparkling Rose (Non-Alcohol) 13/64
- Simonet Cuvee Rose Reserve 13/64
- Prosper Maufoux Crement de Bourgogne Blanc U. France 16/74
- Villa Marla Sauvignon blanc, Mariborough 2020 15/69
- Adelsheim Vineyard Chardonnay, Organ 18/64
- Nielson Santa Barbara Pinot noir Castoria 15/69

Son & Garden #Son & Garden







### BREAKFAST EGGS PLATE

rainbow potatoes and scone

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

++\$5 Egg white Add ++\$2.5 cheese

- Farm Eggs (2) Any Style** 15
- Applewood Smoked Bacon** 18
- Pork Sausage Patty** 18
- Apple Chicken Sausage** 18
- House made Bear Belly Bacon** 19

### OMELETS & SCRAMBLES

++\$5 Egg white Add ++\$2.5 cheese

- Son & Garden Omelet** 18

Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

- Farmhouse Omelet (Vegetarian)** 22

Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

- Frisco Scramble** 19

Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa

- Hawaii' Scramble** 22

Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

- Crabby Omelet** 29

Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

### CHEF'S SPECIAL

- Bibimbap** 24

Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi

- Belly Ranchero** 22

Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, salsa and rainbow potatoes

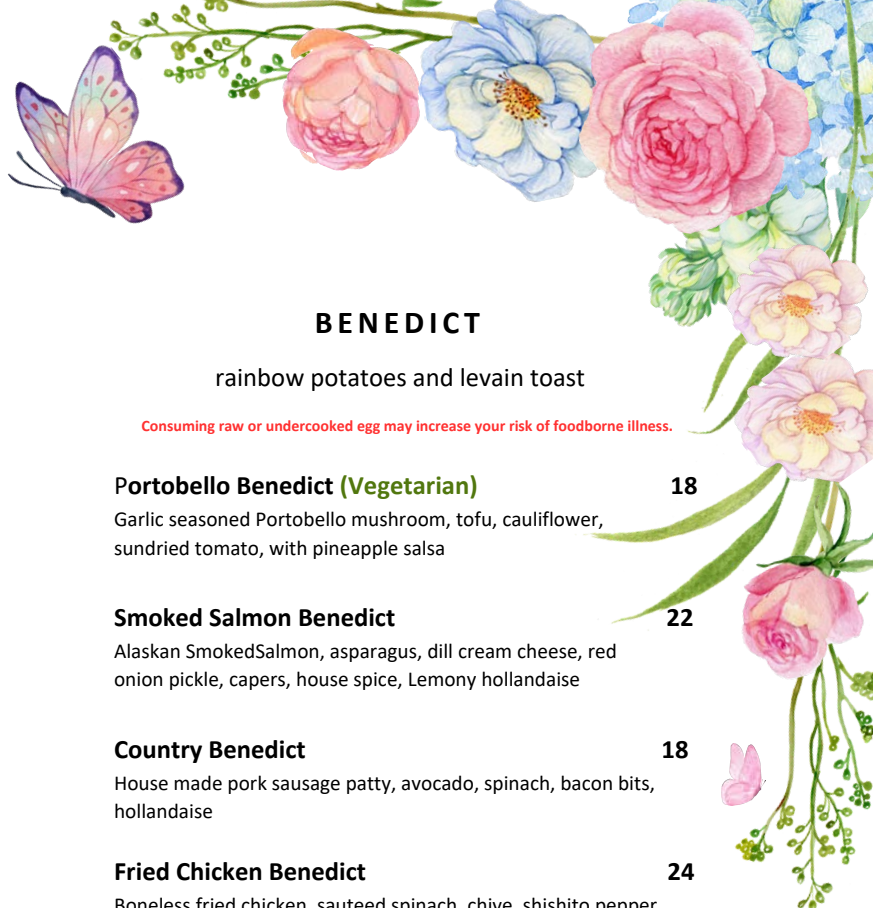
- Loco Moco** 27

Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

- Lobster Benedict\*\*\*Limited** MP

Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes

++ \$15 for whole live Maine lobster (1.25 lbs)



### BENEDICT

rainbow potatoes and levain toast

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

- Portobello Benedict (Vegetarian)** 18

Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

- Smoked Salmon Benedict** 22

Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

- Country Benedict** 18

House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

- Fried Chicken Benedict** 24

Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

- Korean Benedict** 34

Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise

### GRIDDLE

- Matcha Mochi Pancakes** 20

Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce

- Ricotta Pancakes** 18

Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

- French Toast** 17

Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

- Deep Fried French Toast** 19

Fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit

### FOR A COMPLETE MEAL

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty + \$10 OR Bear Belly Bacon + \$12

### KID'S MENU

*Under the age of 8*

- Mickey Mouse Pancake** 14

Two bacon and scrambled egg

- Kid Cheeseburger** 14

Grilled wagyu beef patty, cheese, and fries

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.



## LUNCH

### SANDWICH & PANINI

Choice of mixed greens OR steak fries

Ciabatta roll & Cilantro aioli

#### Farmhouse Melt (Vegetarian) 19

Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

#### Grilled Cheese Panini 18

Cheddar, Swiss cheese, Jack, caramelized onion, bacon jam and scramble eggs

#### ChickenPanini 20

Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

### BURGER

Choice of mixed greens OR steak fries

Brioche bun & Cilantro aioli

#### Veggie Burger (Vegetarian) 24

Cauliflower, sun-dried tomato, portabella mushroom, quinoa, kale, alfalfa, balsamic glazed, cheddar

#### Tripple Cheese Burger 27

Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese, pepper jack cheese, bacon, avocado, tomatoes, lettuce

#### My Son! Burger/ Double Patty +\$12 29

Half a pound grilled Wagyu Beef patty, bacon jam, Bear Belly bacon, fried egg, arugula, brioche bun, jack

### SIDE

Housemade Pastry 8

Toast 5

Two eggs 7

Bear belly bacons 12

Chicken sausages 8

Pork sausage patty 8

Bacons 8

Avocado 4

Hollandaise 4

Home fries 7

Fruits Cup 8

## SALAD

Served with grilled Levain

#### Shrimp Salad 25

Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

#### Grilled Chicken Salad 24

Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan

## BEVERAGES

#### Fresh Squeezed Orange Juice 8

#### Lavender Spritzer Fruity & Floral, Lemon, CO2. 8

#### Q Ginger Beer 5

#### House Black Iced Tea 6

#### Mexican Coke 6

#### San Benedetto Sparkling Water Italy 500 ml 7

## HARNEYS & SON TEAS 6

#### Royal English Breakfast ceylon black tea, smooth full bodied

#### Earl Grey Supreme black tea, bergamot, lemony flavor

#### Paris black tea, floral, vanilla

#### Dragon Pearl Jasmine floral & pretty

#### Mother's rosebuds, chamomile, citrus

#### Peppermint aromatic, crisp, help digestion

#### Indigo Punch vibrant, crisps, fruity, earthy with touch of sweetness

#### Japanese Sencha fine green tea

## EQUATER COFFEE (MARIN COUNTY)

+ \$1 Oat Milk

Bear sugar Matcha latte hot/cold 10

Dripped Coffee 5

Espresso 4.5

Americano 5

Cold brew 5

Cappuccino/ Latte 6

Coconut Cream Latte 7

Mocha 7

Milk (Whole milk, Oat milk) 6

Hot Chocolate & Marshmallow 6.5

### SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

Please let us know about your dietary restrictions/ allergies prior to ordering  
 \*\*In Order to Prepare Your Food in Timely Manner, No Substitutions Please\*\*

20% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table OR additional charges may apply.

Corkage fee: Maximum 2 bottle per party;

First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML)

Carry-in dessert fee: \$2.5/person

75 minutes per seating as a courtesy to later reservations.

No outside food or drink allowed

Not responsible for lost or damaged articles or feelings.

All menu & prices are subject to change without notice.

No Substitutions

[Panorama Bread Company](#)

[New England Seafood](#)

[Snake River Farm Kobe Beef](#)

[Free Range Chicken Sausage](#)

[Golden Gate Meat Company](#)

[Pacific Produce](#)

[Equator Coffee](#)

[Executive chef Kasem Saengsawang.](#)