

ALICE IN WONDERLAND

SON & GARDEN



LIMITED EDITION

Tea Set

12/1/23 - 3/31/24

CURIOUSER AND CURIOUSER!

RESERVATIONS:

Please reserve on OpenTable (Under Experiences)

(must reserve 48hrs in advance)

SAN FRANCISCO:

Monday - Friday
10 am to 2 pm



MENLO PARK:

Monday - Friday
10 am, 11:30 am and 1 pm



PALO ALTO:

Monday - Friday
10 am to 1:30 pm



Lillet Blanc. Lo-Fi Amaro. Blood Orange. Ms.Better's Bitters

Kiss of Death



CRUNCHY CHICKEN, FRENCH TOAST STUFFED HONEY-SMOKED HAM,
CREAMY MASCARPONE AND BRIE; SERVED WITH SPICY JAM & HONEY

Mama Monte

\$27



I SCREAM FOR ICE CREAM

\$16

KOREAN RICE VODKA, EQUATOR DOUBLE ESPRESSO
COASTAL CHARM COFFEE LIQUEUR, HOMEMADE SALTED CARAMEL
VANILLA ICE CREAM, CHOCOLATE CONE



\$16

COME ON *Barbie* LET'S GO PARTY

GIN, LILLET BLANC, ELDERFLOWER SYRUP,
BUTTERFLY PEA FLOWER INFUSED,
LIME JUICE, GINGER BEER



Just Ken Cocktail

\$16

VODKA, LIGHT RUM, BLUE CURACAO, PINEAPPLE JUICE,
SIMPLE, PEYCHAUD BITTER

LIFE IS PLASTIC

it's Fantastic



\$16

CLEAN CO ALTERNATIVE TEQUILA NON-ALCOHOLIC,
RED DRAGON FRUIT, LEMON JUICE



SON & GARDEN

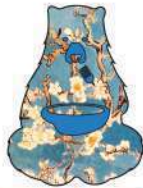
RAINBOW FRENCH TOAST

\$28



Fried French Toast Stuffed with Creamy Mascarpone Cheese, Vanilla Pastry Cream, and Fresh Fruit. Served with Vanilla Ice Cream on a Waffle Cone.
Topped with Cotton Candy, Lollipop, Sprinkles, and Whipped Cream

Dear customers,
no alcohol will be served
to persons under 21 year of age.
Please be prepared to show I.D.
Acceptable forms of 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.



Son & Garden

LIQUID BRUNCH

Cloud 9	17	Sunday Funday	14
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>		vodka, ginger puree, fresh mint, lime, CO2	
Into the Forest	16	Garden MaiThai	14
Ice bear, fresh kiwi, green apple, lemon, sparkling wine		white & dark rum, pineapple, orgeat, lime, tiki bitters	
Bloody Mary	16	Under the Sea	14
vodka, tomato juice, horseradish, pineapple garnish		chili infused blanco tequila, lime, mermaid dust	
Classic Mimosa	12		
sparkling wine, orange juice			

BOTTLED

East Brother Pilsner, Richmond, CA	8
Stiegal Grapefruit Ralder	8
Fruli Strawberry Beer, Belgium/ Fruit beer	12
Almanac Love Hazy IPA, Alameda, CA	10

WINE

Centorri Di Pavia Moscato , Italy 2019	13/ 58
Intense aromas of peaches, rose petals and ginger, delicately sweet and sparkling	
Scarpetta Prosecco DOC, Italy 2018	14/64
Light, floral, vibrant, honeydew, melon	
Roederer Estate Brut NV, Anderson Valley	15/68
Hint of apples, pears and lemon peel, spice and hazelnut	
Dom Ott Cht Romassan Ro�� Bandol, France 2020	16/75
Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit	
Balletto, Rose of Pinot Noir, Russian River Valley 2020	15/68
Fun, and lively with savory guava, watermelon, and lime flavors	
Cadre Stone Blossom Sauvignon Blanc, Edna Valley	15/68
Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander	
Balletto, Sparkling Brut Rose, Russian River Valley 2016	90
Cherry - Strawberry, aromas, light, yeasty mid-palate & mineral core	
Billecart Salmon Brut Ro�� Champagne NV, France	155
Light, elegant, fresh strawberry and berry aromas	
Copain Pinot Noir, Anderson Valley, CA 2016	16/75
Raspberry, and red currants on the pallet, notes of vanilla and sweet tea leaves, lush and silky texture.	
Set in Stone Cabernet Sauvignon, Alexander Valley	19/90
Superb! velvety rich, elegant, lush black plum, supple tannins, long lasting forever	



Son & Garden



#Sonandgarden



BREAKFAST EGGS PLATE

rainbow potatoes and biscuit

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
Housemade 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, Monterey jack, cherry tomatoes, salsa	

Hawaii’ Scramble	22
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa	

Crabby Omelet	29
Jumbo Lump Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa	

CHEF’s SPECIAL

Bibimbap	24
Stone Pot Japanese Rice, Fried Chicken, mushroom fried egg, Asparagus, bell pepper, spinach, Kimchi	

Loco Moco	26
Half a pound grilled Wagyu beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy, parmesan	

Belly Ranchero	22
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, salsa, and rainbow potatoes	

Morning Beef Stew	29
Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg	

Lobster Benedict *Limited (15 mins prep time)	35
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

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, shishito pepper, mushroom demi-glace	

Bear Belly Benedict	23
Bear Belly Bacon, grilled asparagus, pickled chili, House made hollandaise	

Korean Benedict	34
Bone-in short rib, kimchi Fried rice, mushroom, spinach, carrot, bell pepper, House made hollandaise	

GRIDDLE

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



LUNCH (START AT 11AM)

Sandwich & Panini

Choice of mixed greens OR steak fries
Ciabatta roll & Cilantro aioli

Farmhouse Melt (Vegetarian) 19
Wheat, asparagus, zucchini, bell pepper, mushroom,
arugula, quinoa, garlic aioli, Swiss

Chicken Panini 19
Grilled chicken, basil, tomato, balsamic glazed, alfalfa,
fresh mozzarella and garlic aioli

Burger

Choice of mixed greens OR steak fries
Brioche bun

Veggie Burger (Vegetarian) 24
Cauliflower, sundried tomato, portabella mushroom,
quinoa, arugula, cheddar

My Son! Burger / Double Patty +\$12 28
Grilled Wagyu beef patty, bear belly bacon, caramelized onion
bacon jam, aioli, fried egg, arugula, jack

Jr.'s Burger 25
Half a pound grilled Wagyu Beef patty, avocado, microgreens,
spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed,
goat cheese

SIDE

House made Pastry 8
Toast 5
Two eggs 7
Bear belly bacon 12
Chicken sausage 8
Pork sausage patty 8
Bacon 8
Avocado 4
Hollandaise 4
Home fries 7
Fruit Bowl 8



20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menu & prices are subject to change without notice.
Corkage fee: Maximum 2 bottle per party;
First \$35/bottle (750ML). Second bottle onwards \$35/bottle (750ML)
Carry-in dessert fee: \$2.5/person
60 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.

SALAD

Served with grilled Levain

Shrimp Salad 24
Grilled shrimps, mixed green, red wine balsamic,
cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

BEVERAGES

Q Ginger Beer 5
Mexican Coke 6
House Iced Tea *unsweetened seasonal tea* 6
Sparkling/ Flat Water *Saratoga, Utah 12oz* 8
Fresh Orange Juice 7
Lavender Spritzer *Fruity & Floral, Lemon, CO2* 8

HARNEYS & SON TEAS

6

Royal English Breakfast *Ceylon black tea, smooth full bodied*
Earl Grey 'Paris' *black tea, bergamot, vanilla*
Chai *Indian black tea, cardamom, vanilla, cloves*
Formosa Oolong *subtle sweet notes, toasty*
Lapsang Souchong *ancient Chinese smoky black tea*
Japanese Sencha *fine green tea*
Chamomile Lavender *floral & pretty*
Peppermint *aromatic, crisp, help digestion*
Blooming Flower Tea 7
jasmine, green, calendula, can steep up to 3 times

EQUATER COFFEE (Marin County)

+\$1 Soy / + \$1 Oat Milk / +0.5 Caramel or Vanilla / +0.5 Ice

Dripped Coffee 5
Espresso 4.5
Americano 5
Cappuccino/ Latte 6
Chai Latte 6.5
Green Tea Latte 6.5
Pumpkin Spice Latte 6.5
Milk (whole milk, oat milk, soy) 6
Nitro Coffee 7
Affogato 12

[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](#)



SON & GARDEN CUP

- Material: Ceramic
- Matte speckled outer finish with matching solid color interior
- Natural clay base
- Capacity: 12oz



\$5



SON & GARDEN PIN