

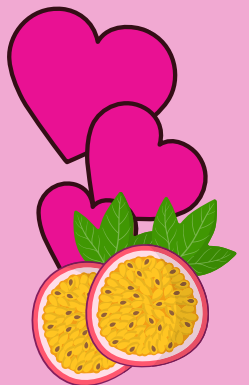
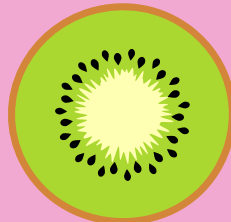
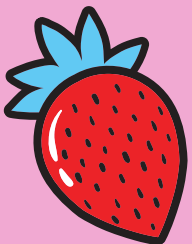
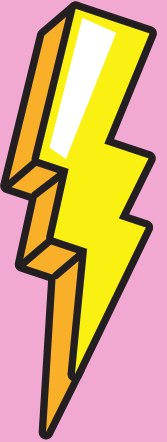
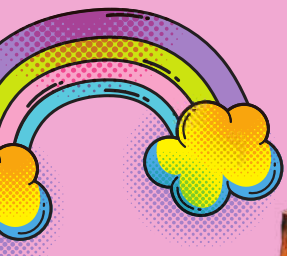


BOBAMOSA

Cava sparkling wine and a choice of your boba flavor. Boba Mosa, What a fun way of drinking Mimosa. The boba is filled with juice. The fizz makes boba rise to the top and comes in three different flavors.

Choice of Flavors Popping Boba
Strawberry, Kiwi, or Passionfruit

\$16



Valentine's Month Special

CUPID'S CLOUD

\$21

DREAMY RED VELVET PANCAKES
TOPPED WITH VANILLA CREAM CHEESE CLOUD.
PEARL SUGAR. FRESHLY SLICED STRAWBERRY PETALS.
VERMONT MAPLE SYRUP



SON & GARDEN

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 18

cotton candy cloud, lillet blanc, dolin blanc,
pineapple, sparkling wine. *Edible Butterfly*

Into the Forest 17

Ice bear, fresh kiwi, green apple, lemon, sparkling wine

Morning Mimosa 14

sparkling wine, fresh squeezed orange juice

The Beet 14

LoFi gentian, beet juice, orange juice, ginger

Let's Get Marry 16

Vodka, spicy house bloody marry, horseradish, pickles, celery, chili salt rim

Beauty and the Beast 18

Ketel One Citroen, lemongello, elderflower liqueur, lemon, pineapple, passion fruit, rose bitter

Under the Sea 17

chili infused tequila, lime, mermaid dust, sparkling wine

La La Land 18

Tequila Blanco, 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

Helfrich Cremen D'Alsace NV, France	16 /74
Cazanove Champagne NV, France (Half Bottle)	45
Laurent-Perrier Champagne NV, France	125
Henriot Brut Rose NV, France	135

Long Meadow Ranch Sauvignon Blanc, California	16 /75
Adelsheim Vineyard Chardonnay, Oregon	18 /84

Nielson Santa Barbara Pinot noir, California	15 /69
Slingshot Cabernet Sauvignon, North Coast 2019	16 /74
Frog's Leap Estate Cabernet Sauvignon, Napa Valley	125



Son & Garden



#Sonandgarden



BREAKFAST EGGS PLATE

rainbow potatoes and biscuits

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

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

Farm Eggs (2) Any Style

Applewood Smoked Bacon	19
Pork Sausage Patty	19
Apple Chicken Sausage	19
House made Bear Belly Bacon	22

OMELETS & SCRAMBLES

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

Son & Garden Omelet	22
Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese	

Tofu Omelet (Vegetarian)	20
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa	

Farmhouse Omelet (Vegetarian)	22
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese	

Sunshine Scramble	21
Applewood smoked bacon, onion, mushroom, and cheddar	

Frisco Scramble	21
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa	

Hawaii’ Scramble	24
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa	

Crabby Omelet	32
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa	

CHEF’s SPECIAL

Bibimbap	28
Stone Pot Japanese Rice, Fried Chicken, fried egg, Asparagus, bell pepper, spinach, kimchi	

Belly Ranchero Benedict	25
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, salsa and rainbow potatoes	

Loco Moco	31
Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy	

Morning Beef Stew	31
Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg	

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)	21
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa	

Smoked Salmon Benedict	24
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise	

Country Benedict	21
House made pork sausage patty, avocado, spinach, bacon bits, hollandaise	

Fried Chicken Benedict	27
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glaze	

Korean Benedict	37
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise	

Open Face Benedict	30
Half a pound grilled Wagyu Beef patty, onion, mushroom, spinach, poached eggs with demi-glaze	

GRIDDLE

Matcha Mochi Pancakes	21
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce	

Ricotta Pancakes	20
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	

French Toast	19
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit	

Deep Fried French Toast	21
fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit	

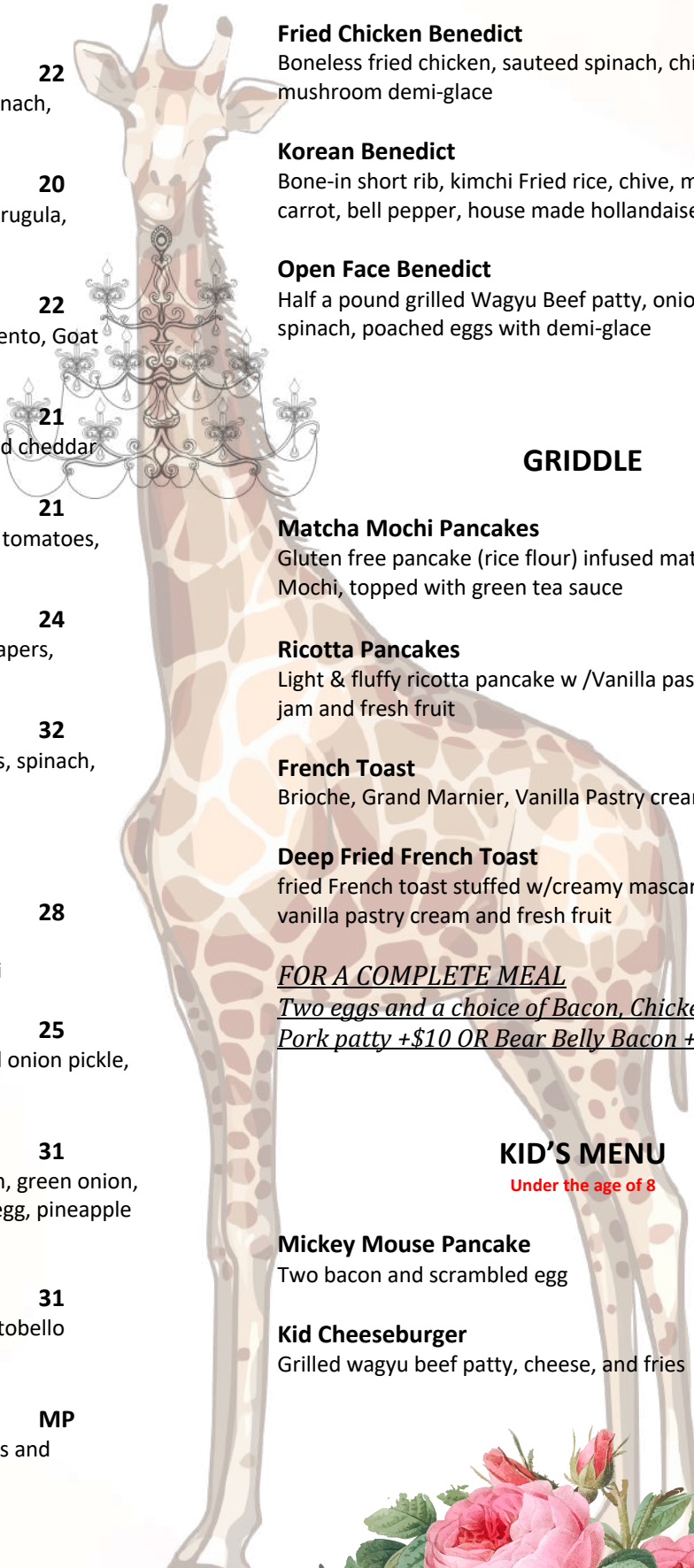
FOR A COMPLETE MEAL
Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty +\$10 OR Bear Belly Bacon +\$12

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	





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, garlic quinoa, garlic aioli, Swiss	
Grilled Cheese Panini	21
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs	
Chicken Panini	23
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella	
Bear Belly Panini	24
House made Pork Belly, Bacon Jam, arugula, Jack	
Ocean Panini	29
Dungeness crab, shrimps, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta	

Burger

Choice of mixed greens OR steak fries
Brioche bun

Veggie Burger (Vegetarian)	25
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
Jr.'s Burger	27
Half a pound grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese	
My Son! Burger / Double Patty +\$12	32
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, jack	



SIDE

Housemade Pastry	8
Toast	5
Two eggs	9
Bear belly bacon	12
Chicken sausage	10
Pork sausage patty	9
Bacon	9
Avocado	4
Hollandaise	4
Home fries	9
Fruit Cup	10

SALAD

Served with grilled Levain

Shrimp Salad	26
Grilled tiger prawns, little gems, mixed green, red wine balsamic, medley tomatoes, cucumber, avocado, pineapple salsa, spicy aioli, feta	
Grilled Chicken Salad	24
Little gems, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan	
Super Green	21
Baby spinach, baby kale, arugula, black olive, cucumber, tomatoes, avocado, pine nuts, feta, red wine balsamic	

BEVERAGES

Q Ginger Beer	5
House Iced Tea <i>unsweetened seasonal tea</i>	6
Mexican Coke	6
Fresh Squeezed Orange Juice	7
Lavender Spritzer <i>Fruity & Floral, Lemon, CO2</i>	10
San Benedetto Sparkling Water <i>Italy 500 ml</i>	7

HARNEYS & SON TEAS

7

Royal English Breakfast	<i>ceylon black tea, smooth full bodied</i>
Earl Grey Supreme	<i>black tea, bergamot, lemony flavor</i>
Paris	<i>black tea, floral, vanilla</i>
Dragon Pearl Jasmine	<i>floral & pretty</i>
Indigo Punch	<i>vibrant, crisps, fruity, earthy with touch of sweetness</i>
Japanese Sencha	<i>fine green tea</i>
Mother's	<i>rosebuds, chamomile, citrus</i>
Peppermint	<i>aromatic, crisp, help digestion</i>

EQUATER COFFEE (Marin County)

<i>+\$1 Oat Milk</i>	
Dripped Coffee	5
Espresso	4.5
Americano	5
Cappuccino/ Latte	6
Coconut Cream Latte	7
Mocha	7
Milk (Whole milk, Oat milk)	6
Hot Chocolate & Marshmallow	6.5

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 5 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)
No outside food or drink allowed
60 minutes per seating as a courtesy to later reservations.
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 Soengsawang