



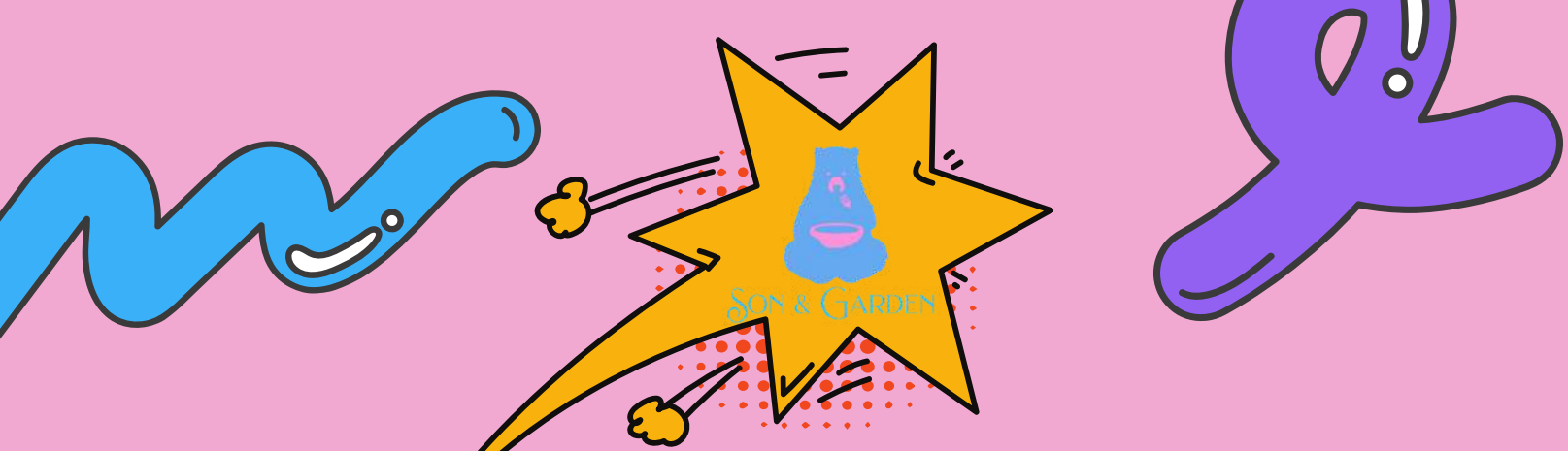
SON & GARDEN

LOVE POISON

KINKY PINK VODKA. DOLIN BLANC. BRUT ROSE.
RASPBERRY. FRESH PINK ROSE. RUBY PIXIE DUST.
SMOKE DRY ICE

\$36



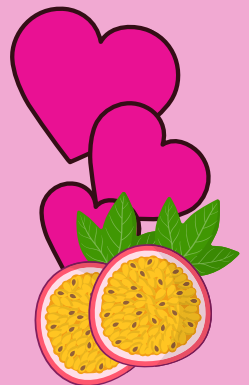
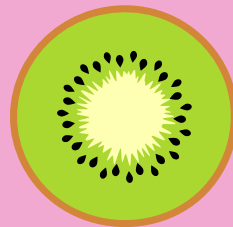
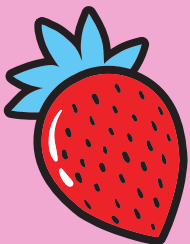
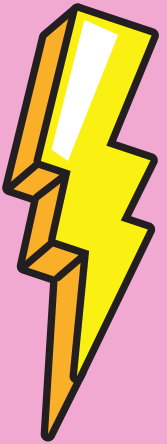
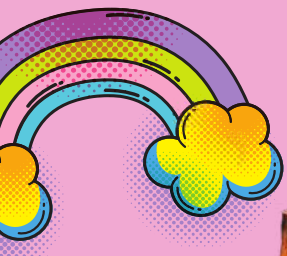


BOBAMOSAS

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**

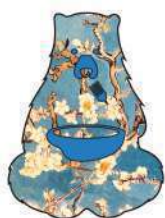


SON & GARDEN

Acceptable forms of I.D.

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.



Son & Garden

LIQUID BRUNCH

Cloud 9	18
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
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

Applewood smoked bacon, onion, mushroom, and cheddar 21

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-glace

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-glace

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

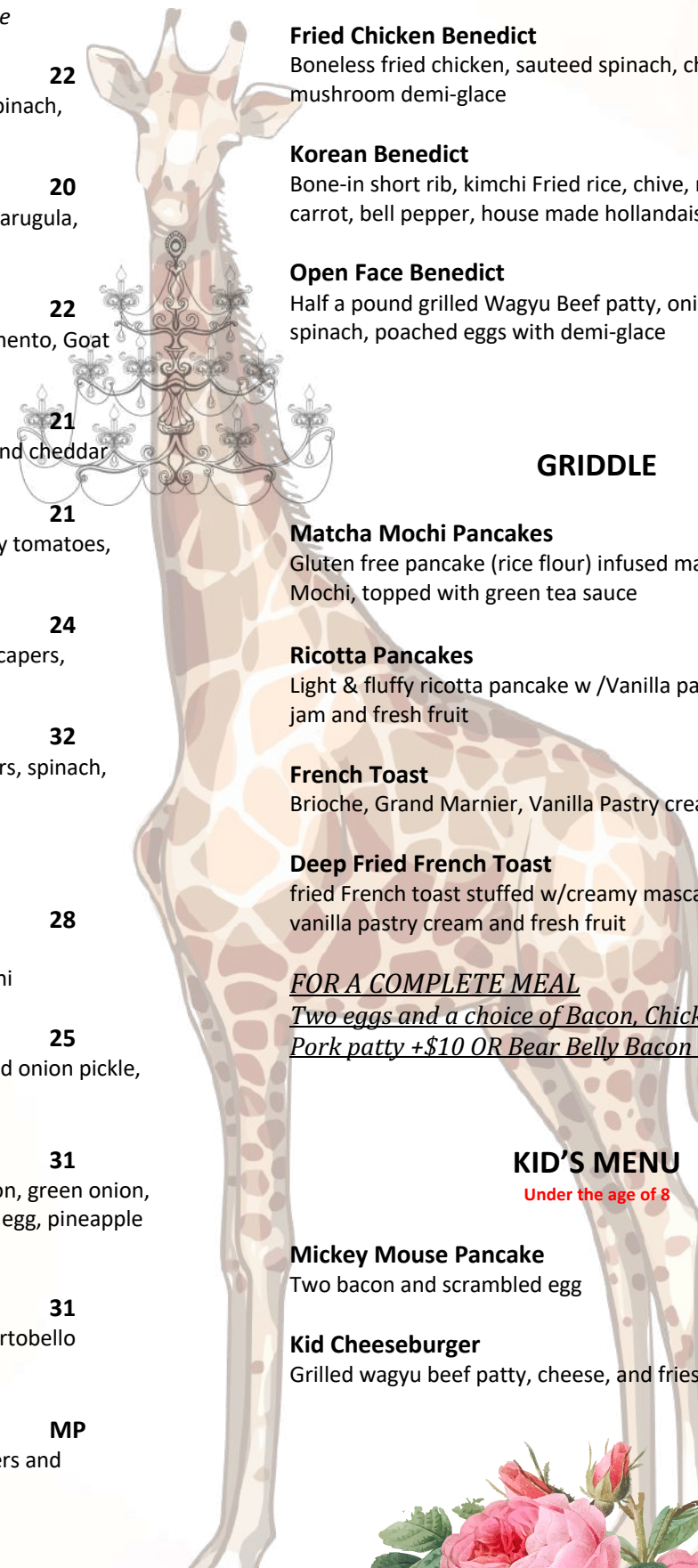
Under the age of 8

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



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

SALAD

Served with grilled Levain

Shrimp Salad	26
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	
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	9
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)

+\$1 Oat Milk

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

[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 Kosem Soengasawang](#)