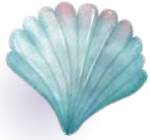


UNDER THE SEA

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



I SCREAM FOR ICE CREAM

\$16

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



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.
 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.



LIQUID BRUNCH

Cloud 9	17
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. Edible Butterfly	
Into the Forest	16
Ice bear, 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, lemongello, 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	
La La Land	18
vida mezcal, Italicus, lavender lemonade, ginger beer	



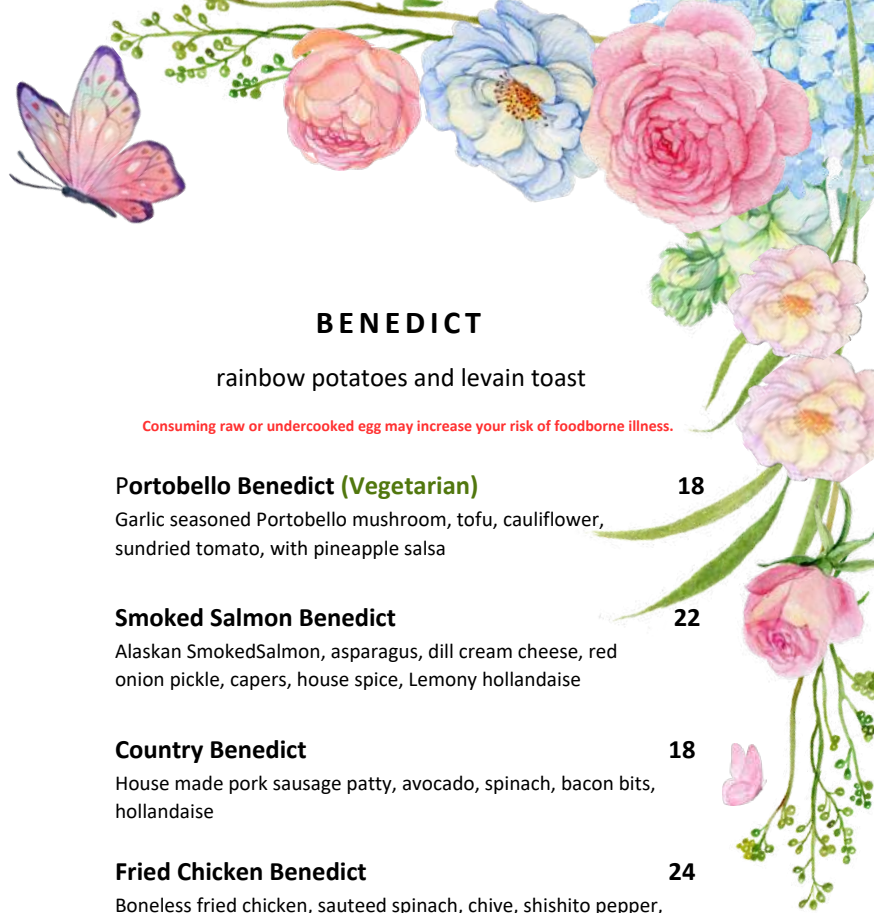
BEER

East Brother Pilsner , Richmond, CA	8
Almanac Flow Pale Ale , Alameda, CA	8
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 ciabatta

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

rainbow potatoes and ciabatta

++\$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

Tofu Omelet (Vegetarian) 18
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

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

Sunshine Scramble 19
Applewood smoked bacon, onion, mushroom and cheddar

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, mushroom, 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

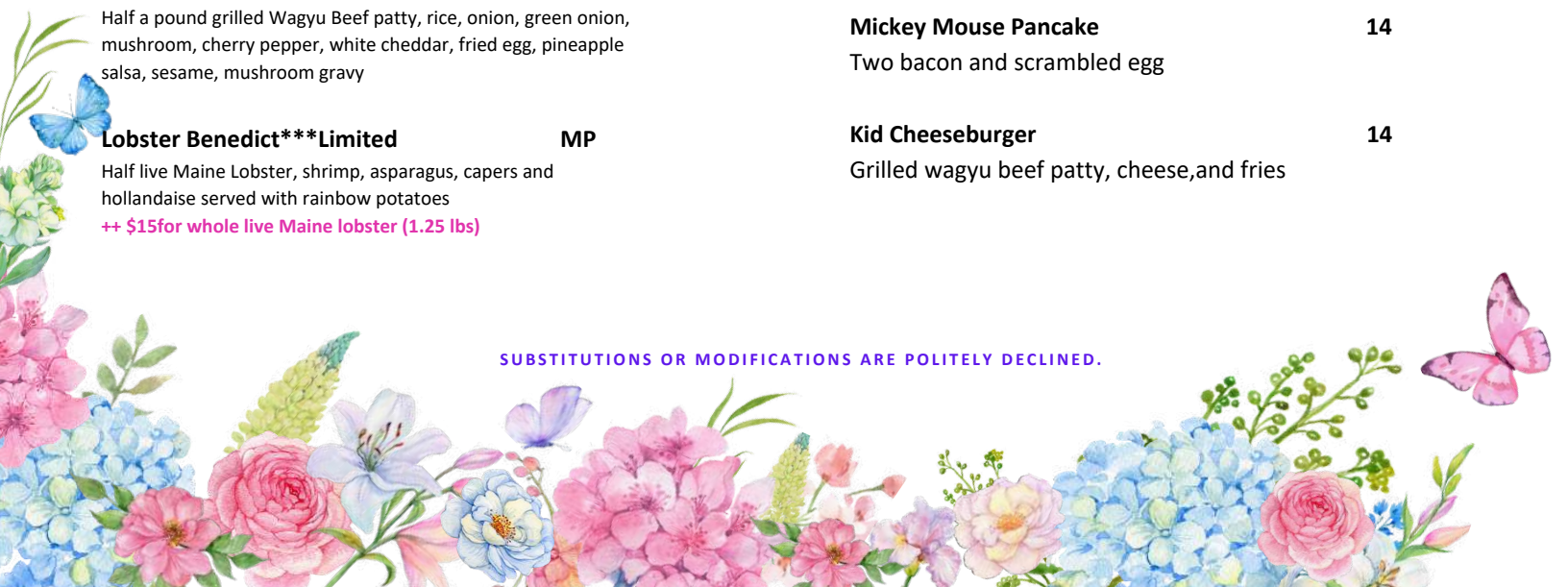
KID'S MENU

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 garlic 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, jack, caramelized onion, bacon jam and scramble eggs

ChickenPanini 20

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

Bear Belly Panini 24

House made Pork Belly, Bacon Jam, arugula, Jack

Ocean Panini 25

Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

BURGER

Choice of mixed greens OR garlic fries

Brioche bun & Cilantro aioli

Veggie Burger (Vegetarian) 24

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

Triple 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

Super Green 21

Baby spinach, kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine balsamic

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, bacon bite 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

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.](#)