

The Enchanted Rose

SON & GARDEN



LIMITED EDITION

Tea Set

8/1/24 - 11/30/24

BLOOMING LIKE A ROSE

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



SON & GARDEN

The Krabby Patty Kollab "BOSSY DELUXE"

\$26



BOSSY DELUXE PATTY

A KRABBY PATTY DELUXE WITH SIGNATURE WAGYU BEEF, LETTUCE, TOMATOES, CHEDDAR CHEESE AND FRIED EGGS, SERVED WITH KRABBY AIOLI SAUCE SPREAD ON A BRIOCHE BUN.

CORAL FRIES

GOLDEN-BROWN WEDGES SPRINKLED
SERVED WITH KRABBY AIOLI SAUCE

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	
My Little Ruby Bird	18
served on a tree top: tequila blanco, hibiscus liqueur, giffard wild elderflower, lemon, sparkling wine	
Beauty and the Beast	18
ketel one citroen, lemongello, elderflower liqueur, lemon, pineapple, passion fruit	
I 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 Cremen de Bourgogne Blanc U. France	16/74
Villa Marla Sauvignon blanc, Mariborough 2020	15/69
Adelsheim Vineyard Chardonnay, Organ	18/64

 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	
++ \$15for 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 SmokedSalmon, 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	

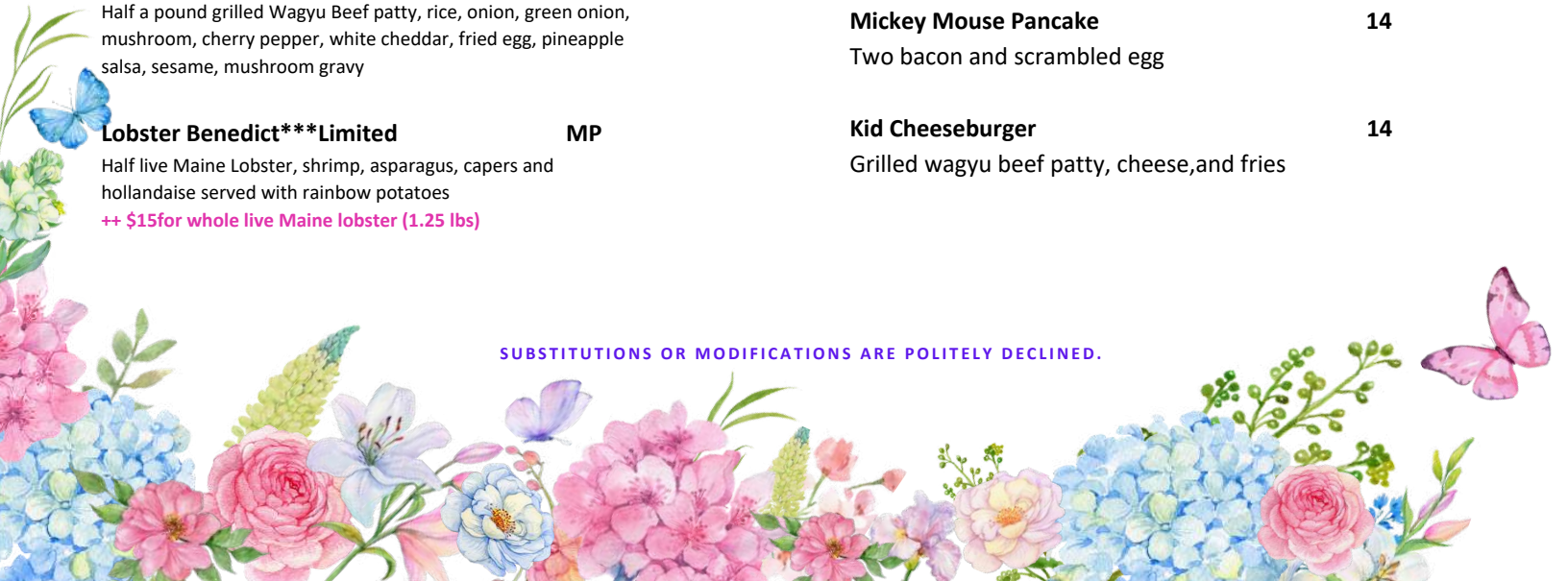
KID’S MENU

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

Coke 4

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 withtouch of sweetness

Japanese Sencha fine green tea

EQUATOR 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

CoconutCream 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](#).

