

Lo-Fi Amaro, Lillet Blanc, Blood Orange, Ms. Better's,
Pink Cotton Candy

\$16

Blushing Kiss





Purr-Fect Potion

*Sparkling Wine, Violet, Pink Cotton Candy,
and Cheshire Cat edible print*

\$14

I SCREAM FOR ICE CREAM

\$16

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



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 | 17 |
| cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i> | |
| Into the Forest | 16 |
| ice bear, fresh kiwi, green apple, 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, chili 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 | |
| Under the Sea | 14 |
| chili infused blanco tequila, lime, mermaid dust, sparkling wine | |
| La La Land | 18 |
| vida mezcal, italicus, lavender lemonade, ginger beer | |

BEER

- | | |
|--|----|
| East Brother Pilsner, Richmond, CA | 8 |
| Almaanac Flow Pale Ale, Alameda, CA | 8 |
| Kyla Pink Grapfruit Kombucha, Hood River, OR | 8 |
| Almanac Love Hazy IPA, Alameda, CA | 10 |

WINE

- | | |
|---|-------|
| Wolffer Spring In Bottle Sparkling Rose (Non-Alcohol) | 13/64 |
| Simonet Cuvee Rose Reservee | 13/64 |
| Prosper Maufoux Cremen de Bourgogne Blanc NV, France | 16/74 |
| Laurent-Perrier Champagne NV, France | 125 |
| Henriot Brut Rose NV, France | 135 |
| Villa Maria Sauvignon blanc, Marlborough 2020 | 15/69 |
| Adelsheim Vineyard Chardonnay, Oregon | 18/84 |
| Nielson Santa Barbara Pinot noir, California | 15/69 |



Son & Garden



#Sonandgarden



SON & GARDEN

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 15
- Applewood Smoked Bacon 18
- Pork Sausage Patty 18
- Apple Chicken Sausage 18
- House made 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

- Tofu Omelet (Vegetarian) 18**
- 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 19**
- Applewood smoked bacon, onion, mushroom, and cheddar

- 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

- 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, kimchi

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

- 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

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

- Lobster Benedict ***Limited 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 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

- Open Face Benedict 29**
- Half a pound grilled Wagyu Beef patty, onion, mushroom, spinach, poached eggs with demi-glace

GRIDDLE

- Matcha Mochi Pancakes 19**
- 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

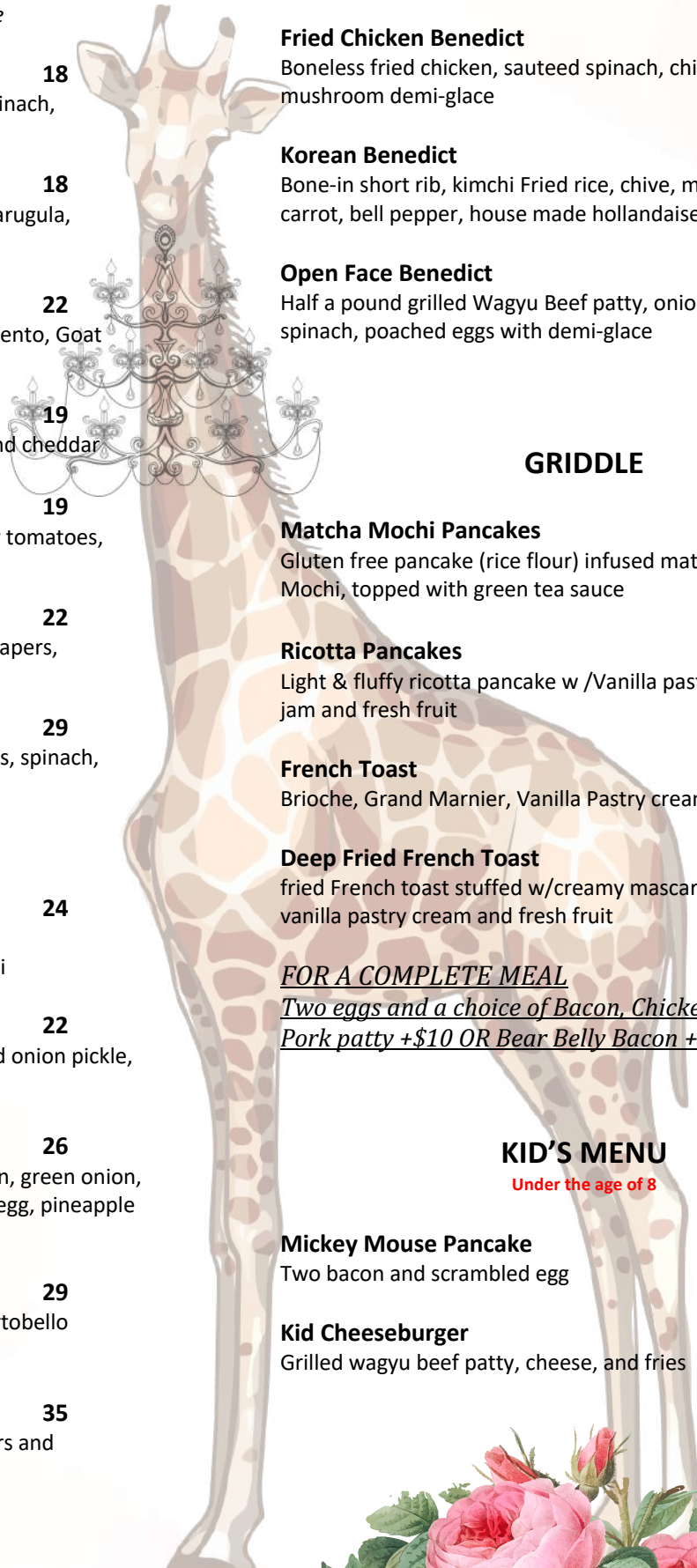
FOR A COMPLETE MEAL
Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty +\$10 OR Bear Belly Bacon +\$12

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





SALAD

Served with grilled Levain

- Shrimp Salad** 24
Grilled shrimps, little gems, mixed green, red wine balsamic, medley tomatoes, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad** 22
Little gems, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Super Green** 19
Baby spinach, baby kale, arugula, black olive, cucumber, tomatoes, avocado, pine nuts, feta, red wine balsamic

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** 18
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** 19
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini** 22
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini** 24
Dungeness crab, shrimps, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

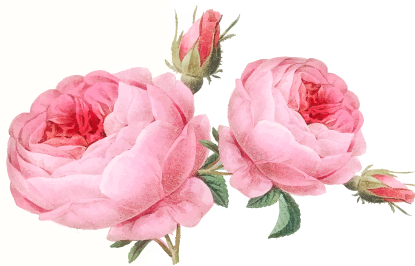
Burger

Choice of mixed greens OR steak fries
Brioche bun

- Veggie Burger (Vegetarian)** 24
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Jr.'s Burger** 25
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** 28
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, jack

SIDE

- Housemade 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 Cup 8



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 Saengsawang](#)

BEVERAGES

- Q Ginger Beer** 5
- House Iced Tea** *unsweetened seasonal tea* 6
- Mexican Coke** 6
- Fresh Squeezed Orange Juice** 7
- Lavender Spritzer** *Fruity & Floral, Lemon, CO2* 8
- 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*
- Indigo Punch** *vibrant, crisps, fruity, earthy with touch of sweetness*
- Japanese Sencha** *fine green tea*
- Mother's** *rosebuds, chamomile, citrus*
- Peppermint** *aromatic, crisp, help digestion*

EQUATER COFFEE (Marin County)

+ \$1 Oat Milk

- Espresso** 4.5
- Dripped Coffee** 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

