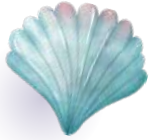


UNDER THE SEA

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





\$26

CAVIAR CROWN CRÊPE

This dish layers rich Gruyère and mozzarella cheeses with honey-smoked ham, fresh kale and earthy mushrooms, topped with a sunny-side-up egg crowns, and side of house salad +\$5 finished with luxurious caviar

A TRIBUTE TO THE UNCONDITIONAL, ENDLESS LOVE THIS MOTHER'S DAY.

FOREVER LOVE

Sparkling Wine, Aperol,
a hint of lemon,
with a keepsake photo

Homemade Fresh Strawberry & Rose Cordial,
garnished with rose petals, and adorned
of you + your supermom

\$18



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.
 • 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, fresh kiwi, 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, lemoncello, 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
- 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
- Almanac 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 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





BREAKFAST EGGS PLATE

rainbow potatoes and scone

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

- Farmhouse Omelet (Vegetarian)** 22

Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

- 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, poached egg, salsa and rainbow potatoes

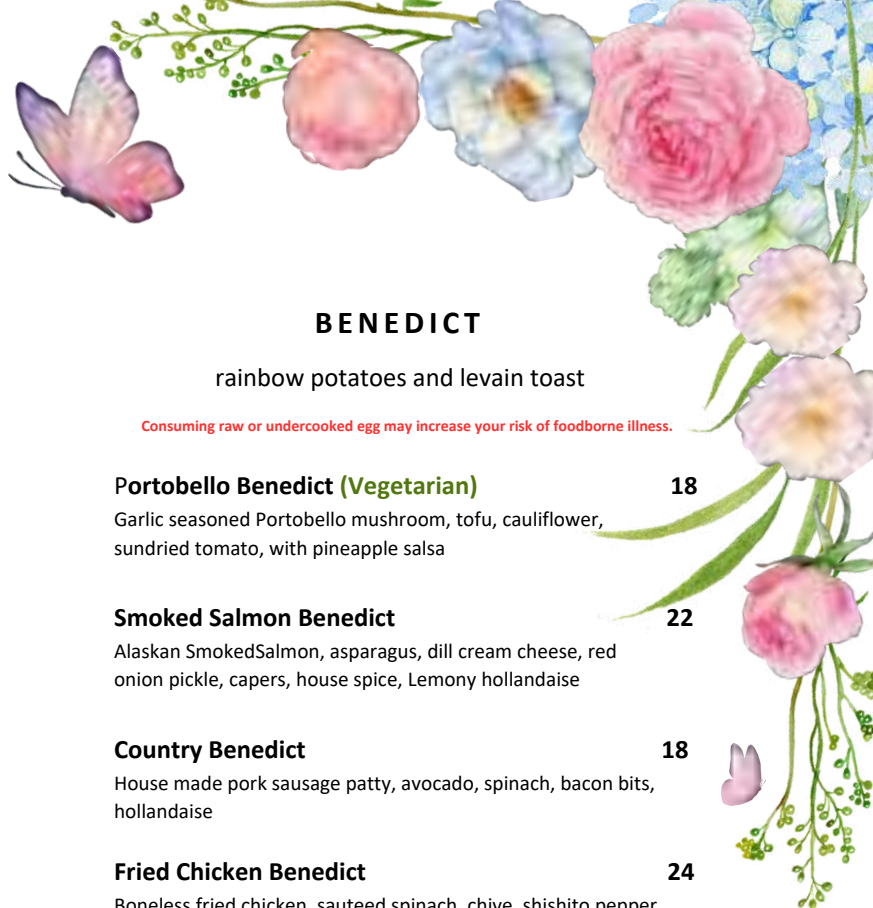
- Loco Moco** 27

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 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 cheese, Jack, caramelized onion, bacon jam and scramble eggs

ChickenPanini 20

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

BURGER

Choice of mixed greens OR steak fries

Brioche bun & Cilantro aioli

Veggie Burger (Vegetarian) 24

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

Tripple 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

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 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

75 minutes per seating as a courtesy to later reservations.

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](#)