

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



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



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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



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
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Country Pork Sausage, asparagus, mushroom,spinach, pimento, sundried tomato, Parmesan cheese

Farmhouse Omelet (Vegetarian)	22
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Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

Frisco Scramble	19
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Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack,Salsa

Hawaii’S Scramble	22
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Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

Crabby Omelet	29
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Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

CHEF’S SPECIAL

Bibimbap	24
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Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, mushroom, kimchi

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

Loco Moco	27
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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
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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
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Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

Smoked Salmon Benedict	22
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Alaskan SmokedSalmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

Country Benedict	18
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House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

Fried Chicken Benedict	24
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Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

Korean Benedict	34
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Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise

GRIDDLE

Matcha Mochi Pancakes	20
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Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce

Ricotta Pancakes	18
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Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

French Toast	17
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Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

Deep Fried French Toast	19
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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
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Two bacon and scrambled egg

Kid Cheeseburger	14
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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 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 garlic 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, 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

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
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
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](#).

