

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

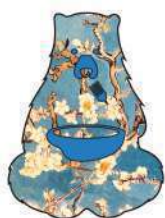


SON & GARDEN

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. *Edible Butterfly*
- 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, lemoncello, 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
- 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, 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
- 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

**GRIDDLE**

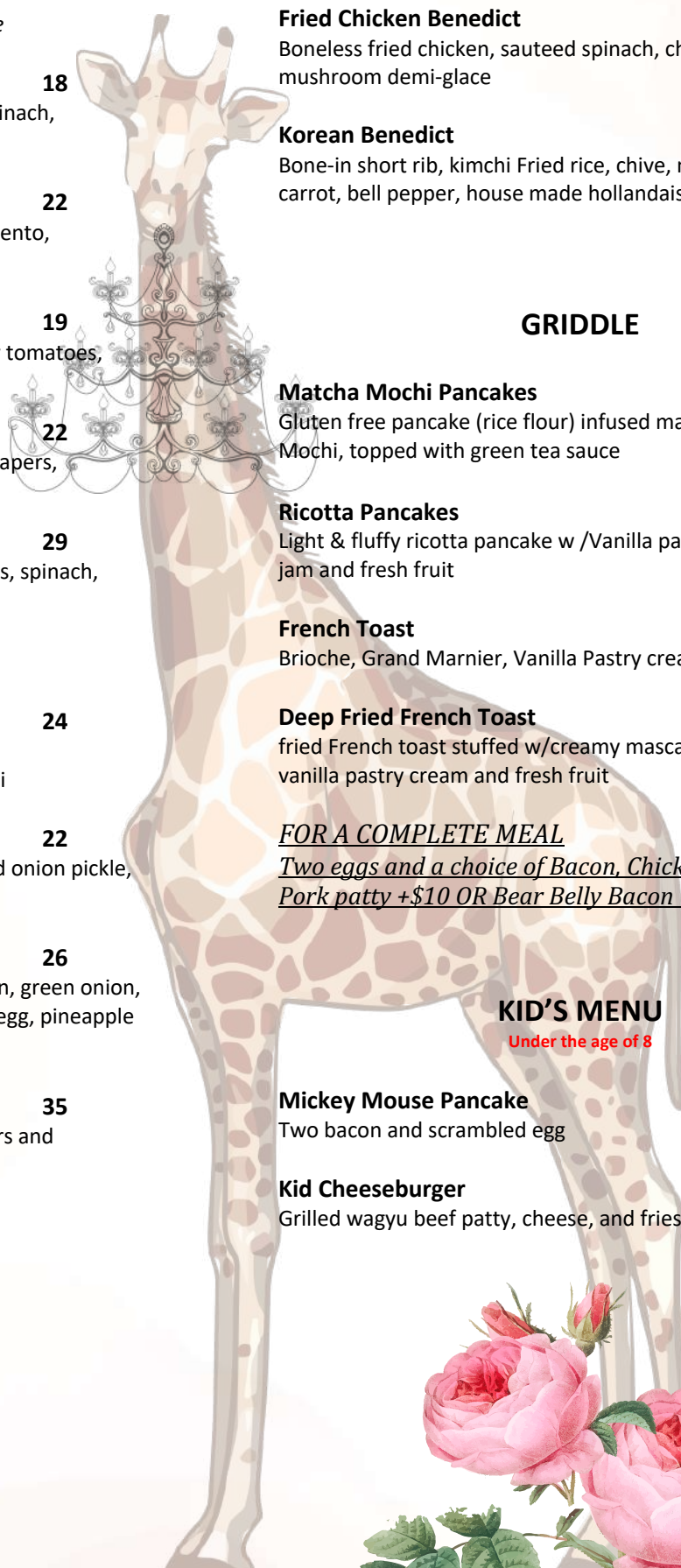
- Matcha Mochi Pancakes 19**  
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce
- Ricotta Pancakes 18**  
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit
- French Toast 17**  
Brioche, Grand Marnier, Vanilla Pastry cream and 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





## 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

### 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
- 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



### 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

### 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
- Cold Brew** 5
- Americano** 5
- Cappuccino/ Latte** 6
- Coconut Cream Latte** 7
- Mocha** 7
- Milk (Whole milk, Oat milk)** 6
- Hot Chocolate & Marshmallow** 6.5

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 Saengasawang](#)

