



APPETIZER

Kumamoto Oysters (6)	26
Seafood Tower	139
Whole Live Lobster, Kumamoto Oysters, tiger Prawns, PEI Mussels, Dungeness Crab meat, Scallop, Tuna tartare, Smoke salmon	
Tuna Tartare	21
Avocado, pine nuts, garlic, onion, crispy wonton	
Corn Ribs	15
Fresh corn rib, house bacon bites, white cream chili dust, Cotija cheese	
Garden	15
Cold Plate, Avocado Hummus, Assorted Fresh Garden Vegetables	
Avo Caprese	16
Whole avocado, fresh mozzarella, medley tomato, orange, house made pesto, balsamic	
Truffle Fries	18
Fresh Cut, Parmesan, Garlic Truffle Oil, 24K Gold	
Brussels Sprout (Vegetarian Available)	17
Crispy Brussels sprout, bear belly bacon, spicy aioli, pine nut, crispy garlic, lemon	
Flatbread Pizza	19
Bear belly bacon, house tomatoes sauce, smoke mozzarella, parmesan, pecorino cheese, arugula	
Beef Rolls	21
Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette	
Steamed Mussels	21
White wine, butter, basil, garlic, fennel, celery root, bacon, toasted	
Bone Marrow	19
German red cabbage, fennel salad, topped with chimichurri sauce	
Wings	19
Chicken wings, house spicy sauce, shishito, cilantro aioli	
Fried Calamari	19
Spicy aioli	

SOUP

Lobster Bisque	18
Rich Maine lobster bisque served with Levain toast	

SALAD

Beetroot Salad	20
Slow roasted beetroot, pear, radicchio, quinoa, goat cheese, truffle honey vinaigrette	
Warm Salad	26
Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, medley tomatoes, pluot, chickpeas, red wine balsamic topped w/fried egg	
Shrimp Salad	25
Grilled tiger prawns, little gems, mixed green, red wine balsamic, medley tomatoes, cucumber, avocado, pineapple salsa, spicy aioli, feta	

CHEF’S SPECIAL

Pork Shank	34
Slow cooked in red wine reduction, grilled broccolini, roasted brussels sprout, mashed potatoes	
Salmon Curry	32
Coconut curry sauce, zucchini, baby bok choy, bell pepper, brown rice	
Roasted Game Hen	36
Organic game hen, garlic quinoa brown rice, pine nuts, fennel, orange, bourbon reduction	
Loco Moco	36
Half a pound grilled Wagyu beef patty, Japanese rice, pearl onion, spinach, mushroom, white cheddar, fried egg, tomatoes salsa, sesame, homemade mushroom gravy	
Chef’s Cut Steak	49
Rib eye steak 12oz, roasted fingerling potatoes, baby turnip, baby onion, medley tomatoes, demi-glace, rosemary	
Gnocchi	27
Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese	
Veggie Burger (Vegetarian)	25
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
Cauliflower Steak (Vegetarian)	28
Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce	
Fried Chicken	29
Fried chicken thigh, roasted fingerling potatoes, turnip, onion pearl, pea, mushroom gravy, house salad	
Duck Confit	36
Garlic quinoa, baby bok choy, poached pear, duck jus	
Good Son Burger	32
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, jack, aioli, arugula, fried egg	
Bear Belly Carbonara	28
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas	
Tsunami Lobster	79
Live Maine Lobster with prawns, scallops, PEI mussels, cooked in yellow butter sauce, served with Turmeric rice	

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
90 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

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

I SCREAM FOR ICE CREAM

\$16

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



SON & GARDEN

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.



Son & Garden

COCKTAILS

Cloud 9	18
Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
Garden of Eden	22
Shochu, dolin rouge, lillet blanc, fresh squeeze passion fruit, D'arlo elderflower syrup	
Into the Forest	17
Ice bear, fresh kiwi, green apple, lemon, sparkling wine	
Under the Sea	16
chili infused soju, lime, mermaid dust, sparkling wine	
The Beet	15
LoFi gentian, beet juice, orange juice, ginger	
Daddy Bear	15
Punt E Mes, dolin Blanc, peychauds, orange bitters, big bear cube	
Peek a Mule	15
Dolin sweet vermouth, peach, Q ginger beer, lime, angostura bitters	

BEER

East Brother Pilsner, Richmond, CA	8
Kyla Pink Grapfruit Kombucha, Hood River, OR	8
Almanac Love Hazy IPA, Alameda, CA	10

WINE

Charles de Cazanove Champagne NV, France (half bottle)	45
Laurent - Perrier Champagne, NV France	125
Veuve Clicquot Champagne, NV France	135
Ruinart Rose Champagne NV, France	135
Alice Ose Prosecco Rose NV, Italy	17/74
Phelps Creek Riesling, Hood River, OR	15/68
Villa Maria, Sauvignon Blanc, Marlborough 2020	15/68
Freemark Abbey Chardonnay, Napa valley 2020	18/85
Carmel Road Pinot Noir, Monterey 2018	14/68
Slingshot Cabernet Sauvignon, North Coast 2019	16/74
Frog's Leap Estate Cabernet Sauvignon, Napa Valley	125

DESSERT WINE

Graham's 10 Years, Tawny Porto, Portugal	12
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Son & Garden



#Sonandgarden

BEVERAGES

SAN BENEDETTO SPARKLING WATER <i>ITALY 750 ML</i>	10
FRESH SQUEEZED ORANGE JUICE	9
BLACK ICED TEA <i>ART OF TEA</i>	6
MEXICAN COKE	6
LAVENDER SPRITZER <i>FRUITY & FLORAL, LEMON, CO2</i>	10

HARNEY & SONS TEA 7

ROYAL ENGLISH BREAKFAST <i>CEYLON BLACK TEA, SMOOTH, FULL-BODIED</i>	
EARL GREY SUPREME <i>BLACK TEA, BERGAMOT, LEMONY FLAVOR</i>	
PARIS <i>BLACK TEA, FLORAL, VANILLA</i>	
DRAGON PEARL JASMINE <i>FLORAL & PRETTY</i>	
INDIGO PUNCH <i>VIRBRANT, CRIPS, FRUITY, EARTHY WITH A TOUCH OF SWEETNESS</i>	
JAPANESE SENCHA <i>FINE GREEN TEA</i>	
MOTHER'S <i>ROSEBUDS, CHAMOMILE, CITRUS</i>	
PEPPERMINT <i>AROMATIC, CRISP, HELP DIGESTION</i>	
BLOOMING FLOWER TEA 8 <i>JASMINE, GREEN, CALENDULA. CAN STEEP UP TO 3 TIMES</i>	

EQUATOR COFFEE (MARIN COUNTY)

+ \$1 OAT MILK

BEAR SUGAR MATCHA LATTE <i>HOT/COLD</i>	12
ESPRESSO	5
AMERICANO	5
CAPPUCCINO/LATTE	6
COCONUT CREAM LATTE	7
MILK (<i>WHOLE MILK</i>)	6



Desserts

\$16

Once upon a time

Moist chocolate cake, cotton candy, berry

I love you very matcha

Matcha tiramisu, green tea sauce

Croissant bread pudding

Vanilla ice cream and caramel sauce

Lemon Tart

Raspberry sorbet and berry



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