

## APPETIZER

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

## SOUP

<b>Lobster Bisque</b>	<b>18</b>
Rich Maine lobster bisque served with Levain toast	

## SALAD

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

## CHEF'S SPECIAL

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



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.



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### COCKTAILS

- Cloud 9** 18  
Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- Garden of Eden** 22  
Shochu, dolin rouge, lillet blanc, fresh squeeze passion fruit, D'arlot 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** 14  
Dolin sweet vermouth, peach, Q ginger beer, lime, angostura bitters

### 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

- Cazanove Champagne NV, France (half bottle) 45
- Delamotte Le Mesnil Brut Champagne NV, France 98
- Nicolas Feuillate Rose Champagne NV, France 98
- Champagne Veuve Clicquot, NV France 135
- Alice Ose Prosecco Rose NV, Italy 17/70
- 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 20 Years, Tawny Porto, Portugal 12



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*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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