



APPETIZER

Kumamoto Oysters (6)	24
Seafood Tower	125
Whole Live Lobster, Kumamoto Oysters, tiger Prawns, PEI Mussels, Dungeness Crab meat, Scallop, Tuna tartare, Smoke salmon	
Tuna Tartare	19
Avocado, pine nuts, garlic, onion, crispy wonton	
Truffle Chicken Liver Mousse	18
Beef rolls	20
Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette	
Steamed Mussels	18
White wine, butter, basil, garlic, fennel, celery root, bacon, toasted	
Bone Marrow	17
German red cabbage, fennel salad, topped with chimichurri sauce	
Wings	17
Chicken wings, apricot habanero, shishito, cilantro aioli	
Fried Calamari	17
Spicy aioli	

SOUP

Lobster Bisque	18
Rich Maine lobster bisque served with Levain toast	

SALAD

Beetroot Salad	19
Slow roasted beetroot, pear, radicchio, quinoa, goat cheese, truffle honey vinaigrette	
Warm Salad	25
Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, cherry tomatoes, red wine balsamic topped w/fried egg	
Shrimp Salad	22
Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta	

BEVERAGES

San Benedetto Sparkling Water <i>Italy 750 ml</i>	10
Fresh Squeezed Orange Juice	8
Lavender Spritzer <i>Fruity & Floral, Lemon, CO2</i>	8.5
Black Iced Tea <i>Art of tea</i>	6
Mexican Coke	6
Bumblebee <i>Fresh orange juice, Espresso</i>	8.5

Please let us know about your dietary restrictions/ allergies prior to ordering

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)
 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

CHEF'S SPECIAL

Catch of the Day	MP
Grilled whole fish in lemon & white wine capers, quinoa	
Pork Shank	28
Slow cooked in red wine reduction, grilled broccolini, Garlic mushroom, mashed potatoes	
Roasted Game Hen	29
Organic game hen, garlic quinoa brown rice, pine nuts, fennel, orange, bourbon reduction	
Chef's Cut Steak	44
Rib eye steak 8oz, roasted fingerling potatoes, heirloom carrot, baby onion, demi-glace, rosemary	
Gnocchi	25
Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese	
Veggie Burger (Vegetarian)	23
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
Cauliflower Steak	27
Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce	
Fried Chicken	26
Roasted fingering potatoes, heirloom carrot, onion pearl, pea, mushroom gravy	
Duck Confit	29
Garlic quinoa, baby bok choy, poached pear, duck jus	
Good Son Burger	26
Grilled Wagyu beef patty, Bear Belly bacon, bacon jam, fried egg, jack, arugula	
Bear Belly Carbonara	25
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	

HARNEYS & SON TEAS

Royal English Breakfast	6.5	<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>
Lapsang Souchong		<i>ancient Chinese smoky black tea</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>

EQUATER COFFEE (Marin County)

<i>+ \$1 Oat Milk</i>	
Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba)	12
Espresso	4.5
Americano	4.5
Cappuccino/ Latte	5.5
Coconut Cream Latte	6
Milk (whole milk, Almond milk)	6

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

COCKTAILS

- Cloud 9** 18
Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- 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** 14
LoFi gentian, beet juice, orange juice, ginger
- Daddy Bear** 14
Punt E Mes, dolin Blanc, psychauds, orange bitters
- Peek a Mule** 14
Dolin sweet vermouth, peach, Q ginger beer, lime, angostura bitters

BEER

- East Brother Pilsner, Richmond, CA 8
- Delirium "Noel" Belgian Strong Dark Ale, Belgium 14
- Almanac Love Hazy IPA, Alameda, CA 10
- Kyla Pink Grapefruit kombucha, Oregon, CA 8

WINE

- Cazanove Champagne NV, France (half bottle) 45
- Marquis De Bel Aires NV, France 95
- Delamotte Le Mesnil Brut Champagne NV, France 98
- Nicolas Feuillate Rose Champagne NV, France 98
- Alice Ose Prosecco Rose NV, Italy 15/70
- Copain Chardonnay, Anderson Valley, 2016 17/80
- Tablas Creek Patelin de Tablas Blanc, Paso Robles 2020 14/68
- Carmel Road Pinot Noir, Monterey 2018 12/56
- Slingshot Cabernet Sauvignon, North Coast 2019 16/74
- Frog's Leap Estate Cabernet Sauvignon, Napa Valley 125

DESSERT WINE

- Vin De Glaciere, Riesling Ice Wine, Columbia Valley 14
- Graham's 20 Years, Tawny Porto, Portugal 12



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Desserts

\$15

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



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