



## APPETIZER

<b>Kumamoto Oysters (6)</b>	<b>28</b>
<b>Seafood Tower</b>	<b>129</b>
Whole Live Lobster, Kumamoto Oysters, tiger Prawns, PEI Mussels, Dungeness Crab meat, Scallop, Tuna tartare, Smoke salmon	
<b>Tuna Tartare</b>	<b>22</b>
Avocado, pine nuts, garlic, onion, crispy wonton	
<b>Truffle Chicken Liver Mousse</b>	<b>18</b>
<b>Garden</b>	<b>15</b>
Cold Plate, Avocado Hummus, Assorted Fresh Garden Vegetables	
<b>Fries</b>	<b>16</b>
Fresh Cut, Parmesan, Garlic Truffle Oil, 24K Gold	
<b>Brussels Sprout (Vegetarian Available)</b>	<b>17</b>
Crispy Brussels sprout, bear belly bacon, homemade sauce, pine nut, crispy garlic, lemon	
<b>Beef rolls</b>	<b>22</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>18</b>
German red cabbage, fennel salad, topped with chimichurri sauce	
<b>Wings</b>	<b>18</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>19</b>
Slow roasted beetroot, pear, radicchio, quinoa, goat cheese, truffle honey vinaigrette	
<b>Warm Salad</b>	<b>25</b>
Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, cherry tomatoes, red wine balsamic topped w/fried egg	
<b>Shrimp Salad</b>	<b>24</b>
Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta	

## BEVERAGES

<b>San Benedetto Sparkling Water <i>Italy</i> 750 ml</b>	<b>10</b>
<b>Fresh Squeezed Orange Juice</b>	<b>9</b>
<b>Black Iced Tea <i>Art of tea</i></b>	<b>6</b>
<b>Mexican Coke</b>	<b>6</b>
<b>Lavender Spritzer <i>Fruity &amp; Floral, Lemon, CO2</i></b>	<b>10</b>

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

## 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>Roasted Game Hen</b>	<b>34</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-glace, rosemary	
<b>Gnocchi</b>	<b>26</b>
Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese	
<b>Veggie Burger (Vegetarian)</b>	<b>24</b>
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
<b>Cauliflower Steak</b>	<b>28</b>
Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce	
<b>Fried Chicken</b>	<b>28</b>
Fried chicken thigh, roasted fingerling potatoes, turnip, onion pearl, pea, mushroom gravy, house salad	
<b>Duck Confit</b>	<b>34</b>
Garlic quinoa, baby bok choy, poached pear, duck jus	
<b>Good Son Burger</b>	<b>31</b>
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, jack, aioli, arugula, fried egg	
<b>Bear Belly Carbonara</b>	<b>27</b>
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas	
<b>Tsunami Lobster</b>	<b>89</b>
Live Maine Lobster with prawns, scallops, PEI mussels, cooked in yellow butter sauce, served with Turmeric rice	
<b>HARNEYS &amp; SON TEAS</b>	<b>6.5</b>
<b>Royal English Breakfast</b>	<i>ceylon black tea, smooth full bodied</i>
<b>Earl Grey Supreme</b>	<i>black tea, bergamot, lemony flavor</i>
<b>Paris</b>	<i>black tea, floral, vanilla</i>
<b>Dragon Pearl Jasmine</b>	<i>floral &amp; pretty</i>
<b>Lapsang Souchong</b>	<i>ancient Chinese smoky black tea</i>
<b>Japanese Sencha</b>	<i>fine green tea</i>
<b>Mother's</b>	<i>rosebuds, chamomile, citrus</i>
<b>Peppermint</b>	<i>aromatic, crisp, help digestion</i>
<b>Blooming Flower Tea</b>	<i>jasmine, green, calendula.</i>
	<i>can steep up to 3 times</i>

## EQUATER COFFEE (Marin County)

<b>+ \$1 Oat Milk</b>	
<b>Bear Sugar Matcha Latte</b> Hot/Cold	<b>12</b>
<b>Espresso</b>	<b>5</b>
<b>Americano</b>	<b>5</b>
<b>Cappuccino/ Latte</b>	<b>6</b>
<b>Coconut Cream Latte</b>	<b>7</b>
<b>Milk (whole milk)</b>	<b>6</b>



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*
- 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 Love Hazy IPA, Alameda, CA 10  
Kyla Pink Grapefruit kombucha, Oregon, CA 8

## WINE

- Cazanove Champagne NV, France (half bottle) 45  
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 18/85  
Tablas Creek Patelin de Tablas Blanc, Paso Robles 2020 14/68
- 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



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