



## APPETIZER

- Kumamoto Oysters (6)** 18
- Tuna Tartare** 15  
Avocado, pine nuts, garlic, onion, crispy wonton
- Beef rolls** 17  
Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette
- Steamed Mussels** 17  
White wine, butter, basil, garlic, fennel, celery root, bacon, toasted
- Bone Marrow** 17  
German red cabbage, fennel salad, topped with chimichurri sauce
- Wings** 16  
Chicken wings, apricot habanero, shishito, cilantro aioli
- Fried Calamari** 16  
Spicy aioli

## SOUP

- Lobster Bisque** 16  
Rich Maine lobster bisque served with Levain toast

## SALAD

- Beetroot Salad** 17  
Slow roasted beetroot, red quinoa, feta cheese, truffle honey vinaigrette
- Warm Salad** 22  
Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, red wine balsamic topped w/fried egg
- Shrimp Salad** 20  
Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta

## BEVERAGES

- San Benedetto Sparkling Water *Italy* 750 ml** 8
- Fresh Squeezed Orange Juice** 7
- Lavender Spritzer *Fruity & Floral, Lemon, CO2*** 7
- Black Iced Tea *Art of tea*** 5
- Mexican Coke** 5
- Bumblebee *Fresh orange juice, Espresso*** 6.5

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** 26  
Slow cooked in red wine reduction, grilled broccolini, brussel sprouts, mashed potatoes
- Roasted Game Hen** 27  
Organic game hen, garlic quinoa brown rice, pine nuts, fennel, orange, bourbon reduction
- Chef's Cut Steak** 39  
Rib eye steak 8oz, roasted fingerling potatoes, heirloom carrot, baby onion, demi-glace, rosemary
- Gnocchi** 22  
Homemade gnocchi, spinach, mushroom, sundried tomatoes, cream sauce, parmesan
- Veggie Burger (Vegetarian)** 20  
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar 94
- Cauliflower Steak** 27  
Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce
- Fried Chicken** 24  
Roasted fingerling potatoes, heirloom carrot, onion pearl, pea, mushroom gravy
- Duck Confit** 28  
Garlic quinoa, baby bok choy, poached pear, duck jus
- Good Son Burger** 24  
Grilled Wagyu beef patty, Bear Belly bacon, bacon jam, fried egg, jack, arugula
- Bear Belly Carbonara** 22  
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas
- Tsunami Lobster** 59  
Live Maine Lobster with prawns, scallops, PEI mussels, cooked in yellow butter sauce, served with Turmeric rice

## HARNEYS & SON TEAs

- Royal English Breakfast** 6  
*ceylon black tea, smooth full bodied*
- Earl Grey 'Paris'**  
*black tea, bergamot, vanilla*
- Dragon Pearl Jasmine**  
*floral & pretty*
- Lapsang Souchong**  
*ancient Chinese smoky black tea*
- Japanese Sencha**  
*fine green tea*
- Mother's**  
*rosebuds, chamomile, citrus*
- Peppermint**  
*aromatic, crisp, help digestion*
- Blooming Flower Tea** 7  
*jasmine, green, calendula. can steep up to 3 times*

## EQUATER COFFEE (Marin County)

- +\$1 Soy Milk, Almond Milk, Oat Milk*
- Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba)** 8
- Espresso** 4.25
- Americano** 4.75
- Cappuccino/ Latte** 5.5
- Coconut Cream Latte** 6
- Milk (whole milk, non-fat, almond milk, soy)** 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.



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## COCKTAILS

- Cloud 9** 18  
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
- Under the Sea** 15  
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
- Coronado Salty Crew Blonde Ale, Coronado, CA 9
- Almanac Love Hazy IPA, Alameda, CA 10
- Kyla Pink Grapefruit kombucha, Oregon, CA 8

## WINE

- Cazanove champagne NV, France (half bottle) 45
- Veuve Clicquot Champagne NV, France 105
- 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
- Imagery Pinot Noir, Sonoma 2017 14/68
- Opolo Cabernet Sauvignon, Paso Robles 2018 16/74



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# *Desserts*

*\$14*

## **One upon the 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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