



APPETIZER

Kumamoto Oysters (6)	18
Tuna Tartare Avocado, pine nuts, garlic, onion, crispy wonton	14
Chicken Liver Mousse Apricot jam, puff pastry, parsley	14
Beef rolls Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette	16
Steamed Mussels White wine, butter, basil, garlic, fennel, celery root, bacon, toasted	16
Bone Marrow German red cabbage, fennel salad, topped with chimichurri sauce	16
Wings Chicken wings, apricot habanero, shishito, cilantro aioli	15
Fried Calamari Spicy aioli	15

SOUP

French Onion Soup	14
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SALAD

Warm Salad Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, red wine balsamic topped w/fried egg	20
Beetroot Salad Slow roasted beetroot, red quinoa, feta cheese, truffle honey vinaigrette	16
Chicory Salad Radicchio, Parmesan, fried anchovies	16

BEVERAGES

Saint Geron Sparkling Water <i>France 750 ml</i>	8
Fresh Squeezed Orange Juice	7
Lavender Spritzer <i>Fruity &amp; Floral, Lemon, CO2</i>	7
Black Iced Tea <i>Art of tea</i>	5
Mexican Coke	5
Bumblebee <i>Fresh orange juice, Espresso</i>	6.5

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 \$45/bottle (750ML). Second bottle onwards \$85/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.  
\$3 Sanitation fee will be applied per table

CHEF’S SPECIAL

Catch of the Day Grilled whole fish in lemon & white wine capers, quinoa	MP
Pork Shank Slow cooked in red wine reduction, grilled broccolini, brussel sprouts, mashed potatoes	26
Roasted Game Hen Organic game hen, garlic quinoa brown rice, pine nuts, fennel, orange, bourbon reduction	27
Chef’s Cut Steak Rib eye steak 8oz, roasted fingerling potatoes, heirloom carrot, baby onion, demi-glance, rosemary	32
Cauliflower Steak Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce	27
Fried Chicken Roasted fingerling potatoes, heirloom carrot, onion pearl, pea, mushroom gravy	24
Duck Confit Garlic quinoa, baby bok choy, poached pear, duck jus	28
Good Son Burger Grilled Wagyu beef patty, Bear Belly bacon, bacon jam, fried egg, jack, arugula	24
Bear Belly Carbonara Fettuccine, pecorino, parmesan, green peas	22
Tsunami Lobster Live Maine Lobster with prawns, scallops, PEI mussels, cooked in yellow butter sauce, served with Turmeric rice	59

HARNEYS & SON TEAs5

Royal English Breakfast	<i>ceylon black tea, smooth full bodied</i>
Earl Grey ‘Paris’	<i>black tea, bergamot, vanilla</i>
Dragon Pearl Jasmine	<i>floral &amp; 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	<i>jasmine, green, calendula. can steep up to 3 times</i>

EQUATER COFFEE (Marin County)

<i>+ \$1 Soy Milk, Almond Milk, Oat Milk</i>	
Bear sugar Matcha latte hot/cold ( <i>+\$1.5 crystal boba</i> )	6.5
Espresso	4.25
Americano	4.75
Cappuccino/ Latte	5.5
Coconut Cream Latte	5.5
Milk (whole milk, non-fat, almond milk, soy)	6



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

LIQUID BRUNCH

- Cloud 9

17

Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- The Beet

14

LoFi gentian, beet juice, orange juice, ginger
- Daddy Bear

14

Punt E Mes, dolin Blanc, peychauds, orange bitters
- Peek a Mule

14

Dolin sweet vermouth, peach, Q ginger beer, lime, angostura bitters
- Under the Sea

15

chili infused soju, lime, mermaid dust, sparkling wine

BEER

- Scrimshaw Pilsner, Fort Bragg, CA

7
- Boont Amber Ale, Boonville, CA

8
- Mother Earth Brew Boo Koo IPA, Vista, CA

9
- East Brother Oatmeal Stout, Richmond, CA

8
- Golden State Cider Mighty Dry, CA

7
- Stiegal Grapefruit Radler, Austria

8

WINE

- Scarpetta Prosecco DOC, Italy 2018

13/ 60
- Delamotte Champagne NV, France

98
- Richard Grant Cuvee Rose Brut, Napa

13/ 60
- Ferrari Carano Sangiovese Ro e, Sonoma 2018

13/ 60
- Pascal Jolivet Sancerre Loire, France 2018

18/ 85
- Etude Pinot Gris, Cameros 2017

15/ 70
- Bella Grace Zinfandel, Amador County 2016

13/ 60
- Patz & Hall Chardonnay, Sonoma 2017

16/ 74
- Imagery Pinot Noir, Sonoma 2017

14/ 68
- Cantine Povero, Monferrato Dolcetto, Italy

12/ 56
- Penfold Cabernet Sauvignon, Australia 2016

15/ 70





# *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



Son & Garden



#Sonandgarden