



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

Beetroot Salad Slow roasted beetroot, red quinoa, feta cheese, truffle honey vinaigrette	16
Warm Salad Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, red wine balsamic topped w/fried egg	20
Shrimp Salad Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta	20

BEVERAGES

Saint Geron Sparkling Water <i>France 750 ml</i>	8
Fresh Squeezed Orange Juice	7
Lavender Spritzer <i>Fruity & 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-glace, rosemary	36
Gnocchi Homemade gnocchi, spinach, mushroom, sundried tomatoes, cream sauce, parmesan	22
Veggie Burger (Vegetarian) Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	20
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 TEAS

Royal English Breakfast	5	<i>ceylon black tea, smooth full bodied</i>
Earl Grey 'Paris'		<i>black tea, bergamot, 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 7		<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>	7
Espresso	4.25
Americano	4.75
Cappuccino/ Latte	5.5
Coconut Cream Latte	5.5
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.



Son & Garden

COCKTAILS

- 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



Son & Garden



#Sonandgarden



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



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