



APPETIZER

Kumamoto Oysters (6)	18
Tuna Tartare	15
Avocado, pine nuts, garlic, onion, crispy wonton	
Chicken Liver Mousse	15
Apricot jam, puff pastry, parsley	
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

French Onion Soup	14
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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

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 \$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 <i>(Vegetarian)</i>	20
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	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, pecorino, parmesan, 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	<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>7 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



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.



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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, psychauchs, orange bitters
- Peek a Mule**14
- Dolin sweet vermouth, peach, Q ginger beer, lime, angostura bitters

## BEER

- Weihenstephaner Pilsner, Germany7
- Boont Amber Ale, Boonville, CA8
- Mother Earth Brew Boo Koo IPA, Vista, CA9
- East Brother Oatmeal Stout, Richmond, CA8
- Golden State Cider Mighty Dry, CA7
- Stiegal Grapefruit Radler, Austria8

## WINE

- Scarpetta Prosecco DOC, Italy 201813/ 60
- Delamotte Champagne NV, France98
- Richard Grant Cuvee Rose Brut, Napa13/ 60
- Ferrari Carano Sangiovese Ro e, Sonoma 201813/ 60
- Pascal Jolivet Sancerre Loire, France 201818/ 85
- Etude Pinot Gris, Cameros 201715/ 70
- Bella Grace Zinfandel, Amador County 201613/ 60
- Patz & Hall Chardonnay, Sonoma 201716/ 74
- Imagery Pinot Noir, Sonoma 201714/ 68
- Cantine Povero, Monferrato Dolcetto, Italy12/ 56
- Penfold Cabernet Sauvignon, Australia 201615/ 70



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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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