

# UNDER THE SEA



LIMITED EDITION

Tea Set

4/1/24 - 7/31/24



SON & GARDEN



CURIOUSER AND CURIOUSER!



## RESERVATIONS:

Please reserve on OpenTable (Under Experiences).

(must reserve 48hrs in advance)

**SAN FRANCISCO:**

Monday - Friday  
10 am to 2 pm

**PALO ALTO:**

Monday - Friday  
10 am to 1:30 pm



# Cherry Blossom

• DRINKS MENU •

SON & GARDEN



## Sakura Latte

Cherry Blossom, Espresso, and Milk

\$6.5

## Sakura

Cherry Blossom Elixir, and Sparkling Wine

\$14





MORNING  
*pudding*



**\$17**

**HOMEMADE BERRIES COMPOTE, MAPLE  
WALNUTS, BERRIES , FRESH VANILLA CREAM**

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.



## LIQUID BRUNCH

<b>Cloud 9</b> cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <a href="#">Edible Butterfly</a>	17
<b>Into the Forest</b> Ice bear, Vodka, fresh kiwi, green apple, lemon, sparkling wine	16
<b>Morning Mimosa</b> sparkling wine, fresh squeezed orange juice	12
<b>Let's Get Marry</b> Soju, spicy house bloody marry, horseradish, pickles, celery, chill salt rim	14
<b>Ice scream for ice cream</b> Vodka, equator espresso, coastal charm coffee liqueur, homemade salted caramel, vanilla ice cream, chocolate cone	17
<b>Under the Sea</b> chili Infused blanco tequila, lime, mermaid dust, sparkling wine	14
<b>Life is plastic It's Fantastic Fantastic</b> Clean Co Alternative Tequila Non-Alcoholic, Red Dragon Fruit, Lemon Juice	18

## BEER

<b>East Brother Pilsner</b> , Richmond, CA	8
<b>Almanac Flow Pale Ale</b> , Alameda, CA	8
<b>Kyla Pink Grapfruit Kombucha</b> , Hood River, OR	8
<b>Almanac Love Hazy IPA</b> , Alameda, CA	10

## WINE

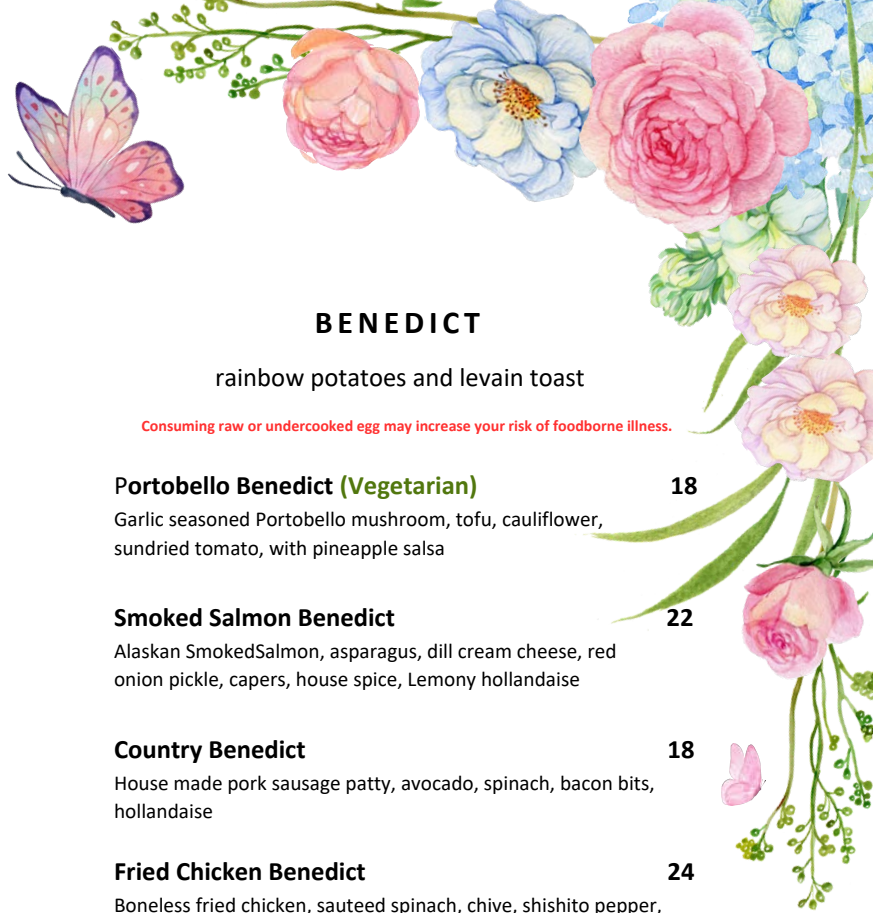
<b>Charles de Cazanove Champagne NV, France (half bottle)</b>	45
<b>Veuve Clicquot Champagne , NV France</b>	135
<b>Alice Ose Prosecco Rose NV, Italy</b>	17/74
<b>Summer in a Bottle Rose, Provence, France 2021</b>	15/68
<b>Villa Maria, Sauvignon Blanc, Marlborough 2020</b>	15/68
<b>House of Brown Chardonnay, Napa Valley 2021</b>	15/68
<b>Carmel Road Pinot Noir, Monterey 2018</b>	14/68
<b>Slingshot Cabernet Sauvignon, North Coast 2019</b>	16/74



Son & Garden



#Son & Garden



**BREAKFAST EGGS PLATE**

rainbow potatoes and scone


*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

++\$5 Egg white Add ++\$2.5 cheese

- Farm Eggs (2) Any Style** 15
- Applewood Smoked Bacon** 18
- Pork Sausage Patty** 18
- Apple Chicken Sausage** 18
- House made Bear Belly Bacon** 19

**OMELETS & SCRAMBLES**

++\$5 Egg white Add ++\$2.5 cheese

-  **Son & Garden Omelet** 18  
Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

- Farmhouse Omelet (Vegetarian)** 22  
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

- Tofu Omelet (Vegetarian)** 18  
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

- Frisco Scramble** 19  
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa

- Hawaii' Scramble** 22  
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

- Sunshine Scramble** 19  
Applewood smoked bacon, onion, mushroom and cheddar

- Crabby Omelet** 29  
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

**CHEF'S SPECIAL**

- Bibimbap** 24  
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi

- Belly Ranchero** 22  
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, salsa and rainbow potatoes

- Loco Moco** 27  
Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

- Morning Beef Stew** 29  
Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg

- Lobster Benedict\*\*\*Limited** MP  
Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes  
++ \$15 for whole live Maine lobster (1.25 lbs)

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.



**BENEDICT**

rainbow potatoes and levain toast

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

- Portobello Benedict (Vegetarian)** 18  
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

- Smoked Salmon Benedict** 22  
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

- Country Benedict** 18  
House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

- Fried Chicken Benedict** 24  
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

- Korean Benedict** 34  
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise

**GRIDDLE**

- Matcha Mochi Pancakes** 20  
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce

- Ricotta Pancakes** 18  
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

- French Toast** 17  
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

- Deep Fried French Toast** 19  
Fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit

**FOR A COMPLETE MEAL**

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty + \$10 OR Bear Belly Bacon + \$12

**KID'S MENU**

*Under the age of 8*

- Mickey Mouse Pancake** 14  
Two bacon and scrambled egg

- Kid Cheeseburger** 14  
Grilled wagyu beef patty, cheese, and fries



## LUNCH

### SANDWICH & PANINI

Choice of mixed greens OR steak fries

Ciabatta roll & Cilantro aioli

#### Farmhouse Melt (Vegetarian) 19

Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

#### Grilled Cheese Panini 18

Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

#### Chicken Panini 20

Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

#### Bear Belly Panini 24

House made Pork Belly, Bacon Jam, arugula, Jack

#### Ocean Panini 25

Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

## BURGER

Choice of mixed greens OR steak fries

Brioche bun & Cilantro aioli

#### Veggie Burger (Vegetarian) 24

Cauliflower, sun-dried tomato, portabella mushroom, quinoa, kale, alfalfa, balsamic glazed, cheddar

#### Fried Chicken Burger 27

Boneless fried chicken (Dark meat), homemade spicy sauce, cabbage carrot slaw, pepper jack cheese, bacon with jalapeños and crunchy lettuce

#### Jr.'s Burger 27

Half a pound grilled Wagyu Beef patty, avocado, micro greens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese

#### Tripple Cheese Burger 27

Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese, pepper jack cheese, bacon, avocado, lettuce

#### My Son! Burger/ Double Patty +\$12 29

Half a pound grilled Wagyu Beef patty, bacon jam, Bear Belly bacon, fried egg, arugula, brioche bun, jack

## SIDE

Housemade Pastry	8
Toast	5
Two eggs	7
Bear belly bacons	12
Chicken sausages	8
Pork sausage patty	8
Bacons	8
Avocado	4
Hollandaise	4
Home fries	7
Fruits Cup	8

## SALAD

Served with grilled Levain

#### Super Green 21

Baby spinach, kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine balsamic

#### Shrimp Salad 25

Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

#### Grilled Chicken Salad 24

Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan

## BEVERAGES

Fresh Squeezed Orange Juice	8
Lavender Spritzer Fruity & Floral, Lemon, CO2.	8
House Black Iced Tea	6
Mexican Coke	6
San Benedetto Sparkling Water Italy 500 ml	7

## HARNEYS & SON TEAS 6

Royal English Breakfast	ceylon black tea, smooth full bodied	
Earl Grey Supreme	black tea, bergamot, lemony flavor	
Paris	black tea, floral, vanilla	
Dragon Pearl Jasmine	floral & pretty	
Mother's	rosebuds, chamomile, citrus	
Peppermint	aromatic, crisp, help digestion	
Indigo Punch	vibrant, crisps, fruity, earthy with touch of sweetness	
Blooming Flower Tea	jasmine, green, calendula	8
	can steep up to 3 times	

## EQUATOR COFFEE (MARIN COUNTY)

+ \$1 Oat Milk

Bear sugar Matcha latte hot/cold	10
Dripped Coffee	5
Espresso	4.5
Americano	5
Cappuccino/ Latte	6
Coconut Cream Latte	7
Mocha	7
Milk (Whole milk, Oat milk)	6
Hot Chocolate & Marshmallow	6.5
Ube latte	6.5

### SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

Please let us know about your dietary restrictions/ allergies prior to ordering  
\*\*In Order to Prepare Your Food in Timely Manner, No Substitutions Please\*\*

We practice equitable compensation.  
A 20% equitable compensation fee, in place of gratuity, will be added that benefits all Son & Garden team members..  
5% will be added to support SF Employee Mandates.  
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  
Not responsible for lost or damaged articles or feelings.  
All menu & prices are subject to change without notice.  
No Substitutions

[Panorama Bread Company](#)  
[New England Seafood](#)  
[Snake River Farm Kobe Beef](#)  
[Free Range Chicken Sausage](#)  
[Golden Gate Meat Company](#)  
[Pacific Produce](#)  
[Equator Coffee](#)  
[Executive chef Kasem Saengsawang.](#)