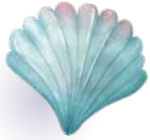


UNDER THE SEA

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



I SCREAM FOR ICE CREAM

~~\$~~16

KOREAN RICE VODKA. EQUATOR DOUBLE ESPRESSO
COASTAL CHARM COFFEE LIQUEUR. HOMEMADE SALTED CARAMEL
VANILLA ICE CREAM. CHOCOLATE CONE



Cherry Blossom

• DRINKS MENU •

SON & GARDEN



Sakura Latte

Cherry Blossom and Milk

\$8

Sakura

Cherry Blossom Elixir, and Sparkling Wine

\$15



morning pudding

\$17



Homemade berries compote, maple walnuts,
cranberries, 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 LICENSE / I.D. CARD
 OUT-OF-STATE DRIVER 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

- Cloud 9** 17
 cotton candy cloud, lillet blanc, dolin blanc,
 pineapple, sparkling wine. *Edible Butterfly*
- Into the Forest** 16
 Ice bear, Korean vodka, green apple, lemon, sparkling wine
- Beauty and the Beast** 17
 Soju, dolin rouge, lillet blanc, fresh squeeze passion fruit
 and D'arlot elderflower syrup
- Morning Mimosa** 12
 sparkling wine, fresh squeezed orange juice
- Lolita Fizz** 17
 Lillet Rose, honey blossom, club soda, orange slices, faux flower deco
- Let's Get Marry** 14
 Soju, spicy house bloody marry, horseradish, pickles, celery, chill salt rim
- Ice scream for ice cream** 17
 Soju, equator espresso, coastal charm coffee liqueur,
 homemade salted caramel, vanilla ice cream, chocolate cone
- Under the Sea** 14
 chili infused soju, lime, mermaid dust, sparkling wine
- Life is plastic It's Fantastic Fantastic** 16
 Clean Co Alternative Tequila Non-Alcoholic, Red Dragon Fruit, Lemon Juice



BEER

- East Brother Pilsner**, Richmond, CA 8
- Almanac Flow Pale Ale**, Alameda. CA 8
- Kyla Pink Grapfruit Kombucha**, Hood River. OR 8
- Almanac Love Hazy IPA**, Alameda, CA 10

WINE

- Veuve Clicquot Champagne**, NV France 135
- Elem Prosecco di Valdobbiadene**, NV Italy 17/74
- Alice Ose Prosecco Rose NV**, Italy 17/74
- St. Marguerite 'Symponie' Rose**, Provence 2022 15/68
- Villa Maria, Sauvignon Blanc**, Marlborough 2020 15/68
- House of Brown Chardonnay**, Napa Valley 2021 15/68
- Nielson Pinot Noir**, Santa Barbara 2020. 14/68
- Slingshot Cabernet Sauvignon**, North Coast 2019 16/74



Son & Garden #Son & Garden



BREAKFAST EGGS PLATE

rainbow potatoes and ciabatta

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

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

Farm Eggs (2) Any Style	16
Applewood Smoked Bacon	19
Pork Sausage Patty	19
Apple Chicken Sausage	19
House made Bear Belly Bacon	20

OMELETS & SCRAMBLES

rainbow potatoes and ciabatta

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

Son & Garden Omelet	19
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	

Hola! Omelet	21
Slow-cooked pork belly, spinach, onion, pimento, avocado, red onion pickle, spicy aioli, salsa	

Frisco Scramble	20
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa	

Hawaii' Scramble	24
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

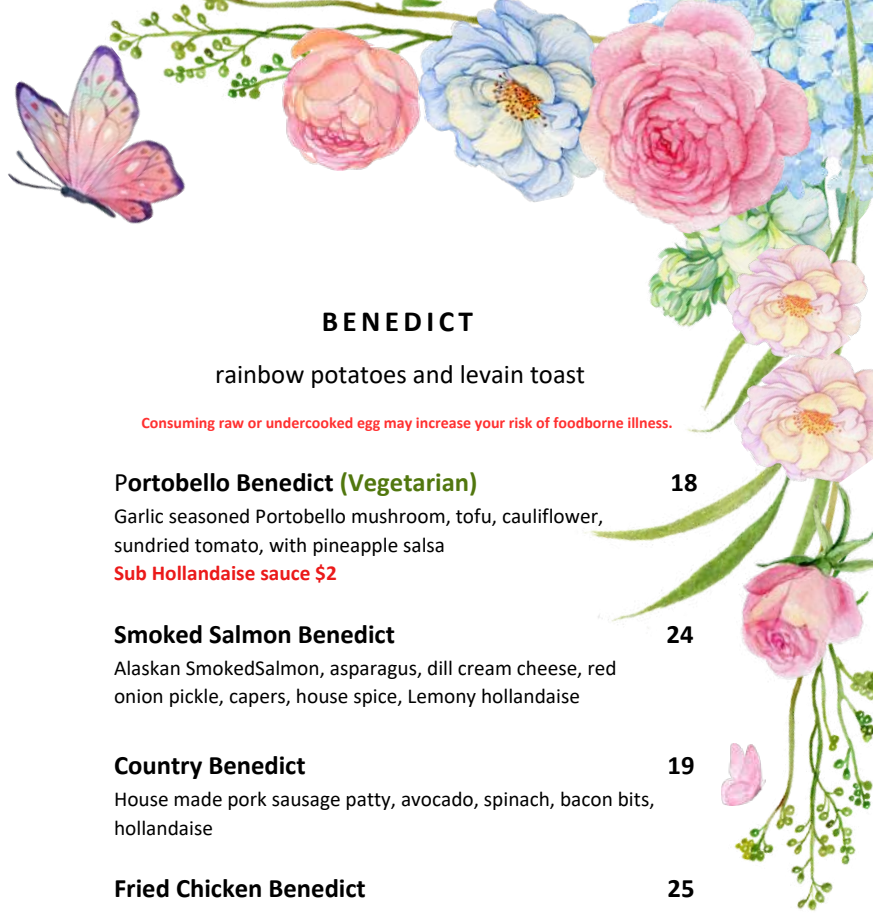
Bibimbap	25
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, mushroom, kimchi	

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

Loco Moco	29
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, kale, 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)	



BENEDICT

rainbow potatoes and levain toast

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

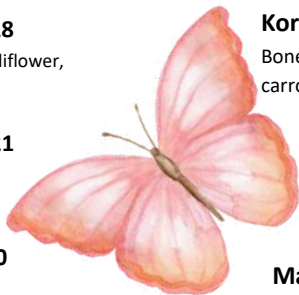
Portobello Benedict (Vegetarian)	18
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa	
Sub Hollandaise sauce \$2	

Smoked Salmon Benedict	24
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise	

Country Benedict	19
House made pork sausage patty, avocado, spinach, bacon bits, hollandaise	

Fried Chicken Benedict	25
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	19
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	

French Toast	18
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	

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.



LUNCH

SANDWICH & PANINI

Choice of mixed greens OR garlic fries

Ciabatta roll & Cilantro aioli

Farmhouse Melt (Vegetarian) 19

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

Grilled Cheese Panini 20

Cheddar, swiss, jack, caramelized onion, applewood smoked bacon, 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, avocado, Jack, cheddar, fried egg

Ocean Panini 26

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

BURGER

Choice of mixed greens OR garlic 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

Triple Cheese Burger 27

Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese, pepper jack cheese, bacon, avocado, tomatoes, 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
Cheese toast	8
Toast	5
Two eggs	7
Bear belly bacons	12
Chicken sausages	8
Pork sausage patty	8
Bacons	8
Avocado	4
Hollandaise	4
Garlic parmesan fries	10
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, bacon bite with creamy cilantro dressing, parmesan

BEVERAGES

Fresh Squeezed Orange Juice 8

Lavender Spritzer Fruity & Floral, Lemon, CO2. 8

House Black Iced Tea 6

Coke 4

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, crisp, 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

Cold brew 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****

In support of S.F. mandated employer expenses, a 5% fee will be added to your bill, in addition to SF County sales tax. Thank you.

Additionally, a 20% service fee will be added to your bill for parties of 5 or more.

3 Credit Cards Max/Table OR additional charges may apply.

Corkage fee: 35/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.

[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.