

UNDER THE SEA



LIMITED EDITION

Tea Set

4/1/24 - 7/31/24



SON & GARDEN



CURIOUSER AND CURIOSER!



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**

SON & GARDEN



RAINBOW

FRENCH TOAST

\$28



Fried French Toast Stuffed with Creamy Mascarpone Cheese, Vanilla Pastry Cream, and Fresh Fruit. Served with Vanilla Ice Cream on a Waffle Cone. Topped with Cotton Candy, Lollipop, Sprinkles, and Whipped 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

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

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

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





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

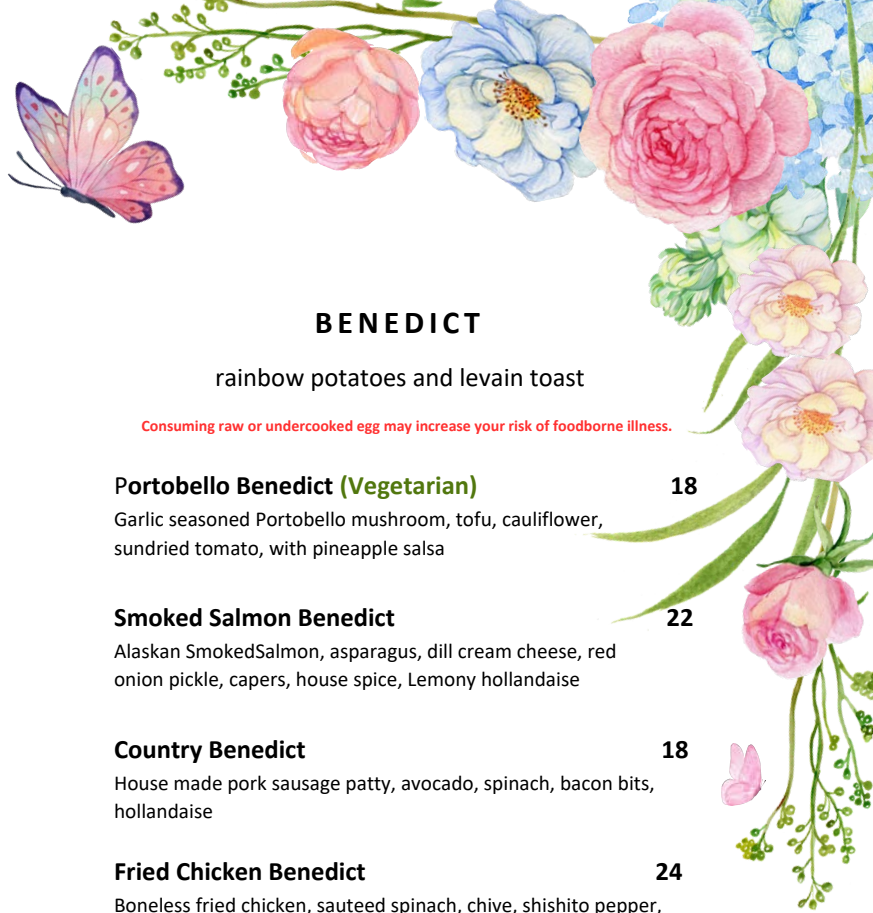
Loco Moco **27**

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

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

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

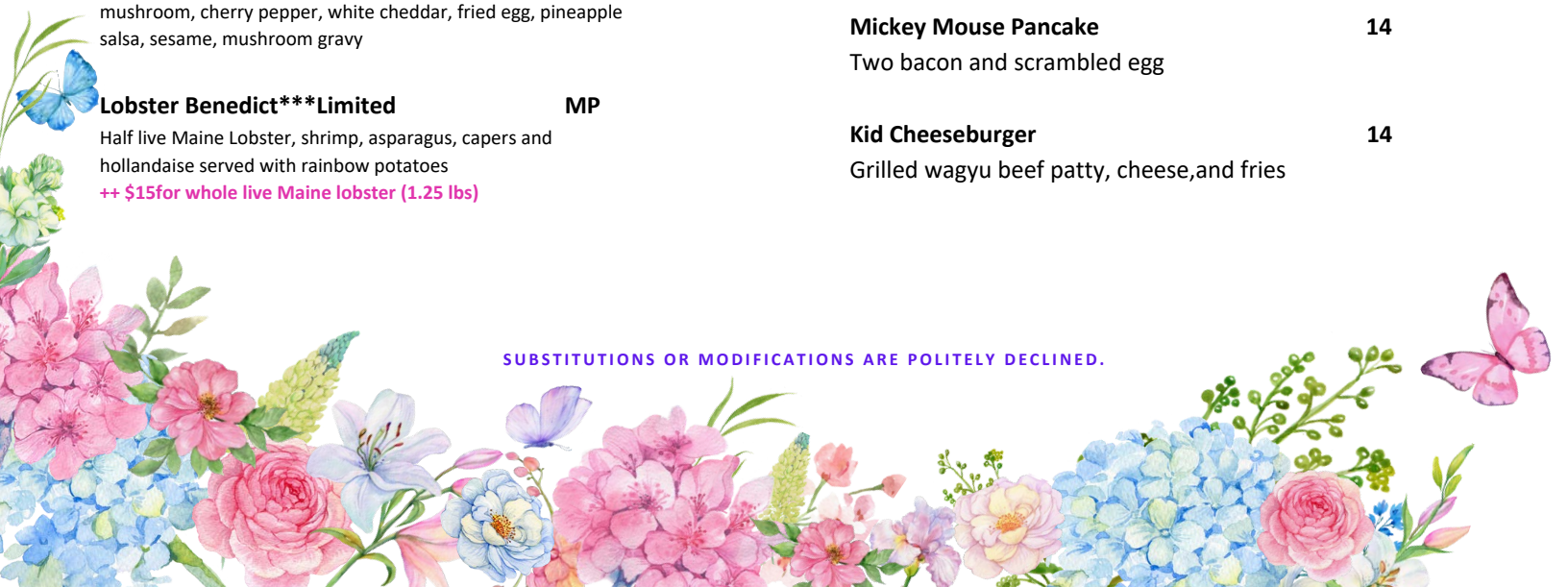
Mickey Mouse Pancake **14**

Two bacon and scrambled egg

Kid Cheeseburger **14**

Grilled wagyu beef patty, cheese, and fries

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.





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

ChickenPanini 20

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

 **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

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



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 EnglishBreakfast *ceylon black tea, smooth full bodied*

Earl GreySupreme *black tea, bergamot, lemony flavor*

Paris *black tea, floral, vanilla*

DragonPearl Jasmine *floral & pretty*

Mother's *rosebuds, chamomile, citrus*

Peppermint *aromatic, crisp, help digestion*

IndigoPunch *vibrant, crisps, fruity, earthy withtouch of sweetness*

Blooming Flower Tea *jasmine, green, calendula* 8

can steep up to 3 times

EQUATER COFFEE(MARIN COUNTY)

+ \$1 Oat Milk

Bear sugar Matcha latte hot/cold 10

Dripped Coffee 5

Espresso 4.5

Americano 5

Cappuccino/ Latte 6

CoconutCream Latte 7

Mocha 7

Milk (Whole milk, Oat milk) 6

Hot Chocolate &Marshmallow 6.5

Ube lette 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.](#)

