

# 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





\$26

# CAVIAR CROWN CRÊPE

This dish layers rich Gruyère and mozzarella cheeses with honey-smoked ham, fresh kale and earthy mushrooms, topped with a sunny-side-up egg crowns, and side of house salad +\$5 finished with luxurious caviar

A TRIBUTE TO THE UNCONDITIONAL, ENDLESS LOVE THIS MOTHER'S DAY.

# FOREVER LOVE

Sparkling Wine,  
Fresh Strawberry &  
rose petals and adorned

Ritual Tequila Alternative, Homemade  
Rose Cordial, a hint of lemon, garnished with  
with a keepsake photo of you + your supermom

\$18



# 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



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# 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

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

## BEER

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

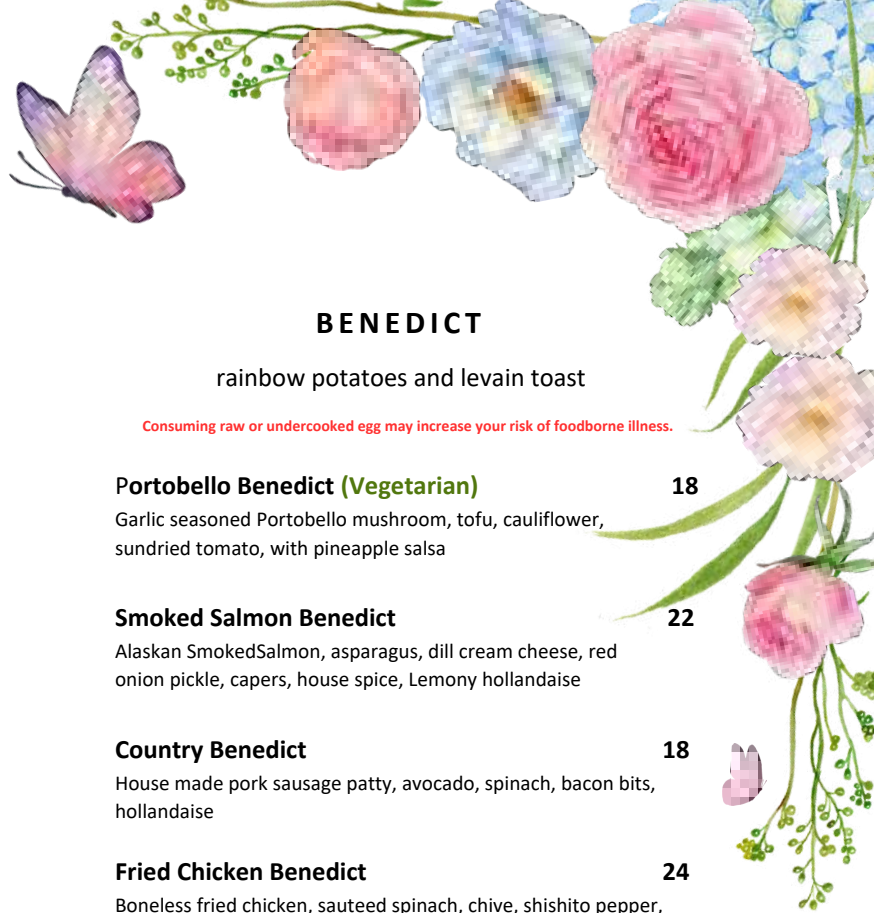
## WINE

<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

**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*

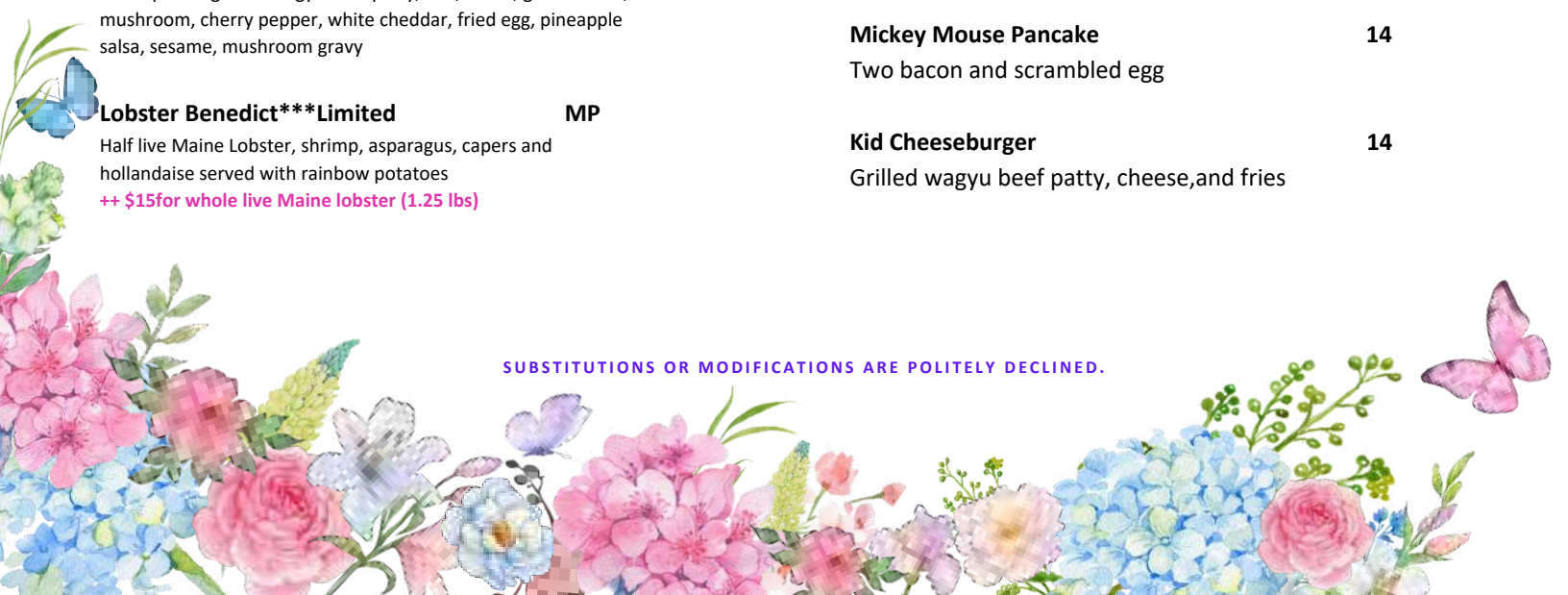
**Mickey Mouse Pancake** 14

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

#### Chicken Panini 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

#### 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
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 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

#### 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\*\*

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.](#)

