

Happily Ever After

SON & GARDEN



LIMITED EDITION

Tea Set

4/1/25 - 7/31/25

MIRROR MIRROR ON THE WALL

RESERVATIONS:

Please reserve on OpenTable
(Under Experiences)

(must reserve 48hrs in advance)

SAN FRANCISCO:

Monday - Friday
10 am to 2 pm





5 MAGIC

mimosas

SERVE WITH FUN FIVE FLAVORS

LYCHEE ROSE, GRAPEFRUIT, HONEY GREEN APPLE, COCONUT & ORANGE MIMOSAS

\$22



I SCREAM FOR ICE CREAM

\$16

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



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

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
Elem Prosecco di Valdobbiadene, NV Italy	17/74
Summer in a Bottle Rose, Provence, France 2021	15/68
Villa Maria, Sauvignon Blanc, Marlborough 2020	15/68
Earth Garden Pinot Noir, Marlborough 2021.	15/68



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	16
Applewood Smoked Bacon	19
Pork Sausage Patty	19
Apple Chicken Sausage	19
House made Bear Belly Bacon	20

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	
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’S 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	25
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, carrot, bell pepper, spinach, mushroom, kimchi, red onion pickle	
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, red onion pickle	
Korean Benedict	34
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise	

BENEDICT

rainbow potatoes and levain toast

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Portobello Benedict (Vegetarian)	18
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa and red onion pickle	
Smoked Salmon Benedict	24
Alaskan SmokedSalmon, 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	25
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glaze	
Crab Benedict	30
Dungeness Crab meat, house spicy sauce, capers, spinach, celery, pimento, asparagus, dill cream cheese , Lemony hollandaise, scallions and pickle onion	

GRIDDLE

FOR A COMPLETE MEAL

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

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

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

ChickenPanini 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

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
Applewood bacons 8
Avocado 4
Hollandaise 4
Truffle 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



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 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 4
Espresso 4.5
Americano 5
Cold brew 5
Cappuccino/ Latte 6
CoconutCream 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

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](#)

