

Lo-Fi Amaro, Lillet Blanc, Blood Orange, Ms. Better's,
Pink Cotton Candy

\$16

Blushing Kiss





Purr-Fect Potion

*Sparkling Wine, Violet, Pink Cotton Candy,
and Cheshire Cat edible print*

\$14

LIFE IS PLASTIC

it's Fantastic



\$16

CLEAN CO ALTERNATIVE TEQUILA NON-ALCOHOLIC,
RED DRAGON FRUIT, LEMON JUICE



SON & GARDEN

I SCREAM FOR ICE CREAM

\$16

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



SON & GARDEN



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. <i>Edible Butterfly</i>	17
Into the Forest Ice bear, fresh kiwi, green apple, lemon, sparkling wine	16
Let's Get Marry Soju, spicy house bloody marry, horseradish, pickles, celery, chili salt rim	14
Under the Sea chili infused soju, lime, mermaid dust, sparkling wine	14

BEER

East Brother Pilsner, Richmond, CA	8
Almanac Flow Pale Ale, Alameda CA	8
Kyla Guava Kombucha, Hood River, OR	8
Almanac Love Hazy IPA, Alameda, CA	10

WINE

Charles de Cazanove Champagne NV, France (half bottle)	45
Laurent - Perrier Champagne, NV France	125
Veuve Clicquot Champagne, NV France	135
Ruinart Rose 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
Finca Wolffer Red Blend, Mendaza, Argentina 2019	12/54
Carmel Road Pinot Noir, Monterey 2018	14/68
Slingshot Cabernet Sauvignon, North Coast 2019	16/74
Frog's Leap Estate Cabernet Sauvignon, Napa Valley	125

DESSERT WINE

Graham's 10 Years, Tawny Porto, Portugal	12
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Son & Garden



#Sonandgarden

Menu

Starters

TUNA TARTARE

Avocado, pine nuts, garlic, onion, crispy

CORN RIBS (VEGETARIAN)

Fresh corn rib, house bacon bites, white cream chili dust, Cotija cheese

TRUFFLE FRIES (VEGETARIAN)

Fresh Cut, Parmesan, Garlic Truffle Oil, 24K Gold

BEEF ROLLS

Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette

FRIED CALAMARI

Spicy aioli

SAMOSA (VEGETARIAN)

Red Norland potato, caramelized onion, carrot wrapped in pastry skin, served with curry sauce

WING

Chicken wing, homemade sauce, shishito, cilantro aioli

Salad

BEETROOT SALAD

Slow roasted beetroot, pear, radicchio, quinoa, goat cheese, truffle honey vinaigrette

WARM SALAD

Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, cherry tomatoes, red wine balsamic topped w/fried egg.

TIGER PRAWN SALAD

Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, avocado pineapple salsa, spicy aioli, feta

Soup

LOBSTER TUM YUM!!

Spicy and sour soup, Fresh Lobster, Lemongrass, Kaffir lime, Tomato, Mushroom, Onion, and Chive

Chef's Special

LOCO MOCO

Half a pound grilled Wagyu beef patty, Japanese rice, pearl onion, spinach, mushroom, white cheddar, fried egg, tomatoes salsa, sesame, homemade mushroom gravy

FRIED CHICKEN

Fried chicken thigh, mashed potatoes, onion pearl, pea, mushroom gravy, house salad

SALMON CURRY

Coconut curry sauce, zucchini, baby bok choy, bell pepper, brown rice

ONE POT VEGETARIAN

House-made yellow sauce with roasted cauliflower, onion, bean, pea, carrot, served with roti

BEAR BELLY CARBONARA

Fettuccine, bear belly bacon, pecorino, parmesan, egg yolk, green peas with levain toasted

GNOCCHI

Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese

PORK SHANK

Slow cooked in red wine reduction, grilled broccolini, garlic mushroom, mashed potatoes

DUCK CONFIT

Garlic quinoa, baby bok choy, poached pear, duck jus

PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS/ ALLERGIES PRIOR TO ORDERING **IN ORDER TO PREPARE YOUR FOOD IN TIMELY MANNER, **NO SUBSTITUTIONS, PLEASE**

A 5% SURCHARGE IS ADDED FOR SF EMPLOYER 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 \$40/BOTTLE (750ML)

NO OUTSIDE FOOD OR DRINK ALLOWED NOT RESPONSIBLE FOR LOST OR DAMAGED ARTICLES OR PERSONS.

ALL MENU & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. NO SUBSTITUTIONS

\$18

\$14

\$16

\$20

\$18

\$17

\$17

\$19

\$25

\$24

\$34

\$27

\$28

\$24

\$26

\$26

\$36

\$34

\$17

DESSERTS

\$16

ONCE UPON A TIME

Moist chocolate cake, cotton candy, berry

CROSSIANT BREAD PUDDING

Vanilla ice cream and caramel sauce

LEMON TART

Raspberry sorbet and berry

TIME TO CELEBRATE