

The Enchanted Rose

SON & GARDEN



LIMITED EDITION

Tea Set

8/1/25 - 11/30/25

BLOOMING LIKE A ROSE



RESERVATIONS:

Please reserve on OpenTable
(Under Experiences)
(must reserve 48hrs in advance)

SAN FRANCISCO:
Monday - Friday
10 am to 2 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



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

SF Weekday



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	16.95
Applewood Smoked Bacon	18.95
Pork Sausage Patty	18.95
Apple Chicken Sausage	18.95
House made Bear Belly Bacon	21.95

OMELETS & SCRAMBLES

rainbow potatoes and ciabatta

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

Son & Garden Omelet	18.95
Country Pork Sausage, asparagus, mushroom,spinach, pimento, sundried tomato, Parmesan cheese	

Farmhouse Omelet (Vegetarian)	22.95
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese	

Tofu Omelet (Vegetarian)	18.95
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa.	

Frisco Scramble	19.95
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey Jack and salsa.	

Hawaii’ Scramble	22.95
Shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce,alfalfa sprout and pineapple salsa	

Sunshine Scramble	19.95
Applewood smoked bacon, onion, mushroom and cheddar	

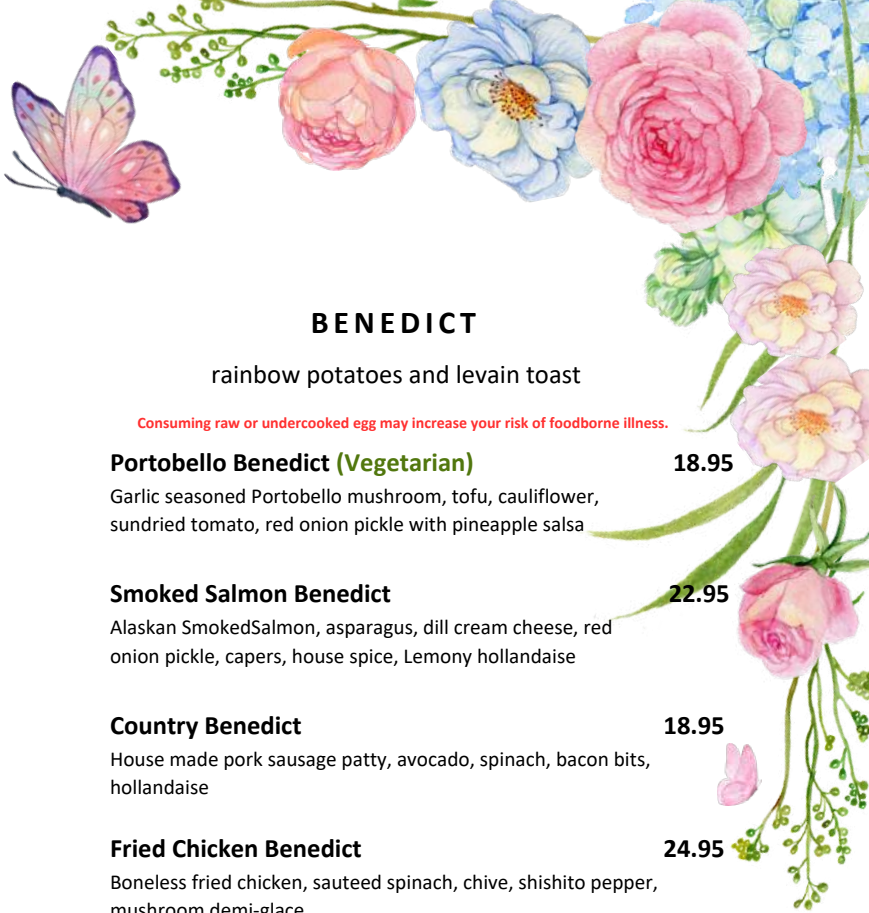
Crabby Omelet	29.95
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions, alfalfa sprout and Salsa.	

CHEF’S SPECIAL

Bibimbap	24.95
Stone Pot Japanese Rice, Fried Chicken, fried egg, red onion pickle,asparagus, bell pepper, spinach, mushroom, kimchi.	

Belly Ranchero	22.95
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, alfalfa sprout, salsa and rainbow potatoes	

Loco Moco	27.95
Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy	



BENEDICT

rainbow potatoes and levain toast

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

Portobello Benedict (Vegetarian)	18.95
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, red onion pickle with pineapple salsa	

Smoked Salmon Benedict	22.95
Alaskan SmokedSalmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise	

Country Benedict	18.95
House made pork sausage patty, avocado, spinach, bacon bits, hollandaise	

Fried Chicken Benedict	24.95
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glaze	

Korean Benedict	36.95
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise	

GRIDDLE

FOR A COMPLETE MEAL

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

Ricotta Pancakes	18.95
Light & fluffy ricotta pancake, fresh fruit	

French Toast	17.95
Thick-cut levain bread, Grand Marnier, fresh fruit	

Deep Fried French Toast	19.95
Fried French toast stuffed w/creamy mascarpone cheese, and fresh fruit.	

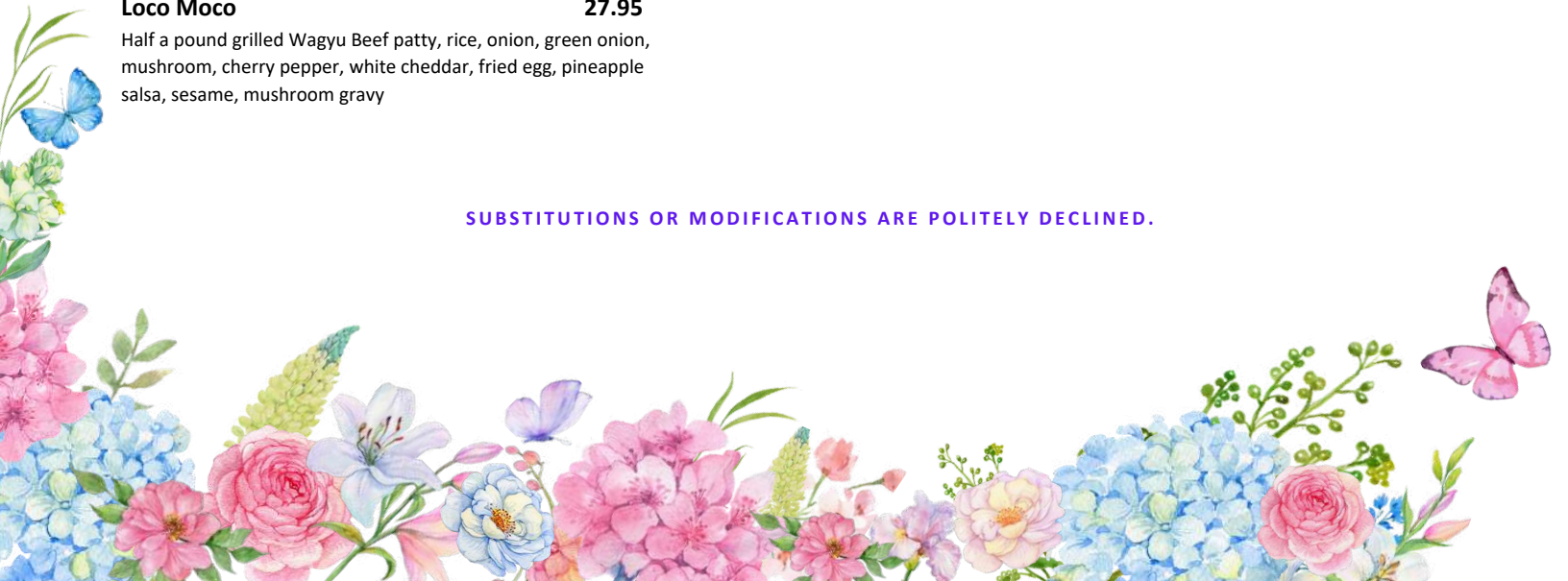
KID’S MENU

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

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, crisps, fruity, earthy withtouch of sweetness
- Blooming Flower Tea jasmine, green, calendula 8
- can steep up to 3 times

PACHAMAMA COFFEE FARMERS

- + \$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

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.

