omeone's Son

LUNCH

ENTREES		SALADS	
Includes choice of 2 sides.		Add grilled chicken +\$6, roasted salmon +\$9	
HARISSA SOUS VIDE OCTOPUS Marinated & sous vide for 5 hours.	\$20	HOUSE SALAD Spring mix w red onion & radish w buttermilk	\$8
6 OZ ATLANTIC SALMON Pan seared crispy skin. CITRUS HERB SOUS VIDE HALF CHICKEN Lemon & herb marinated local hen. AUSSIE RIBEYE WITH CHIMICHURRI	\$17 \$17 \$35	CAESAR SALAD Crunchy romaine, homemade croutons & shaved parmesan. CHOPPED SALAD	\$14 \$16
Grassfed 10 oz grilled to your preferred temperature.		Romaine, blue cheese, cured salmon, beet pickled eggs & walnuts w herb buttermilk dressing.	
HOUSE SPECIALS		SIDES	
SOMEONE'S BBQ CHICKEN SANDWICH BBQ grilled chicken, spring mix, onions & bacon w chips.	\$16	GARLIC MASH POTATO HOUSE SALAD	\$8 \$8
SWEET GOCHUJANG CHICKEN SANDWICH Honey-chili glazed crispy chicken, cabbage, & pickles served w chips.	\$15	ROASTED HEIRLOOM BABY CARROTS GARLIC CILANTRO FINGERLING POTATOES	\$8 \$8
FISH & CHIPS Crispy beer battered corvina, house made tartar sauce, w chips.	\$16	FRIES	\$8
WAGYU BURGER 8 oz American wagyu patty w sharp cheddar cheese, smoked garlic sauce & pickles.	\$20		
THE BIG AUSSIE BURGER 8 oz wagyu patty, beet relish, portobello mushroom, pickles & a fried egg.	\$22	A 15% SERVICE CHARGE WILL BE INCLUDED IN YOUR BILL At Someone's Son, we value our team & strive to provide genuine opportunities for them to grow in skill & knowledge as they work in	

opportunities for them to grow in skill & knowledge as they work in the challenging, fast-paced hospitality industry.

We believe staff from all areas of our operations should benefit from the success of our locations.

Adding a service charge offers opportunity to provide an equitable pay structure, commensurate with the efforts of our whole team not just the people you see. Rest assured, any additional tip you choose to allocate for outstanding service will, as usual, go to your servers. Sincerely,

The Someone's Son Family

Someone's Son

DRINK

COFFEE		WINE		
DOUBLE ESPRESSO	\$4	JANSZ Cuvee	IO	50
LONG BLACK	\$4	JANSZ Rosé	IO	50
MACCHIATO	\$4	YALUMBA Sauv Blanc	ю	38
CORTADO	\$4.5	EDEN VALLEY Viognier	12.5	48
CORTADITO	\$4	VASSE FELIX Chardonnay	15	58
CAPPUCCINO	\$4.5	SHAW + SMITH Chardonnay		130
MOCHA	\$6	TOLPUDDLE Chardonnay		200
FLAT WHITE	\$5	YALUMBA Shiraz Viognier	ю	38
LATTE	\$5	YALUMBA Shiraz	IO	38
AMERICAN BREW	\$4	YALUMBA Grenache	12.5	48
COLD COFFEE		YALUMBA Barrossa Shiraz	12.5	48
	Φ.	TOURNON Shiraz	15	58
ICED AMERICANO COLD BREW	\$4	VASSE FELIX Cab Sauv	15	58
GINGER LIME COLD BREW	\$4 \$	BLOODY HILL Pinot Noir		135
GINGER LIME COLD BREW	\$5.5	HOWARD PARK Shiraz		87
MILKS		HOWARD PARK Syrah		58
WHOLE, 2%, ALMOND +\$1, OAT +\$1,		WIRRA WIRRA Cab Sauv		158
HOT DRINKS				
нот сносо	\$5.5	BEER		
CHAI LATTE	\$5	LA RUBIA Blonde Ale	\$6	,)
MATCHA LATTE	\$5.5	FLORIDIAN Wheat Beer	\$6)
ASSORTED TEAS	\$5	GIRLS RULE IPA	\$6	Ó
SODAS				
MEXICAN COKE	\$3.5			
MEXICAN SPRITE	\$3.5			
ICED TEA	\$3.75			
FIJI WATER	\$3.25 6			
SAN PELLIGRINO	\$4 7			