

# DIANE'S



## BLOODY MARY *Bar*

### BRUNCH



#### HEALTH & WELLNESS



##### Acai Bowl

*fresh berries & bananas, coconut flakes - 14*

##### Seasonal Fruit Plate

*madagascar vanilla yogurt - 16*

##### Avocado Multi-Grain Toast

*vine-ripened tomatoes, everything spice  
green goddess - 13*

##### Buttermilk Pancakes

*almond praline, berry compote - 14*

##### Steel Cut Oatmeal

*oat milk, bananas, hemp seed granola - 12*

##### Yogurt Parfait

*orange blossom greek yogurt  
hemp seed granola - 10*

#### SANDOS & BURRITOS

##### English Muffin Scrambled Egg Sando

*choice of protein, american cheese  
applewood smoked bacon - 13  
chicken sausage - 13  
griddled ham - 13*

##### Scrambled Egg & Potato Burritos

*choice of protein, american cheese  
applewood smoked bacon - 13  
chicken sausage - 13  
griddled ham - 13*

##### Lemongrass Pork Bánh Mì - kaffir lime

*mayo, pickled daikon & carrots - 16*

##### The Chef's Burger - double patty, cheese

*caramelized onions, pickles  
secret sauce - 18 add egg - 2*

##### Lemon Pepper Roasted Turkey 'Club' -

*prosciutto, basil pistou, crispy onions - 17*

##### Fava Bean Falafel Pita - heirloom tomatoes

*pickled jalapeños, creamy tehina - 15*

#### SALADS

##### So. Cal Wedge - avocado green goddess

*cotija, chorizo, cherry tomatoes  
shaved radish - 16*

##### Chopped Kale & Quinoa - avocado

*cucumber, pepitas, ginger vinaigrette - 15*

##### Tenbrink Tomatoes & Avocado

*tomato water vinaigrette, bush basil - 15*

##### Legendary Caesar Salad

*parmesan crouton, romaine hearts - 14*

*add to any salad -*

*chicken 10 salmon 13 short rib steak 15*

#### FROM THE BAKERY

Chocolate Croissant - 4

Plain Croissant - 3

Banana Nut Bread - 4

Cinnamon-Raisin Danish - 3

The Bakery Basket - 1 of each - 12

#### BRUNCH PLATES

**The MFK** - 2 eggs sunny-side up, chicken apple sausage, roasted tomato, sautéed greens, country toast - 19

*(add 4oz filet mignon - 12)*

**Coconut French Toast** - vanilla maple syrup, strawberries & bananas - 16

**Chilaquiles Verde** - 2 fried eggs, borracho beans, avocado, cotija cheese, cilantro - 19

**Leek Fondue & Roasted Mushroom Quiche** - organic eggs, puff pastry, brie - 19

**Early Girl Tomato Shakshuka** - 2 poached eggs, grilled halloumi, vine-ripened tomatoes, pita bread - 18

**House-Smoked Salmon** - everything bagel, tomato, capers, onions, scallion cream cheese - 23

**Szechuan Pepper Beef** - green beans, soy glaze, steamed white rice - 21

**Black Pepper-Blue Crab Udon** - long pepper, pea shoots, curry leaves - 23

**Fried Chicken** - honey butter, yuzu kosho honey, jalapeño creamed corn - 24

**Famous American BBQ St. Louis-Style Ribs** - half rack/ full rack - 17/35

**Build Your Own Omelette** - breakfast tots, select as many or as little options from below - 20

*choice of bell peppers, ham, onion, mushrooms, spinach, and/or cheddar cheese*

#### SIDES

**Hobb's Applewood Smoked Bacon** - 8

**Chicken Apple Sausage** - 8

**Griddled Country Ham** - 8

**Breakfast Tater Tots** - peppers & onions - 6

**Half-A-Cado** - 3

**Everything Bagel & Schmear** - 7

**DIANE'S  
BRUNCH FEAST  
FOR TWO - 95**



MARKET FRUIT SALAD  
ASSORTED PASTRY BASKET  
SHRIMP COCKTAIL  
SO. CAL WEDGE

ALMOND PANCAKES  
SHAKSHUKA  
BREAKFAST TATER TOTS  
DIANE'S BLOODY MARY MIX

**DIANE'S BLOODY MARY MIX**

*Diane's Original Mixer - 9*  
Garden-ripe tomatoes, herb of lovage, olive brine  
Tabasco, horseradish, vegan worcestershire  
lemon & lime, a touch of honey

*Dirty Diane's Jalapeño Mixer - 9*  
Turning up the heat on Diane's Original  
purée of fresh jalapeños, cilantro and  
warm coriander spice

**BRUNCH COCKTAIL KITS**

**DIANE'S BLOODY  
MARY BAR - 75**

Enjoy five of Diane's famed Bloody Mary Cocktails. Using her artisan blends and organic produce these are sure to delight at any hour!

- Includes the following:
- 1 liter of Original and Dirty Diane's Mixer
  - 4oz of Beefeater Gin
  - 4oz Del Maguey Mezcal
  - 4oz Espolon Tequila
  - =4oz Evan Williams Bourbon
  - 4oz Tito's Vodka
  - Garnishes

**LA DOLCE VITA - 70**

Three iconic Italian cocktail recipes offering the ability to make a Bellini, a Mimosa, or an Aperol Spritz.

- Includes the following:
- 2 bottles of Bisol Prosecco
  - 10oz of Aperol
  - 12oz of fresh orange juice
  - 4 bottles of club soda
  - 5oz of peach puree
  - Garnishes

**WINE A LITTLE...LAUGH A LOT**

*Sparkling*

- Bisol Jeio Prosecco Brut, Veneto, Italy NV - 25
- Collet Brut, Champagne, France NV - 39
- Krug Grande Cuvée, Champagne, France NV 375ml - 125
- Michel Gonet 'Les Hautes Mottes' Les Mesnil-Sur-Oger Grand Cru, Champagne, France 2011 - 150
- MOËT & Chandon Imperial Rosé Champagne, France NV - 78

*Rosé*

- Maison Saleya, Provence, France 2018 - 22
- Cenyth Rosé of Cabernet Franc Sonoma, California 2018 - 29
- Finca Nueva 'Rosado', Rioja, Spain 2018 - 29
- Açores Rosé Vulcanico Azores, Portugal 2016 - 39

**KIDS MENU**

- Caesar Salad - 8
- Fruit Cup - 8
- Peanut Butter & Banana Toast - 12
- Breakfast Plate - scrambled eggs, bacon tater tots - 13
- Egg Sandwich - english muffin, egg, cheese - 9
- Coconut French Toast Sticks - maple syrup - 10
- Silver Dollar Pancakes - maple syrup - 10
- SKIP THE BOOZE**
- Cold Cure - orange, carrot, tumeric - 10
- Glow - cucumber, celery, lemon, spinach, kale - 10
- Açaí Lemonade - cayenne pepper - 10
- Revive Kombucha - citrus ginger or mango orange - 6
- Cold Brew Coffee - 6
- Fiji - 1 liter - 6
- St. Geron Sparkling Water - 6    Perrier - 11 oz - 4

