

DIANE'S



BLOODY MARY *Bar*

BRUNCH



HEALTH & WELLNESS



Acai Bowl

fresh berries & bananas, coconut flakes - 18

Seasonal Fruit Plate

madagascar vanilla yogurt - 20

Avocado Multi-Grain Toast

*vine-ripened tomatoes, everything spice
green goddess - 17*

Buttermilk Pancakes

almond praline, berry compote - 18

Steel Cut Oatmeal

oat milk, bananas, hemp seed granola - 15

Yogurt Parfait

*orange blossom greek yogurt
hemp seed granola - 12*

SANDOS & BURRITOS

English Muffin Scrambled Egg Sando

*choice of protein, american cheese
applewood smoked bacon - 17
chicken sausage - 17
griddled ham - 17*

Scrambled Egg & Potato Burritos

*choice of protein, american cheese
applewood smoked bacon - 17
chicken sausage - 17
griddled ham - 17*

Lemongrass Pork Bánh Mì - *kaffir lime
mayo, pickled daikon & carrots - 19*

The Chef's Burger - *double patty, cheese
caramelized onions, pickles
secret sauce - 21 add egg - 3*

Lemon Pepper Roasted Turkey 'Club'
prosciutto, basil pistou, crispy onions - 20

Fava Bean Falafel Pita - *heirloom tomatoes
pickled jalapeños, creamy tehina - 18*

SALADS

So. Cal Wedge - *avocado green goddess
cotija, chorizo, cherry tomatoes
shaved radish - 18*

Chopped Kale & Quinoa - *avocado
cucumber, pepitas, ginger vinaigrette - 18*

Tenbrink Tomatoes & Avocado
tomato water vinaigrette, bush basil - 18

Legendary Caesar Salad
parmesan crouton, romaine hearts - 16

*add to any salad -
chicken 10 salmon 13 short rib steak 15*

FROM THE BAKERY

Chocolate Croissant - 5
Plain Croissant - 4
Banana Nut Bread - 5
Cinnamon-Raisin Danish - 4
The Bakery Basket - 1 of each - 16

BRUNCH PLATES

The MFK - *2 eggs sunny-side up, chicken apple sausage, roasted tomato, sautéed greens, country toast - 25
(add 4oz filet mignon - 15)*

Coconut French Toast - *vanilla maple syrup, strawberries & bananas - 21*

Chilaquiles Verde - *2 fried eggs, borracho beans, avocado, cotija cheese, cilantro - 25*

Leek Fondue & Roasted Mushroom Quiche - *organic eggs, puff pastry, brie - 24*

Early Girl Tomato Shakshuka - *2 sunny-side up eggs, grilled halloumi, vine-ripened tomatoes, pita bread - 23*

House-Smoked Salmon - *everything bagel, tomato, caper, onion, scallion cream cheese - 29*

Szechuan Pepper Beef - *green beans, soy glaze, steamed white rice - 24*

Black Pepper-Blue Crab Udon - *long pepper, pea shoots, curry leaves - 27*

Fried Chicken - *honey butter, yuzu kosho honey, jalapeño creamed corn - 28*

Famous American BBQ St. Louis-Style Ribs - *half rack/ full rack - 20/40*

Build Your Own Omelette - *breakfast tots, select as many or as little options from below - 24
choice of bell peppers, ham, onion, mushrooms, spinach, and/or cheddar cheese*

SIDES

Hobb's Applewood Smoked Bacon - 10
Chicken Apple Sausage - 10
Griddled Country Ham - 10

Breakfast Tater Tots - *peppers & onions - 8*
Half-A-Cado - 4
Everything Bagel & Schmear - 9

**DIANE'S
BRUNCH FEAST
FOR TWO - 125**



MARKET FRUIT SALAD

ALMOND PANCAKES

ASSORTED PASTRY BASKET

SHAKSHUKA

SHRIMP COCKTAIL

BREAKFAST TATER TOTS

SO. CAL WEDGE

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 KIT - 95**

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 - 90

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 - 9
- Fruit Cup - 11
- Peanut Butter & Banana Toast - 15
- Breakfast Plate - scrambled eggs, bacon tater tots - 17
- Egg Sandwich - english muffin, egg, cheese - 11
- Coconut French Toast Sticks - maple syrup - 13
- Silver Dollar Pancakes - maple syrup - 13
- ❧ **SKIP THE BOOZE** ❧
- Cold Cure - orange, carrot, tumeric - 13
- Glow - cucumber, celery, lemon, spinach, kale - 13
- Açaí Lemonade - cayenne pepper - 13
- Revive Kombucha - citrus ginger or mango orange - 8
- Cold Brew Coffee - 8
- Fiji - 1 liter - 8
- St. Geron Sparkling Water - 8 Perrier - 11 oz - 5

